

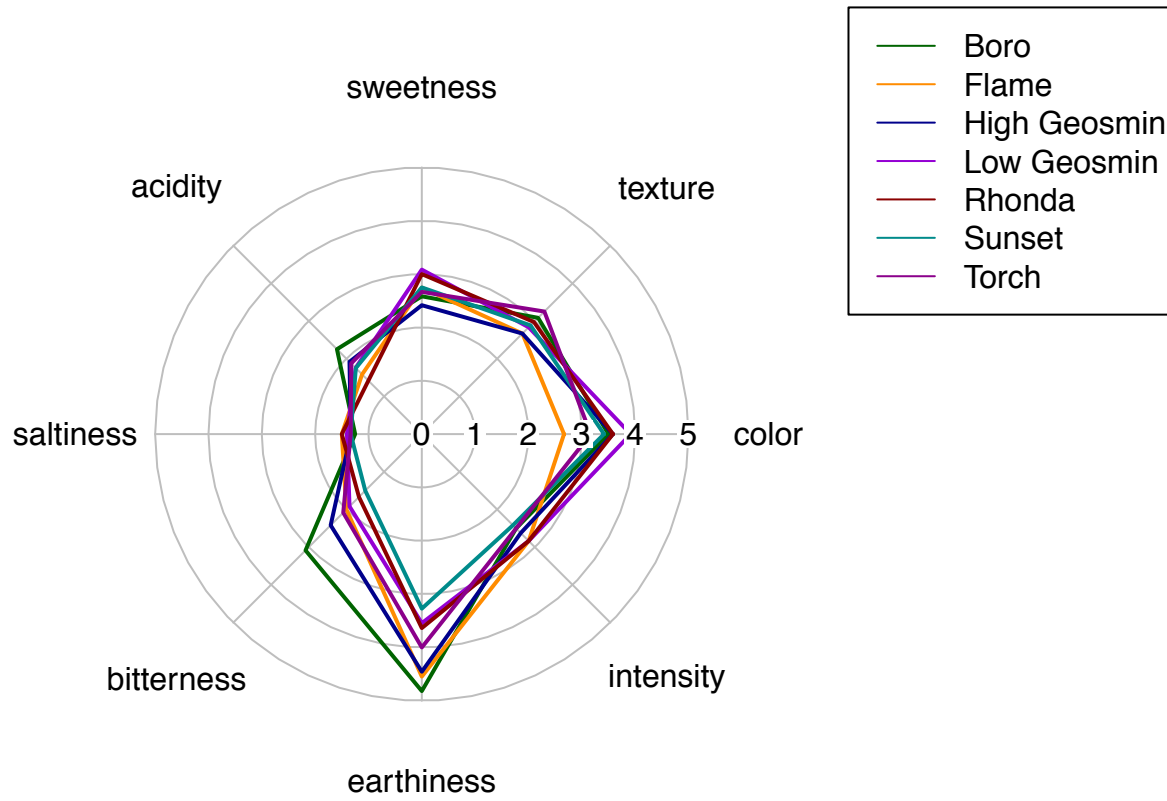
Farm	Farmer	Beet Varieties	Would you grow this again?	How marketable is it?	What did you think of the flavor?	Strongest point	Major flaws	Which variety was the best/worst?
Allium Abduction	Ace Lynn Miller	Boro	yes	very	good			
Wild Ridge	Anna Metscher	Boro	yes	very, excellent!		very marketable	poor germination	both were good, only noticeable difference was spotty boro germination
Elderberry Hill	Eric Elderbrock	Boro	yes	most roots marketable	quite sweet, mild earthiness	great size, even with minimal water	none	best
Allium Abduction	Ace Lynn Miller	Rhonda	yes	very	good			
Wild Ridge	Anna Metscher	Rhonda	yes	very		nice tops		both were good, only noticeable difference was spotty boro germination
Elderberry Hill	Eric Elderbrock	Rhonda	yes	most roots marketable	quite sweet, a little more beet flavor	very nice shape	none	second best

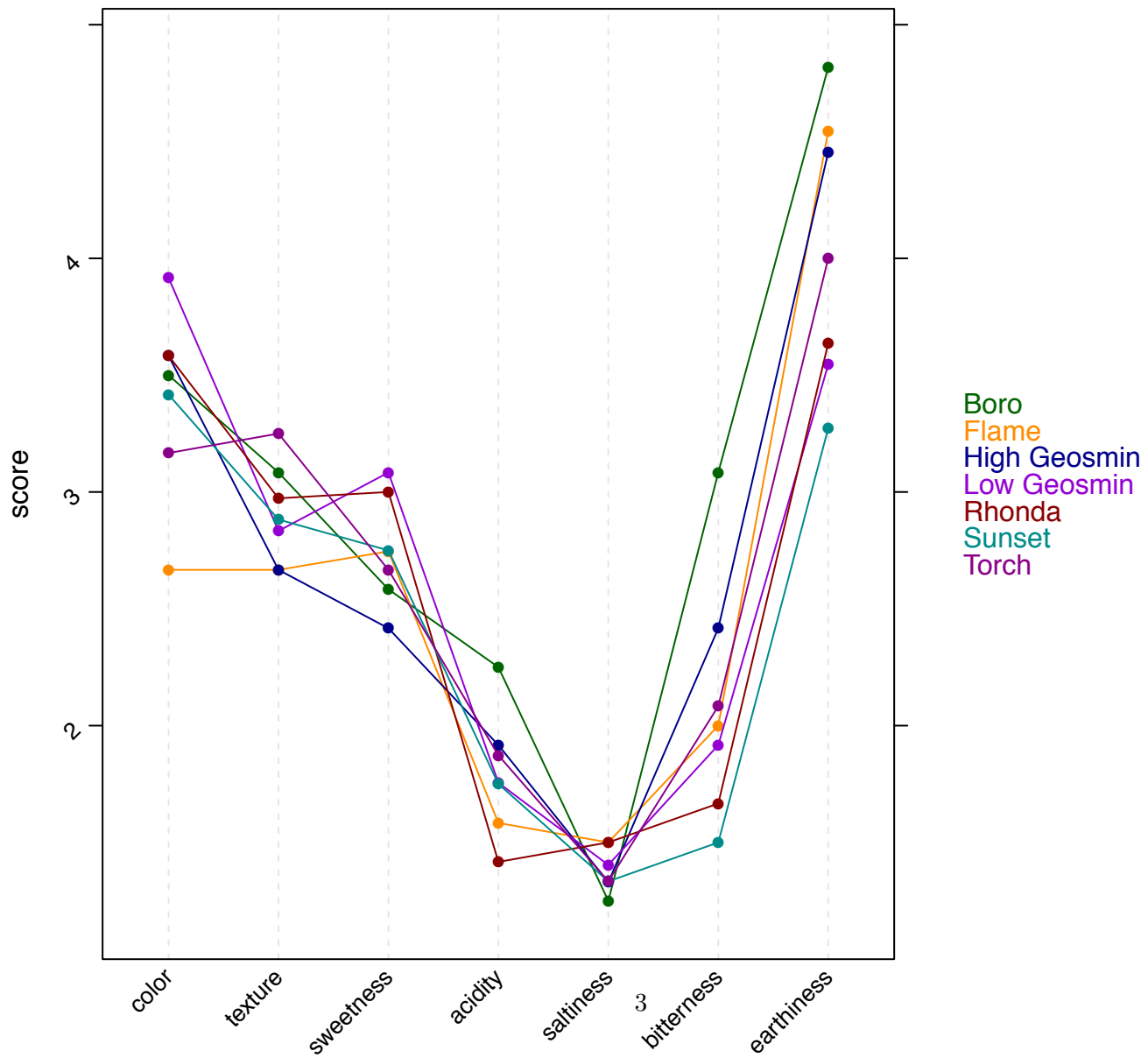
Trial Management	soil type	cover crop	bed preparation	planting method	planting date	plant spacing	fertilizer	irrigation
Allium Abduction	grown in straw beds and compost	none	lasagna and straw mulch	seed	6.17.15	a few inches	maxicrop	sprinkler
Wild Ridge	sandy loam	clover	tillage	direct seed	6.25.15	3 rows at 1'	1 bucket compost	drip to germinate
Elderberry Hill		last fall: clover, spring: oats and peas	tiller, 4"	earthway	7.2.15	earthway beet plate	chicken crumbles	drip, inconsistent

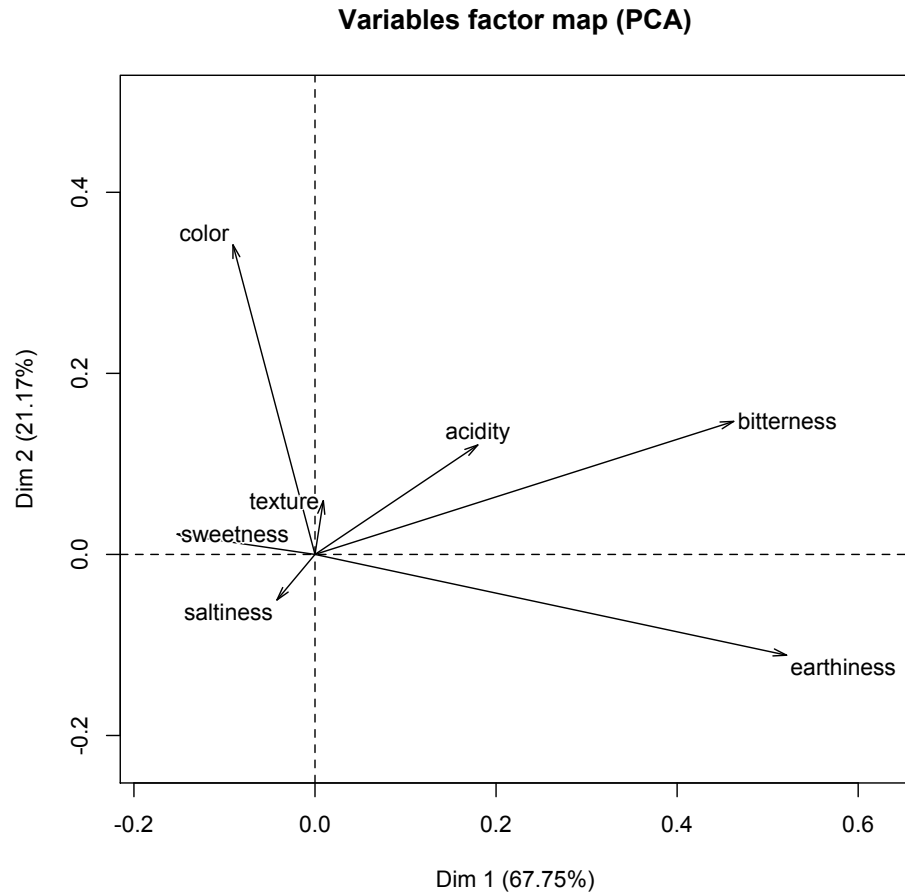
Beet

Variety	intensity	color***	acidity*	bitter**	earthiness+	texture	sweetness	saltiness
Flame	2.8	2.7	1.6	2.0	3.5	2.7	2.7	1.5
Low Geosmir	2.8	3.9	1.8	1.9	2.5	2.8	3.1	1.4
Rhonda	2.8	3.6	1.4	1.7	2.6	3.0	3.0	1.5
High Geosmi	2.6	3.6	1.9	2.4	3.5	2.7	2.4	1.3
Boro	2.5	3.5	2.3	3.1	3.8	3.1	2.6	1.3
Torch	2.5	3.2	1.9	2.1	3.0	3.3	2.7	1.3
Sunset	2.4	3.4	1.8	1.5	2.3	2.9	2.8	1.3

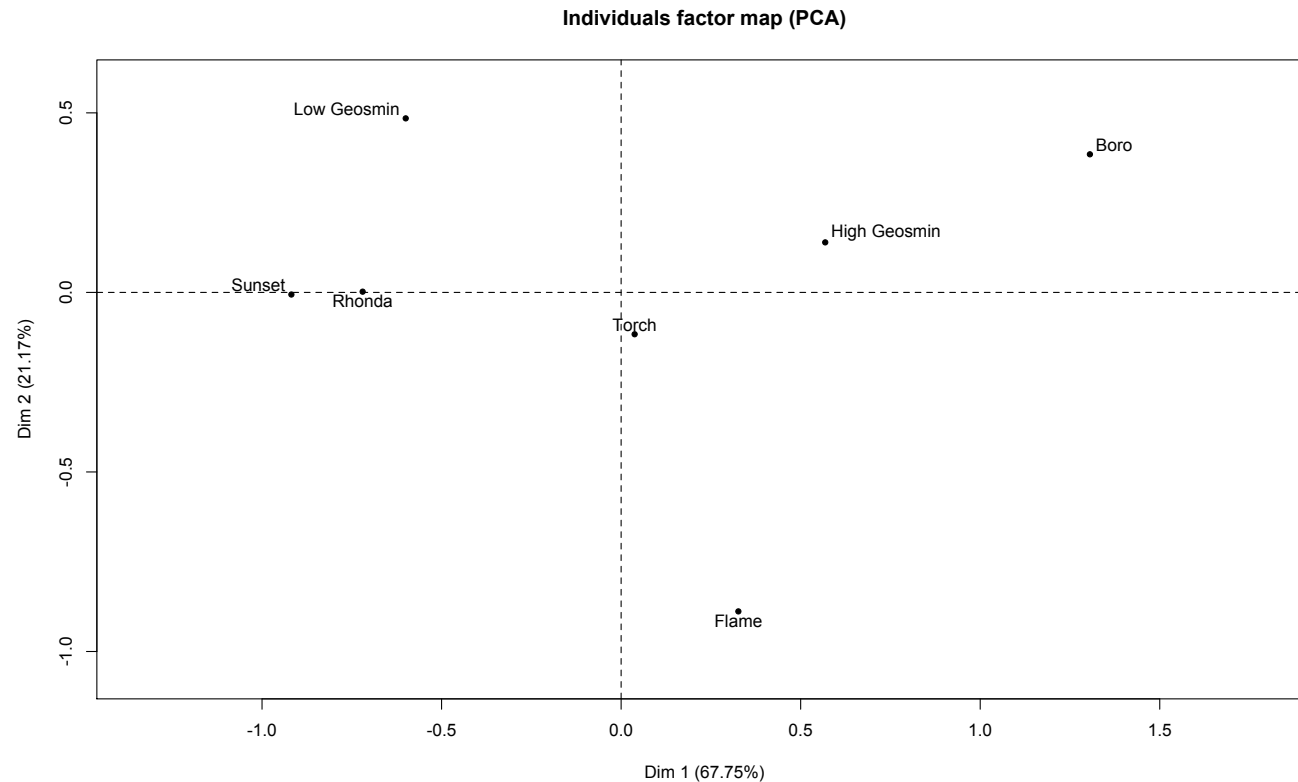
Beets







Representation of quality characteristics, based on crew evaluation, resulting from a principal component analysis of all crew quality evaluation data. The length of the arrow for each characteristic is proportional to its contribution to the variation among varieties, and the direction of the arrow is in the direction of increasing scores for that characteristic. This shows how related the characteristics are to each other, and is also used to read the following graph of varieties. The individual (variety) factor map on the next page plots where each variety lands relative to these quality components



Representation of varieties, based on crew evaluation, resulting from a principal component analysis of all crew quality evaluation data. The position of each variety shows how it was evaluated for the different quality characteristics on the previous page. For example, a variety that near or beyond the end of the color arrow would show particularly intense color and a variety on the opposite side of the graph than the direction in which the color arrow points would have poor color. This can be done for each of the quality characteristics. This graph also shows how varieties are related to each other for the complete set of quality characteristics, and characteristics that contributed more to the variation among varieties have greater weight in determining where varieties are positioned on the graph. This can be helpful in making selections based on multiple characteristics at once. This graph helps us select which varieties we send to the group of chefs we are working with for further quality evaluation

Beet Variety	Number of Chefs	Flavor Intensity (1-9, 9=high)	Buy for yourself (y/n)	Buy for your restaurant (y/n)	How would you serve it?	Description of unique flavor characteristics	Strongest point	Major flaws
Boro	6	6.17	0.50	0.50	; pickled ; roasted and sliced or pureed ; cooked ; sweet low earthy ;	kohlrabi density and flavor ; minerality ; mild start with very earthy/minerally finish, almost smokey ; earthy/bitter ; juiced roasted ;	. ; . ; mild start, random sweetness ; . ; sweet ; .	. ; . ; mineral finish ; . ; not balanced ; .
Flame	6	6.17	0.83	1.00	. ; raw, pickled ; roasted and sliced ; cooked, roasted ; cooked ; raw	Very sweet, little earthy, smooth transition ; sweet forward ; almost chocolate-like finish when roasted ; bitter astringent ; sweet balance ; sweet, crunchy, carrot like	. ; . ; NA ; . ; balance ; it's awesome	. ; . ; NA ; . ; . ; .
High Geosmin	4	5.67	0.75	1.00	cooked, roasted ; roasted or pickled ; earthy ; roasted	bland with little bitter ; dense texture, mild, earthiness ; cooked, roasted ; great, clean, earthy, not dirty	. ; appearance/ flavor ; earthy ; .	. ; NA ; . ; .
Low Geosmin	3	5.67	1.00	1.00	cooked, roasted ; raw cooked ; grilled or raw	bland with little bitter ; sweet ; .	. ; sweet ; .	. ; . ; .
Rhonda	6	6.33	0.67	0.67	. ; salt roasted ; roasted or raw, cut small ; roasted ; . ; .	honey, deeper flavor, more earthy; rounder ; maple syrup like. Sweet finish. Earthy mineral flavor ; starchy, bland, bitter ; bitter astringent ; .	. ; . ; sweet finish ; . ; bitter ; .	. ; . ; too earthy form ; . ; . ; .
Sunset	5	6.60	1.00	1.00	. ; . ; cooked/raw ; crudite ; roasted	caramel corn sweetness ; long lasting ; sweet ; great crunch, no harshness ; .	. ; . ; I WANT ; balance ; .	. ; . ; . ; . ; .
Torch	6	6.33	0.83	1.00	versatile ; . ; roasted and sliced ; raw ; shaved juiced ; raw	good crunchy, melon type sweetness, carries through, good depth ; sweetness that builds ; mild and fine textured with squash and earthy flavors with banana like finish ; watery, sweet, crunchy ; sweet great texture ; .	. ; . ; beautiful orange and red color, great flavor and color ; I WANT ; sweet ; .	. ; woody ; NA ; . ; . ; .
Grand		6.20	0.78	0.86				