

University of Wisconsin

Urban and Regional Food Systems

2015 Vegetable Variety Screening Trials

CUCUMBER

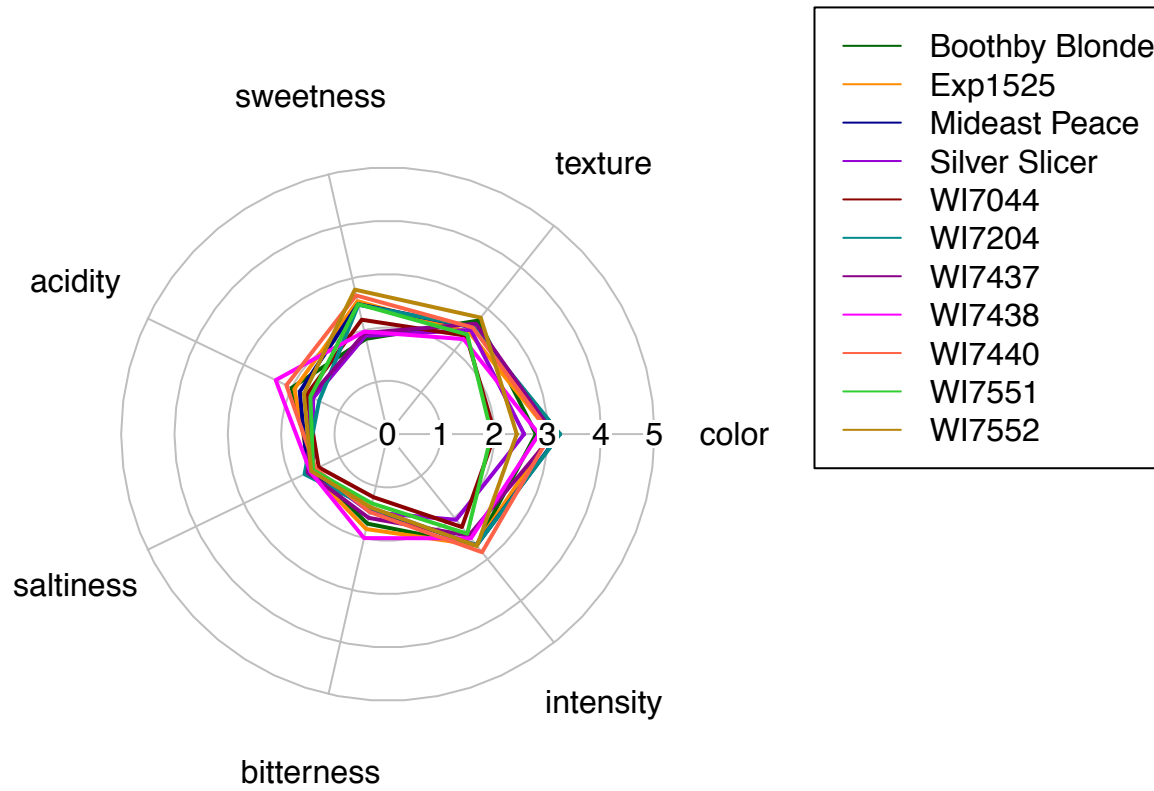
Trial Notes: All varieties direct seeded June 3, 2015. Poor germination occurred due to cool wet conditions. Bed was mulched with chopped alfalfa hay and plants were trained onto a 8ft mesh vertical trellis. Plants were harvested 7 times between 7/27/15 and 9/2/15

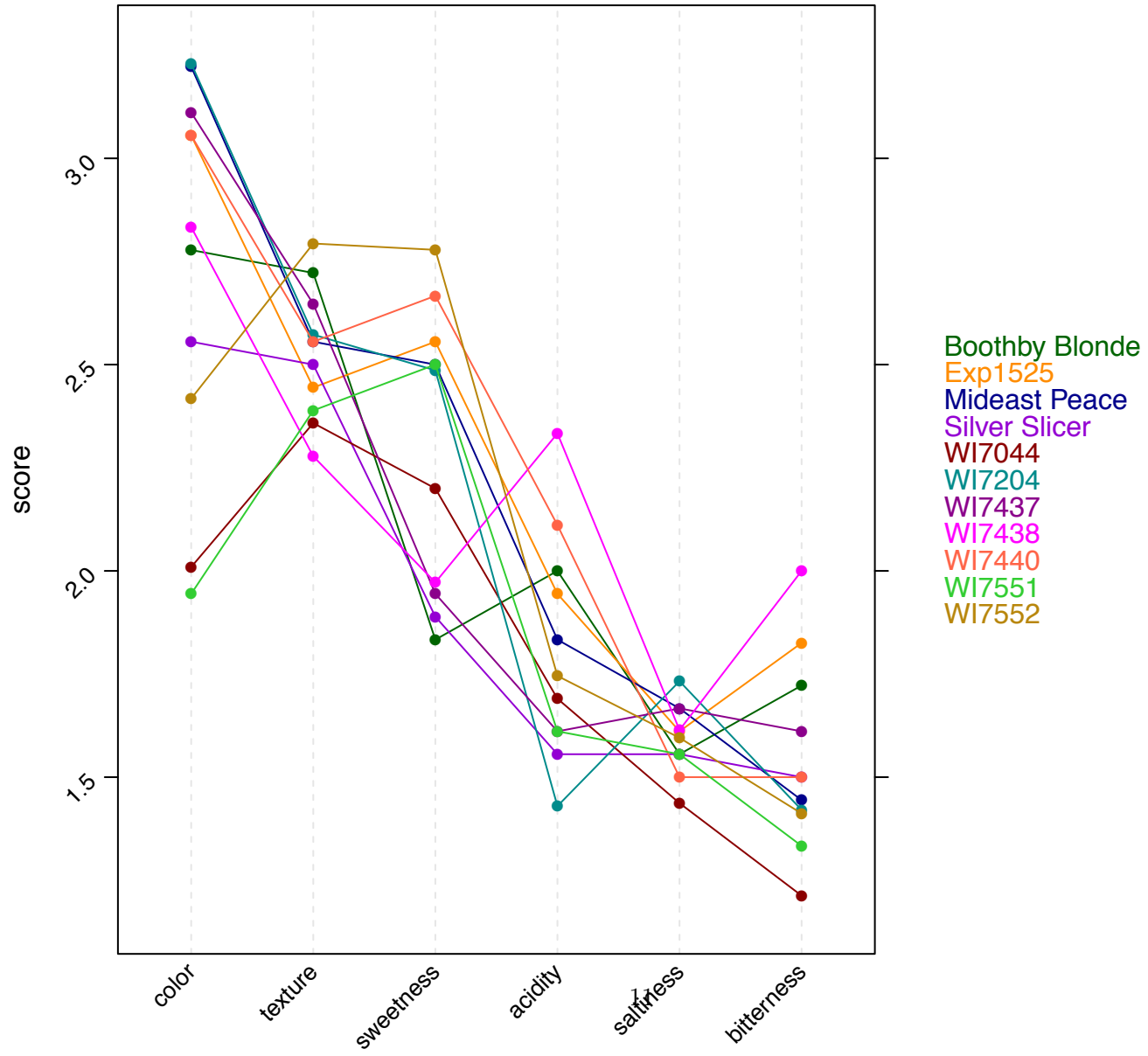
Cultivar	Company	# Plants	Powdery Mildew Score 8/6	Powdery Mildew Score 8/14	Powdery Mildew Score 8/20	Total #Fruit	Total Harvest Weight (gm)	Avg Fruit Wght (gm)	#Fruit per plant
Pick a Bushel	AAS	8	None	Low	Low	178	39237	220.4	22.3
Mideast Peace	Adaptive Seeds	6	None	Low	Low	142	34027	239.6	23.7
exp-15-25	Ball Seeds	8	None	None	None	159	33597	211.3	19.9
Boothby Blonde	High Mowing Organic Seeds	11	Medium	High	High	194	75050	386.9	17.6
Silver Slicer	High Mowing Organic Seeds	11	None	None	None	308	48839	158.6	28.0
WI7044	UW -- Yiqun Weng	4	None	High	Medium	100	8686	86.9	25.0
WI7204	UW -- Yiqun Weng	4	None	None	None	140	26665	190.5	35.0
WI7436	UW -- Yiqun Weng	3	None	High	Medium	56	28168	503.0	18.7
WI7437	UW -- Yiqun Weng	7	None	None	None	141	42246	299.6	20.1
WI7438	UW -- Yiqun Weng	7	High	High	High	92	26019	282.8	13.1
WI7439	UW -- Yiqun Weng	5	None	None	Medium	63	26608	422.3	12.6
WI7440	UW -- Yiqun Weng	1	None	None	None	59	16127	273.3	59.0
WI7551	UW -- Yiqun Weng	3	None	None	Medium	119	27588	231.8	39.7
WI7552	UW -- Yiqun Weng	3	None	None	Low	178	39650	222.8	59.3

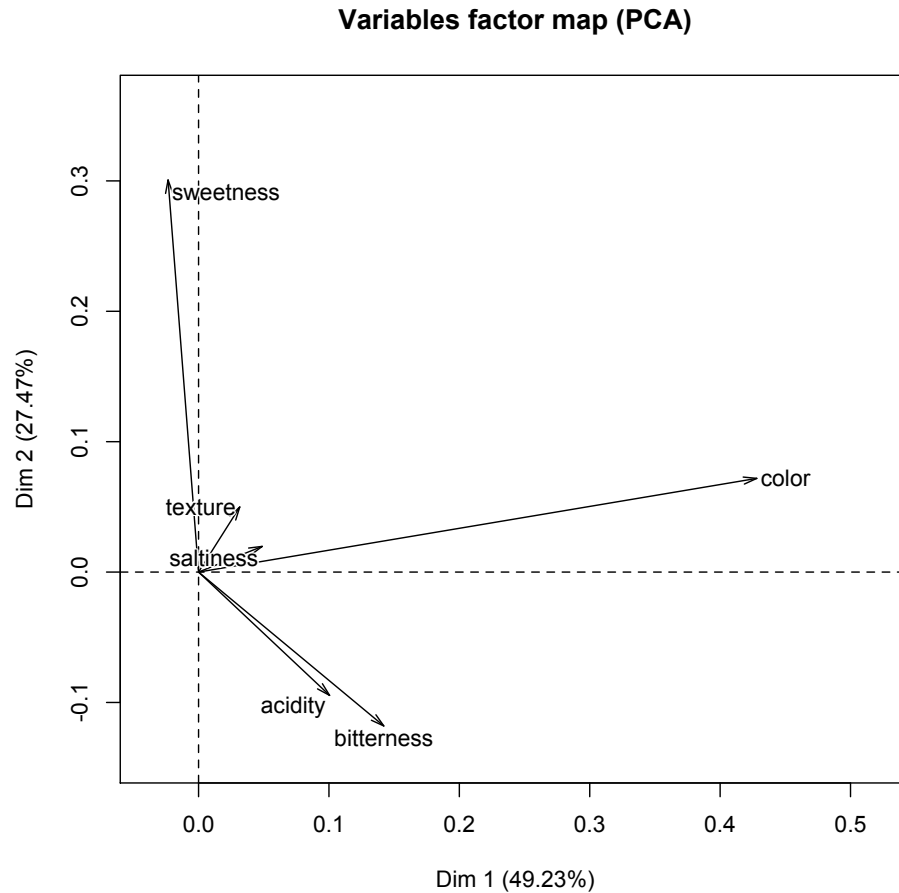
Cucumber

variety	intensity*	color***	texture	sweet***	acidity***	bitter***	saltiness
WI7440	2.8	3.1	2.6	2.7	2.1	1.5	1.5
WI7552	2.7	2.4	2.8	2.8	1.7	1.4	1.6
WI7204	2.7	3.2	2.6	2.5	1.4	1.4	1.7
Boothby Blor	2.7	2.8	2.7	1.8	2.0	1.7	1.6
Mideast Peac	2.7	3.2	2.6	2.5	1.8	1.4	1.7
Exp1525	2.7	3.1	2.4	2.6	1.9	1.8	1.6
WI7438	2.5	2.8	2.3	2.0	2.3	2.0	1.6
WI7437	2.4	3.1	2.6	1.9	1.6	1.6	1.7
WI7551	2.4	1.9	2.4	2.5	1.6	1.3	1.6
WI7044	2.2	2.0	2.4	2.2	1.7	1.2	1.4
Silver Slicer	2.1	2.6	2.5	1.9	1.6	1.5	1.6

Cucumbers

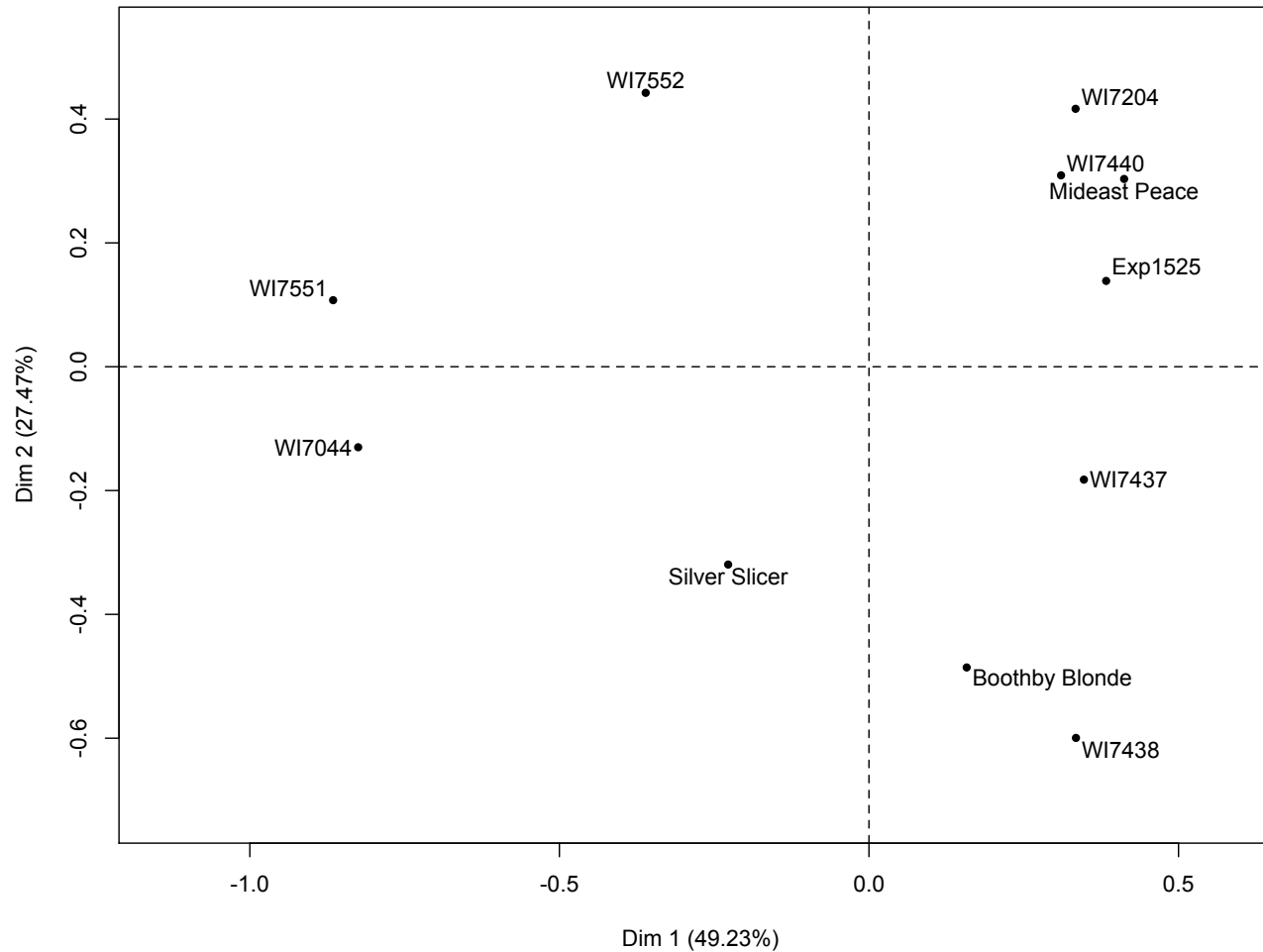






Representation of quality characteristics, based on crew evaluation, resulting from a principal component analysis of all crew quality evaluation data. The length of the arrow for each characteristic is proportional to its contribution to the variation among varieties, and the direction of the arrow 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

Individuals factor map (PCA)



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