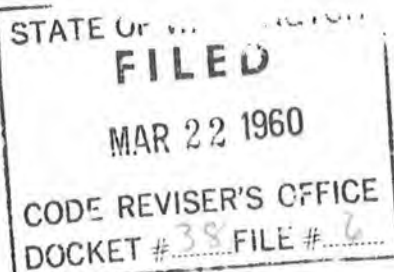


STATE OF WASHINGTON  
DEPARTMENT OF AGRICULTURE  
Sverre N. Omdahl, Director

DIVISION OF HORTICULTURE  
Wm. H. Shaw, Supervisor

Olympia

Order No. 705



STANDARDS FOR HOT-HOUSE OR CELLAR GROWN RHUBARB

As recommended at the Grade and Pack conference held in Sumner, Washington, November 30, 1954.

EXTRA FANCY GRADE

Extra Fancy Grade shall consist of stalks of rhubarb of similar varietal characteristics which are fresh, straight, clean, well trimmed, and free from decay and from damage caused by disease, insects, mechanical or other means. The diameter of stalks in this grade shall be not less than nine-sixteenths ( $9/16$ ) of an inch and the length shall be not less than fourteen ( $14$ ) inches. Over five-eighths ( $5/8$ ) or more of the length of each stalk in this grade shall be a good shade of pink or deeper color.

FANCY GRADE

Fancy Grade shall consist of stalks of rhubarb of similar varietal characteristics which are fresh, straight, clean, well trimmed and free from decay and from damage caused by disease, insects, mechanical or other means. The diameter of the stalks in this grade shall be not less than three-eighths ( $3/8$ ) of an inch and the length of the stalk shall be not less than twelve ( $12$ ) inches. Over one-half ( $1/2$ ) or more of the length of each stalk in this grade shall be of a good shade of pink or deeper color.

CULL RHUBARB shall consist of rhubarb which is not graded in conformity with any of the foregoing grades.

TOLERANCES FOR PRECEDING GRADES

In order to allow for variations incident to proper grading and handling not more than a total of ten per cent, by count, of the stalks in any container may be below the requirements of this grade, but not more than one-fifth of this tolerance, or two per cent, may be allowed for decay.

The tolerances specified for various grades are placed on a container basis. However, any lot of rhubarb shall be considered as meeting the requirements of a specified grade if the entire lot averages within the tolerances specified, provided that no sample from the containers in any lot is found to exceed the following amount: For a specified tolerance of ten per cent, not more than one and one-half times the tolerance shall be allowed in any one package.

For a specified tolerance of two per cent, not more than double the tolerance shall be allowed in any one package.

DEFINITIONS OF TERMS

As used in these grades:

"Similar varietal characteristics" means that the rhubarb stalks are alike as to type of color and general characteristics.

"Fresh" means that the rhubarb is not limp or wilted and that at shipping point it shows evidence of having been recently pulled and packed.

"Straight" means with not more than a slight curvature or twisting along the longitudinal axis of the stalk.

"Well trimmed" means (1) that the top has been neatly knife trimmed so that no more than approximately two inches of bases of the midribs remain on the larger diameter stalks and proportionately less on those of smaller diameter; (2) that the top has been so trimmed that a minimum of the thin leaf tissue remains; and (3) that the most of the basal husk has been removed.

"Damage" means any injury from the causes mentioned which detracts from the appearance or keeping quality of the rhubarb.

"Serious damage" means badly twisted or crooked stalks; broken or badly scarred or bruised stalks; or any other injury which detracts from such appearance and keeping quality.

"Good shade of pink". In specifying color requirements the term "good shade of pink" is used to describe the minimum quality or intensity of color acceptable in the specified portion required to have color. This presumes that a major portion of the colored area of a stalk will show deeper color than the shade required as a minimum.

"Diameter" means the measurement across the flat face of the stalk at a point not lower than six inches above the extreme base.

"Length" means the overall length, provided the stalk is well trimmed.

#### MARKING REQUIREMENTS

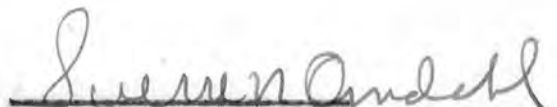
Open or closed containers shall be clean, and they shall be conspicuously and legibly stamped with the grade, net weight and name and address of the person, firm or association shipping the rhubarb. This does not apply to rhubarb going to processing plants for processing purposes.

The grade shall be stamped in letters of at least 3/8 inch type.

CULL RHUBARB, if sold for fresh market purposes, must be packed in a standard, lidded rhubarb box, prominently and conspicuously marked CULL RHUBARB in 1-inch block type letters, and with the name and address of the person, firm or Association shipping the rhubarb.

#### RHUBARB BOX

The standard rhubarb box shall be 11½ x 18 x 4 inches, inside dimensions.

  
SVERRE N. OMDAHL  
Director

Signed at Olympia, Washington, this 16 day of December, 1954.