

Any Other Vegetable – Number of specimens required
Applies to Summer Show Class 75 and Autumn Show Class 376

Artichoke, globe	2	Onions, green salad	6
Artichoke, Jerusalem	6	Oriental Brassicas, flower stalks	6
Asparagus	6	Oriental Brassicas, heading types	2
Asparagus peas, pod	6	Oriental Brassicas, loose leaved	2
Aubergines	2	Parsnips	3
Beans, broad, pods	6	Peas, pods	6
Beans, French, pods	6	Peas, mange-tout, sugar snap	6
Beans, runner, pods	6	Peppers, hot (chilli)	6
Broccoli, coloured-headed	2	Peppers, sweet	3
Broccoli, sprouting (shoots)	6	Pumpkin	1
Brussels Sprouts	6	Radish, oriental, winter	3
Cabbages, Chinese	2	Radish, small, salad	6
Cabbages, green, red, Savoy	2	Rhubarb	4
Calabrese heads	2	Salsify	2
Cauliflower	2	Scorzonera	2
Celery	2	Shallots	6
Celeriac	2	Spinach, beet and chard leaves	6
Cucumbers	2	Spinach, New Zealand, tips	6
Fennel, Florence	2	Squash, summer	2
Garlic	3	Squash, winter	2
Kale, leaves	6	Swedes	2
Kohlrabi	3	Sweetcorn	2
Leeks	3	Tomatoes, large, novelty	3
Lettuces, all types	2	Tomatoes, medium, <60mm	4
Marrows	2	Tomatoes, small, novelty	4
Onions, over 250g	3	Turnips	3

Any Other Fruit – Number of Specimens required
Applies to Summer Show class 55 and Autumn Show Classes 354 and 355

Apricots	4	Lemons, other Citrus	2
Blackberries	12	Melon	1
Blueberries	20	Mulberries	12
Cherries	12	Nectarines or Peaches, each type	4
Damsons	6	Plums	4
Figs	3	Quinces	3
Grapes, bunch	1	Raspberries	12
Greengages	4	Strawberries	8
Hybrid cane fruit eg. Logan berry	12	Strawberries, alpine	12
Jostaberries, strigs	12	Worcesterberries, strigs	12

NOTES FOR EXHIBITORS

*These notes should be used in conjunction with the **RULES FOR EXHIBITION**.
If you have any queries please contact the Competition Secretary.*

The words “**KIND**” and “**VARIETY**” are used in the following sense: Roses, Sweet Peas and Dahlias are KINDS of flower; Crimson Glory, Ena Harkness and Peace are VARIETIES or CULTIVARS of Roses.

PREPARATION and PRESENTATION of produce at shows:

All exhibits should be staged as attractively as possible in accordance with the rules and the schedule. If the judging is close, arrangement may be the deciding factor. Always take a few extra specimens to the show in case of accident and before leaving the show bench check the correct number have been staged so that your exhibit is not marked ‘NAS’ (Not According to Schedule).

PLANT LABELS:

The interest in a show is much enhanced if plant material is labelled with both kind and variety. Labels should be clearly written on cards measuring approx. 5cm x 7.5 cm in size, a supply of which will be available on the day of the show.

FLOWERS:

- Floral exhibits are judged on condition, uniformity, and attractiveness of presentation. Material should be fresh and free from damage and disease. The specimens in an exhibit should be alike in age, size and form. They should be arranged to display their merits to best advantage.
- Any type of flower grown from seed in the last twelve months can be exhibited in the appropriate classes; this includes perennials.
- All vases must contain sufficient water to last for the duration of the show. Exhibitors must provide their own plant support material (oasis, paper) for the regulation vases which are supplied by the society.
- Material for a show is best cut in the evening or early morning when flowers and foliage are cool. The cut stems should be stood in deep water. It is advantageous to leave them overnight in a cool place from which light is mostly excluded to prevent the stems curving towards the light. Exhibits are judged on their appearance at the time of judging.

ROSES: Any type of modern rose can be exhibited in any class.

POT PLANTS:

- Pots or containers should be clean and undamaged. Where staking, tying or wiring is necessary, it should be done neatly and not detract from the appearance of the plant. Plants should be clean, healthy and unblemished.
- Plants with brightly coloured bracts are considered to be flowering plants for show purposes, eg. Bougainvillea, Beloperone.
- Cuttings, bulbs, tubers or corms normally grown more than one to a pot to give a full appearance, eg. Tradescantia, Achimenes or Freesia, are admissible as “one plant” even though there is more than one plant in the container.

- If a plant grown for foliage is in flower at the time of the show, it may still be entered in the foliage class, where no account will be taken of the flowers. If the flowers merit it, the same plant may alternatively be entered in a flowering pot plant class.
- Ferns, Bromeliads, Orchids and similar epiphytic plants may be shown attached to a piece of bark or wood instead of in pots.

HANGING BASKETS and CONTAINERS:

Plants should be closely grouped and overflow the edge of the container. Flowers and foliage should be co-ordinated, healthy, well developed and attractively arranged. The use of one colour or a single type of plant is permissible and the plants should be well grown and attractively presented. Containers may contain fruits and vegetables.

FRUIT:

The specimens composing an entry should be uniform in size, condition, form and colour, of **one variety/cultivar only** and all with stalks intact. Handle all fruits as little as possible and by their stalks where possible to preserve their natural bloom. Use scissors rather than fingers to remove soft fruits. Pick more than necessary so that reserves are available when staging. Where possible, specimens should be arranged on a dish or plate. Judges may cut fruit.

Apples: should not be polished and should be staged with stalk end downwards.

Berries: best exhibited placed in lines so they can be easily counted. Stalks and calyces should be fresh and all point one way.

Currants: the strigs should be intact and laid roughly parallel, the bottom of the strigs to the front of the plate.

Grapes: should be shown as a complete bunch, with a piece of lateral shoot on either side of the stalk to form a T-handle.

Jostaberries, Worcesterberries and Blueberries: should be laid roughly parallel where possible, mound the fruit in the centre.

Melons: should be shown with a T-handle, as for grapes.

Pears, Quinces and Figs: best arranged around the perimeter of the plate with the stalks facing towards the centre. Figs with signs of splitting can be exhibited as this is a sign of ripeness.

Plums, Cherries and similar shaped fruits: best laid out in lines across the plate. The bloom should not be disturbed and stalks should be intact. Gages with signs of slight shrivelling can be exhibited as this is a sign of ripeness.

HERBS: should be shown **not** in flower. Lavender is not a herb.

VEGETABLES:

- The specimens composing an entry should be uniform in size, condition, form and colour, and of **one variety/cultivar only**.
- Where necessary, vegetables should be carefully washed to remove soil. In no circumstances should substances be applied to enhance their appearance. Wash with a soft cloth and plenty of water; brushing will damage the skin. On other kinds retain the natural bloom wherever possible. Water all vegetables before harvesting and handle carefully during preparation.
- Stage as attractively as possible on dishes, plates or directly on the table in a wheel formation eg peas; in a row eg. runner beans; or in a pyramid eg. carrots.
- Exhibitors should be aware that certain root vegetables may be cut by the judge.

Beetroot: select roots of even size; for globe beetroot, between 60 and 75mm, for long beetroot as for parsnips; and for cylindrical roots approx. 150mm in length. Small side shoots should be removed. Take care in washing as all marks will show up clearly after a few hours. Trim foliage to approx. 75mm

Beans, broad, French and runner: cut all pods from the vine using scissors and ensure each pod has a portion of stalk. Stage on a dish or plate or directly in the bench; stalks at one end. In the class for French beans, a climbing or dwarf variety may be exhibited. Judges will determine freshness by snapping or opening a pod.

Cabbages: clean, fresh, solid heads of equal size, with a good waxy bloom and free of pest damage. Remove the minimum of outer discoloured leaves. Stage with approx. 75mm of stalk remaining, heads to the front.

Carrots: firm, fresh, blemish free specimens of good colour and uniformity without discolouration at the top. Cut off foliage to approx. 75mm.

Cauliflowers, Calabrese and Broccoli: stage with approx. 75mm of stalk remaining. Just prior to staging trim back leaves to match the level of the outside of the curd.

Courgettes: young, tender, shapely fruits approx. 150mm in length and 25- 35mm in diameter, or in the case of round cultivars approx. 75mm in diameter. Stage with or without the flowers still adhering.

Cucumbers: should be well matched, straight and of a good, fresh green colour with 3cm of stalk. It is not necessary that flowers remain attached.

Lettuce: lift with roots intact in evening or early morning. Fresh, uniform heads of attractive colour are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Remove only markedly damaged outer leaves, stage on show bench with heads facing front.

Marrows: tender, young, uniform fruits are most desirable, which should be less than 350mm long. Wipe clean and stage directly on the show bench.

Onions avoid soft, stained specimens with thick immature necks. Do not over skin. In the Autumn Show, the tops should be tied or whipped using plain raffia and the roots neatly trimmed back to the basal plate. Onions are often staged on rings or soft collars. Pickling onions must not exceed 30mm in diameter nor should necks be tied or whipped.

Onions, green salad: plants should be staged with foliage and roots attached and well washed.

Oriental Brassicas, heading types: specimens of equal size, fresh, clean and with good bloom. Display with roots intact, well washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied.

Parsnips: should be straight and of a good length, evenly tapered and well developed. Great care should be taken when lifting the roots, as bruising by fingers and scratching by soil particles will show later. Water well before lifting, wash carefully and cut off foliage to approx. 75mm.

Peas: the pods should be uniform in length and in good condition. Judges will open and check pods during their examination. Cut pods from the vine with scissors, retaining 25mm of stalk and handle by this stalk to retain the natural bloom. Holding pods up to a strong light will detect internal damage and reveal the number of peas.

Peppers, sweet and hot (chilli): may be shown immature but fully formed, green, or at the mature or coloured form. The exhibit should be fresh and uniform in colour.

Potatoes: select medium sized specimens, generally between 200g and 250g. Select equally matched tubers with shallow eyes and free from skin blemishes. Wash carefully with a soft sponge in clean water. Stage on a dish or plate with 'rose' end pointing outwards.

Radishes, small salad: fresh, firm, medium-sized, young tender and brightly coloured specimens. Trim foliage to approx. 30mm.

Rhubarb: trim top foliage off leaving approx. 75mm from start of leaf stalks. Wipe stalks clean and trim off any bud scales at the bottom.

Shallots: should be shown as separate bulbs on dry sand. Tops and roots should be trimmed.

Spinach, Spinach Beet, Chards: large, fresh, thick, undamaged leaves are required with a neatly trimmed stalk. Present in a flat fan shape, overlapping the leaves.

Sweetcorn: cobs of uniform size and fresh green husks should be displayed with approximately one quarter of the grain exposed by pulling down sharply from the tip to the base and removing several husks. The stalks should be trimmed.

Tomatoes: should be ripe, firm, well-shaped and well coloured with the green calyx (stalk) attached. Stage on a plate or dish, calyx uppermost.

Turnips and Swedes: solid, shapely roots with small tap root and no side shoots.

HANDICRAFT:

- If a large item is being entered, eg a quilt or a rug, please indicate on the entry form.
- Entries in classes 111 and 112 should be prepared with cord, ready for hanging.
Signatures on all items should be covered.
- Photographs should measure not more than A4 (30cm x 21cm) mounted and /or framed if desired.

PRESERVES, WINES, CORDIALS, etc:

- Jars and bottles should be clean and unblemished, made of clear glass and free from all commercial/trademarks, whether on the lid, jar or base, otherwise they may be eliminated. A wax disc is not required with a twist top. Vinegar preserves require a lid which is not liable to corrosion; cellophane covers should not be used for pickles or chutney. Lemon curd should be sealed with a wax disc and cellophane cover secured with an elastic band. Preserves need to be filled to within 3mm of the top of the jar. Chutney needs to mature and must be at least 3 months old before showing.
- All jars should be labelled to show the date and type of preserve, with the label affixed towards the bottom of the jar. Labels will be provided, bearing the entrants number which must also be affixed to each of their jars.
- Wines, Liqueurs and Cordials should be exhibited in clear, colourless glass bottles. All wines, cordials etc. should bear a label describing the contents eg. Parsnip Wine - dry, Elderflower Cordial.

BAKING:

- Cakes should be presented on a plate (not paper) with a doily. Bread may be presented on a breadboard or a flat plate. Savouries may be garnished.
- **Packet mixes and ready-made pastry are not allowed.**
- Each domestic exhibit, except those in jars or bottles, must be placed in a large plastic bag. Please do not use cling film as it is hard to replace properly after the judging.
- The temperatures of appliances vary, and it is recommended that new recipes are tried out beforehand.