

## **Notes to help exhibitors**

These notes are intended as a guide if you have not exhibited before so that you have an idea of what is expected. They are not exhaustive and if you require more information, do ask any of the stewards on duty on the day of the show and they will do their best to help!

- Do enter as many classes as you can! It's amazing how often we hear "I've got better in my garden"! It is always worth a try, even if you don't always win a prize.
- Check the number of items required for the class, as the judge has to mark any exhibits with the wrong number of items "NAS" (not in accordance with schedule).
- Uniformity of exhibits within a class is very important. It is better to have a well-matched set of the right number than a few large specimens made up with small ones.
- Sometimes the difference between exhibits lies in presentation, so take time to arrange your specimens.
- GOOD LUCK!

### **Vegetables**

#### **Class 1**

Collection of any three of the vegetables in the vegetable section

These would need to be in the number indicated in the class in question:

e.g. 6 potatoes plus 3 carrots plus 9 pods of peas.

#### **Class 2**

6 potatoes

Potatoes should be washed carefully (don't damage the skin!). Pick medium-sized specimens of a uniform size, skin as smooth and unblemished as possible (avoid deep-set eyes!). Arrange potatoes on plate with the rose end (end where dormant buds ("eyes") are concentrated) facing outwards.

#### **Class 3**

3 onions (set)

Onions are dressed, which means the tops are trimmed and tied up with natural-coloured raffia; roots are cut short.

#### **Class 4**

3 carrots

Tops trimmed to 3 - 4", washed, remove root hairs, but leave longest possible tail root. When selecting exhibits, avoid pale-coloured specimens or those which have turned green at the top.

#### **Class 5**

9 runner beans

Fresh pods of uniform colour and size. Cut from the vine with scissors ensuring each pod has a portion of stalk. Arrange pods side by side with all stalks at one end and tails at the other.

#### **Class 6**

6 French beans

Fresh pods of uniform colour and size. Cut from the vine with scissors ensuring each pod has a portion of stalk. Arrange pods side by side with all stalks at one end and tails at the other.

#### **Class 7**

3 parsnips

Tops trimmed to 3 - 4", washed, remove root hairs, but leave longest possible tail root. When selecting exhibits, avoid those which have turned green at the top.

#### **Class 8**

3 beetroot

Select roots of even size. Avoid specimens with poor skin colour at base of root or which do not have a small single tap root. Trim tops to 3 - 4" and tie stalks neatly. Avoid oversized woody roots - specimens should be no larger than a tennis ball.

#### **Class 9**

2 cabbages

Choose solid heads of equal size, clean with a waxy bloom. Remove the minimum of discoloured outer leaves. Arrange with approx. 75 mm of stalk, heads towards the front.

#### **Class 10**

3 leeks

Exhibits should be uniform in length, in good condition and solid (firm and compact along whole length). Do not strip too many leaves off. Flush stem, leaves and roots clean. Trim tops where leaves bend.

**Class 11**

2 lettuces

Lift with roots intact early on the day of the show. Uniform attractive colour required. Wash roots, wrap in moist tissue, insert in a plastic bag and tie neatly. Wash leaves, only removing markedly damaged ones. Arrange with hearts facing the front.

**Class 12**

5 tomatoes (trad. variety)

Arrange on a plate, ideally with calyx (green bit) still attached and uppermost. Avoid overripe fruits or those with "green back" colouring round the stalk.

**Class 13**

9 tomatoes (cherry)

Arrange on a plate, ideally with calyx (green bit) still attached and uppermost. Avoid overripe fruits or those with "green back" colouring round the stalk. Must be less than 30mm diameter. A template will be provided.

**Class 14**

1 sweetcorn – to include tips.

**Class 15**

1 cucumber - leave on flower if possible and part of stalk; fresh green colour essential. Display flat.

**Class 16**

3 courgettes

Select young, tender, shapely and uniform fruits not less than 100 mm and not more than 150 mm long. Any colour. Arrange flat, preferably with flower attached.

**Class 17**

Peas

6 pods of the same variety. Fresh pods of uniform colour and size.

**Class 18**

Any unusual variety

**Class 19**

Collection of 5 herbs (labelled)

Cut five different herbs and tie neatly. The bunch can be exhibited as it is or in a small vase/jar of water. The bunch must be labelled, otherwise it will be judged "NAS" (not in accordance with schedule).

**Class 20**

5 pears

Select fruits which are as uniform as possible in size, colour and shape. Avoid fruits with blemishes of any kind. Arrange on a plate with stalk uppermost.

**Class 21**

5 apples (cooking)

Select fruits which are as uniform as possible in size, colour and shape. Avoid fruits with blemishes of any kind. Arrange on a plate with stalk uppermost.

**Class 22**

5 apples (dessert)

Select fruits which are as uniform as possible in size, colour and shape. Avoid fruits with blemishes of any kind. Arrange on a plate with stalk uppermost.

**Class 23**

5 plums

Select fruits which are as uniform as possible in size, colour and shape. Avoid fruits with blemishes of any kind. Arrange on a plate with stalk uppermost.

**Class 24**

10 autumn raspberries

Select fruits which are as uniform as possible in size, colour and shape. Avoid fruits with blemishes of any kind. Arrange on a plate with stalk down.

**Class 25**

Heaviest potato

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**Class 26**

Heaviest marrow

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**Class 27**

Heaviest onion

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**Class 28**

Longest runner bean

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] Only one of each this time, note remarks above

] re staging.

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**Class 29**

Tallest sunflower

**Class 30**

Funniest shaped vegetable

## **Cut flowers**

General comments for presentation: remove any damaged flowers, together with discoloured or broken leaves. Cut a portion from the base of all stems to assist uptake of water, but make sure stems are still long enough for the vase/jar you plan to use. Exhibits should be evenly balanced with flowers of even size and quality, accommodated in containers of suitable proportions. Mist just before judging if you wish.

### **Class 31**

3 roses - half to three-quarters open, fresh and free from blemish, within a circular outline and with a well-formed centre. Colour bright and brilliant. Foliage (if shown) also fresh and blemish-free.

### **Class 32**

1 spray floribunda roses - see comments above.

### **Class 33**

3 hydrangeas – all blooms should be at the same stage of development.

### **Class 34**

3 rudbeckias - all blooms should be at the same stage of development.

The following remarks apply to all pot plants (i.e. classes 35 and 36).

Pots/containers clean and undamaged, any staking should be unobtrusive. Plant should be thriving, well-watered (but not waterlogged!) and have any damaged leaves or flowers removed.

### **Class 35**

1 pot plant, any flowering variety

### **Class 36**

1 pot plant any foliage variety

The following applies to Classes 37-39 inclusive : please make sure you have the right number of varieties and stems. Specimens should be in good fresh, undamaged condition, at least 70 % of blooms (where appropriate) fully developed, straight stems.

### **Class 37**

Vase of annuals, 3 varieties, 1 stem of each

### **Class 38**

Vase of perennials, 3 varieties, 1 stem of each

### **Class 39**

Vase of shrubs, 3 varieties, 1 stem of each

### **Class 40**

Dahlias, 3 decorative

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Make sure that blooms are clean, free from damage and equally mature.

### **Class 41**

Dahlias, 6 pompon

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Avoid showing any green centre. Poms should be as near spherical as possible and below 50 mm dia.

### **Class 42**

Dahlias, 3 cactus

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### **Class 43**

6 pansies – circular or oval without blotches or rays. Well-defined circular eye.

### **Class 44**

Any other variety of cut flower in reasonable number

### **Class 45**

Vase of ornamental grasses and/or foliage in reasonable number

## **Flower arrangements**

**Class 46** – A small arrangement no larger than 10cm x 10cm on any plate or container.

**Class 47** - An arrangement using GARDEN FLOWERS AND GREENERY ONLY

**Class 48** - Free arrangement - any size, any accessories, any container; bought or garden flowers/foliage acceptable.

**Class 49** - Arrangement commemorating Queen Elizabeth II

## **Wine**

### **Class 50**

Bottle of home-made alcoholic drink

### **Class 51**

Bottle of any other home-made non- alcoholic beverage

For all of the above clear glass bottles must be used, preferably fitted with a flanged cork, and bearing a plain label displaying type, ingredients and year it was made. White wines include golden and tawny wine and red wines include rose wine.

## **Domestic**

Product must be labelled with what it is and the full date it was made. Jars should be clean and MUST be sterilised. To do this heat oven to 140C/120C fan/gas 1. Wash the jars in hot, soapy water, then rinse well. Place the jars on a baking sheet and put them in the oven to dry completely.

Metal twist-top lids are acceptable and advisable, wax discs and cellophane covers also acceptable. Jars should be filled to within 1/8" of top of jar.

### **Class 52**

Jar of jam, soft fruit – strawberry, raspberry, gooseberry etc. All fruits should be well cooked before addition of sugar.

### **Class 53**

Jar of jam, stone fruit – plum, damson etc.

### **Class 54**

Jar of jam – any unusual fruit or combination. Some delicious combinations of fruits can be used, resulting in a different preserve.

### **Class 55**

Jar of jelly, any variety

### **Class 56**

Jar of marmalade, any variety

### **Class 57**

Jar of honey

## **Short-term preserves - curds**

### **Class 58**

Jar of curd made from any citrus fruit

Wax discs and cellophane covers should always be used to allow curd to breathe.

**For chutney (Class 59):** metal twist-top lids with plastic lining should be used or vinegar will affect metal. Shrinkage will occur if wax discs and cellophane covers are used. Chutneys should be allowed to mature for 2 - 3 months to allow flavours to develop.

### **Class 59**

Jar of chutney

## **Cookery**

Always use really FRESH ingredients at room temperature.

## **Cakes**

Eggs straight from the fridge are far too viscous to give a good "froth" for a light cake. If you forget, crack them into a bowl and microwave for 5 – 10 seconds! Fat can also be softened in the microwave.

Cream fats and sugar thoroughly, whisk in the eggs gradually then FOLD in the flour gently but thoroughly. Beating in the flour will destroy the air already created which is necessary to give a light cake.

Cherries need washing, cutting in half and mixing with a little of the flour to stop them sinking.

Line tins for a really good finish.

**Class 60**

3-egg Victoria Sandwich Cake - tin size to suit. To make sure layers of a Victoria Sandwich are equal, fill the tins and weigh them until they are the same weight. Traditionally, a Victoria Sandwich has raspberry jam filling only and a LIGHT dusting of CASTER sugar – judges are suspicious of a heavy coating of icing sugar! To avoid marks on the cake base, cover the cooling rack with a tea towel.

**Class 61**

Family Fruit cake – any fruit

**Class 62**

Coffee and Walnut cake – to your own recipe

**Class 63**

Lemon Drizzle Cake – cake can be either round or square.

**Class 64**

Chocolate cake – to your own recipe

**Class 65**

5 cupcakes decorated – should be uniform in size and decoration

**Class 66**

6 fruit scones: need a SOFT dough, a very hot oven (225 – 250 °C) and as little handling as possible. Use a fluted cutter. Try leaving to rise for 5 min before baking.

**Class 67**

Shortbread finger biscuits. Butter gives the best flavour.

**Class 68**

Loaf of 'tear and share' bread - any shape (should be 24 hours old before showing!)

General bread notes:

Measure ingredients, especially salt, carefully. Over-proving causes a yeasty flavour. Uneven colouring in loaves may be caused by tins being too close together in the oven. Avoid shaping cracks on the base (a good tip is to move the crack to the edge where it is easier to smooth out).

**Class 69**

Quiches – 6 individual quiches cooked in a bun tin like jam tarts rather than a large quiche, no fish or meat, and veggie cheese if used.

**Class 70**

6 vegan rolls (flaky or filo pastry). The recipe to be included specifying the ingredients of the filling.

**Photography** Please reclaim at the end of the exhibition. They will not be included in the auction.

**Class 71**

Your favourite holiday photograph. On photographic paper, preferably mounted, with your name on the back. Please see Class 79 for photographs in the Junior section.

**Crafts** Please reclaim at the end of the exhibition. They will not be included in the auction.

**Class 72**

A decorative crocheted square cushion top with a Jubilee theme which could later be made into a cushion.

**Class 73**

Any object made out of a recycled drying-up cloth, for example a bag, a picture, a needle case... Give your imagination free rein!

**Class 74**

A greetings card in any medium, on stiff card, folded.

**Junior Section** Please reclaim at the end of the exhibition. They will not be included in the auction.

**Class 75**

A painting in any medium on any subject (max. size A3 (30 x 42 cm)).

**Class 76**

A collage on any subject, using anything that will stick to card or stiff paper (max. size A3).

**Class 77**

Six biscuits (needn't be home-made) decorated by the exhibitor in any way you like.

**Class 78**

Six small home-made cakes.

**Class 79**

A photograph on any subject, on photographic paper, can be mounted or not, and with a caption.