

# NOTES FOR EXHIBITORS

The tips given on the following pages are given to help all Exhibitors avoid any unnecessary disappointment. The Judges do not like having to disqualify entries as Not According to Schedule (NAS), but equally other entrants would not like to see such exhibits, however good being given awards.

Read the schedule carefully, including the Rules, as these may refer to the classes you intend to enter. Be careful about numbers, quantities and sizes. It is a good idea to take along a spare or two but do not leave them on the bench. Never be short of material.

Allow yourself plenty of time for staging. There are some conventions, which although not shown in the Schedule should be followed.

If in doubt about how to stage an exhibit, ask an experienced Exhibitor who will be pleased to help you or contact the [Show Secretary] prior to Show Day.

## Horticultural Classes Hints

- See separate sheet for classifying your Narcissi for the Spring Show.
- If possible, please put the name of the variety by your exhibit for visitors' interest.
- Members can only enter the Novice section if they are new members to the Club or, haven't previously won a prize in any of our shows. Members can enter these classes to a maximum of 4 shows or two years whichever is the greater.
- A good Rose is not one quite in full bloom but with a good firm centre and strong clean foliage.
- A bloom is one flower on a stem (e.g. dahlia, poppy). Note a flower shown with a bud on the same stem will also be treated as a bloom.
- A stem has several flowers (e.g. Hydrangea or Gladiolus)
- A pot plant should be well balanced with clean foliage and blooms, free from fading leaves and petals and with no seed pods.
- Cacti/Succulent merits are given for size for the particular species, hybrid or cultivar shown and lack of damage. Other things being equal a plant showing evidence of flowering will be preferred.
- Root vegetables must be washed. Potatoes should be wiped with a wet cloth and not brushed. Foliage should be trimmed to 75mm.
- Lettuces should be shown with the roots left on and washed (sit the roots in a clear plastic bag to avoid moisture on the show bench itself).
- Cabbage/Cauliflower should be shown with a root ball in a plastic bag or chopped with a good inch or two remaining. [check]
- Onions must not be peeled but any loose outer shell should be removed. Necks should be neatly tied with uncoloured raffia or string.
- Shallots, garlic etc are better displayed on a plate of raised sand. For garlic, clean off soil fragments and dry completely. Reduce the dried stem to about 25mm. Stage bulbs as complete specimens, do not divide segments.

- Cucumbers, fresh, green, tender, blemish free, straight and with short handles usually with the flower still intact.
- Peas and Beans should be uniform in length, shape, size, colour and texture. Include a short piece of stalk.
- Courgettes should be uniform in size (not more than about 150mm) and colour, preferably shown with flowers left on.
- Beetroot – water two weeks before the show with 4.5 litres of water plus a heaped teaspoon of Epsom Salts to remove the white rings in the beetroot.
- Tomatoes should be shown with their calix and a short piece of stalk.
- Rhubarb – use straight, long, tender stalks with well developed colouring, leaf blades trimmed to approx. 75mm.
- Plates of soft fruit always look better if fresh, uniform in size and texture, shown with three or four of their own leaves underneath.
- All fruit must be shown with the stalks still intact. Do not polish fruit.
- Currants should be shown as strings – the berries should not be separated.

Number of Fruit/Vegetables needed for an exhibit			
Apples	6	Artichokes, Globe	2
Apricots	6	Artichokes, Jerusalem	6
Blackberries	20	Asparagus	6
Blubberies	Dish of 200-250g	Asparagus Peas	12 pods
Cape gooseberries	20	Aubergines	3
Cherries	20	Beans, Broad, French, Climbing or Dwarf	9 pods
Currants	Dish of 200- 250g	Beans, Runner	9 pods
Damsons	9	Beetroot, cylindrical, globe	4
Figs	5	Beetroot, long	3
Gooseberries	20	Broccoli, sprouting (shoots)	12
Grapes (glasshouse)	1 bunch	Brussel Sprouts	15
Grapes (outdoor)	2 bunches	Cabbage, Green, Chinese, Red, Savoy	2
Kiwi Fruit	6	Calabrese (heads)	2
Medlars	10	Carrots	3
Melon	1	Cauliflowers	2
Mulberries	Dish of 425-450g	Celeriac	2
Peaches/Nectarines	5	Celery	2
Pears	6	Chicory	3
Plums	9	Courgettes	3
Quinces	6	Cucumber	2
Raspberries	20	Cucumber mini or small	6
Strawberries	15	Garlic, elephant or giant	3 bulbs
Strawberries, Alpine	25	Garlic	5 bulbs
Leeks	3	Kohlrabi	3
Leeks, pot	2	Lettuces	2
Marrows	2	Mushrooms	12
Onions, large	3	Onions, salad or spring	12
Onions, 250g or under	5	Onions, pickling	12
Shallots, large	12	Shallots, pickling	12
Parsnips	3	Peas	9 pods
Peppers, hot (chilli)	6	Peas mangetout or snap	9 pods

Peppers, sweet	3	Potatoes	5
Radishes, small salad	9	Rhubarb, forced	3 sticks
Spinach	15 leaves	Rhubarb, natural	3 sticks
Sweet Corn	3	Tomatoes, large	3
Tomatoes, medium	9	Tomatoes, small	15
Tomatoes, truss	1	Turnips	3

### Flower Arrangement Classes Hints

- Do not exceed the permitted overall measurement for height, width and depth. Allow for the fact an overhanging stem, may droop and be over the limit by the time the Judge sees it.
- Material need not be from the Exhibitor's own garden. Do check the schedule as to whether or not accessories are allowed. Artificial material is not permitted unless specifically requested in the class description.
- An accessory is anything that is added to the plant material. Check the class description as to whether or not they are permitted in that exhibit.
- Measurements given in the schedule for each class will apply to the three dimensions of width, depth and height. Competitors must NEVER exceed the stated measurements given as this will result in 'NAS' (Not According to Schedule) and will be disqualified.
- Wire, tape and glue may be used if required but should not be obvious.
- Oasis should not be visible.
- A novice is someone who has not won a prize at any of our shows.

### Photography Classes Hints

- All prints to be not less than 5" x 3.5" and not more than 7" x 5".
- Prints to be colour or monochrome, matt or glossy.
- No photograph to have been taken more than 2 years ago.
- No photograph to have won a prize at any other show.
- Please put name and address on back of photograph.
- Photographs may be enhanced by showing mounted.
- Details of where the photograph was taken would be appreciated for visitors' information.

### Craft Classes Hints

- All work to be that of the exhibitor displaying the item.
- No item to have won a prize at another show.

## Preserves & Curd Hints

- All preserves should be in clean, clear glass jars and be labelled. The full date – showing date, month and year of production should be written on the label as well as what is in the jar e.g. Strawberry Jam 01/06/2018 or Strawberry Jam 1 June 2018. Plain labels are preferred for showing.
- Always use new lids for showing and polish jars to remove all marks. A little methylated spirit on a soft cloth can be used to remove sticky label marks.
- Twist off lids should be new. If using a twist off lid do not use a wax disc. Wax discs should only be used with cellophane tops.
- Remember that no jar, bottle or lid should bear a commercial name or trademark as this will disqualify you.
- Jars should be 454g/1lb in size except for Jelly for which 8oz approximately is acceptable.
- Jams, marmalades and jellies should have the jars filled to the very top when hot. Plastic or metal covers are acceptable provided that they are new and correctly used (eg potted when very hot).
- Pickles and chutneys should have a little (6mm) headspace. Chutneys will have a better flavour if made at least two months before the Show. All preserves containing vinegar should be covered with a solid cover (new twist off lid) and no wax disc.
- Curd is not considered a true preserve and should be covered with a wax disc and cellophane cover.

## Domestic/Home Produce Classes Hints

- Always display items on a suitable plate with a doily for sweet items, a dish paper should be used for savoury.
- Where possible and depending on the class item always show items out of tins/bowls.
- Ensure all your items are covered with cling film before leaving the show bench (except eggs).
- **Do not use packet mixes.**
- No home brewing kits to be used for the beverage class.
- Loaf tin liners are not encouraged for show work, tins should be lined where necessary by greasing the tin and then lining with greaseproof paper.
- Eggs – to be uniform in colour, shape and size. Shells free from stains and dirt with a good texture. If using an egg box it should not show a trade name.
- Bread should be 24 hours old, well risen, evenly baked without cracks on the crust. Internal texture light and even. Wholemeal tends to be less risen and a closer texture than white. Bread should be displayed on a bread board.
- Sponges – top and base should be free of rack marks and without bubbles. Texture fine and evenly risen.
- Victoria Sandwich – a plain sandwich will be filled with Raspberry Jam and will have a light dusting of Caster Sugar on the top.
- Scones – sweet scones should be cut using a fluted cutter and savoury cut using a plain cutter.
- Biscuits should be uniform in diameter and depth and should snap on breaking.
- Pastry cases should be cooked thoroughly with no ‘soggy bottoms’.