

Guidelines for the Exhibiting

Every year at our Flower Show we regularly hear people say "I could do that" but they do not enter. One reason is that some potential exhibitors think the Show are for professionals and are embarrassed in case that are laughed at; others because they do not know how to stage their produce. Our Show is for all those with an interest in gardening, cookery, handicrafts and photography and we welcome all entries. When people do pluck up the courage to enter for the first time they are pleasantly surprised as to how much fun it is and often win prizes. You do not have to be a professional to exhibit in our Show. Above all exhibiting should be fun! So we have put together the following guidelines to help any potential exhibitors. You can also contact us for any advice you may require.

The following section is to give potential exhibitors the information and confidence to enter.

GENERAL GUIDELINES

Read The Schedule – there is lots of information already in there.

Note the requirements of each Class i.e. the number and size of exhibit.

Create a duplicate of your entry form, so you know on the show day what you entered.

Further advice is available from Committee Members on the day.

Do not hesitate to ask any Committee Member – they will be delighted to help

Small vegetables and fruit can be displayed on a plate, in a dish or on a doily.

Where appropriate, a small length of stalk must be retained e.g. on beans, cucumbers and fruit.

VEGETABLES

Aim for uniformity in size, length and appearance.

Pick/cut your exhibits as late as possible but allow time for preparation, cleaning, etc.

Discard damaged flowers and leaves and misshapen fruit and vegetables.

Wash root vegetables carefully to remove soil - use soft cloth and plenty of water.

Brushing will damage the skin. On other vegetables, retain the bloom wherever possible.

Root vegetables, after cleaning, must be displayed with their roots intact.

Beetroot - Select uniform size beetroot (not too large, between 50 and 70mm) with smooth skin

For cylindrical cultivars, root approximately 150mm in length. Retain full length of tap root.

Judge may cut beetroot to check that flesh is uniform colour.

Carrots - Select full length roots of good shape, colour and size - free from side shoots and from green at the crown.

Celery - Select only heads that have no diseased or pest-damaged foliage and that have been damaged by slugs. Reject specimens with heart rot or with flower heads forming. Place a tie round the base of the leaves to prevent breaking and clean by a continuous flushing with water; ensure all pests are removed. Before staging, neatly trim off the roots, leaving a pointed butt end.

Courgettes - Select young, tender uniform fruit of 100-200mm in length or if round approximately 75mm. Display flat, with or without flower still attached.

Cucumbers - Select fresh, young, straight fruits of uniform thickness, with short stems and flowers still attached - retain waxy bloom.

Leeks - Select solid, thick, long-shafted, well blanched, tight collared leeks with clean, blemish free skins and no bulbing. Avoid excess stripping of outer leaves. Wash carefully. Stage with roots to the front.

Lettuce - Lift with roots intact in the evening or early morning when the leaves are turgid. Fresh heads of uniform and attractive colours are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Wash, avoiding soil particles collecting between the leaves. Remove only markedly damaged outside leaves, and stage laid on the show bench with the hearts facing the front.

Marrows - Select young, tender uniform fruits which should be less than 380mm long, or if round less than 500mm in circumference. Stage directly on the bench after wiping clean.

Onions - Select uniform well-ripened bulbs of good colour. Avoid removing too much skin. Necks should be firm and thin. Tops should be tied with uncoloured raffia or string. Trim roots to the base of the onion. May be staged on rings or soft collars.

Peppers - Select fresh, brightly coloured fruit - stage with stalk.

Potatoes - Select equally matched, medium sized (between 170g and 225g) tubers with shallow eyes. Should be free from skin blemishes. Stage on plate. Cover to exclude light until just before judging.

Radishes - The body of the radish should be fresh, firm, medium sized, young, tender and brightly coloured. It should be free from blemishes and with foliage retained and tied in a bunch.. Dig at the last possible moment to retain maximum turgidity.

Runner Beans - Select straight tender pods of even length and good colour with no sign of seeds. Exhibit with stalk intact.

Tomatoes - Select medium-sized (approximately 65mm diameter), ripe but firm richly coloured fruit, stalks attached. Avoid overripe fruit or those with "greenback". Stage on plate with stalk uppermost.

FRUIT

Pick as near to Show time as possible - retain stalks.

Do not polish fruits - leave the natural bloom.

Do not select over-ripe fruits.

Apples - Select large, solid unblemished fruits of shape and colour typical of the cultivar with stalks intact. Stage with eye uppermost and stalk end downwards, placing one fruit in the centre and the remaining around it. The centre fruit can be raised by placing a cushion of white tissue beneath it.

Blackcurrants - Select large strings with plenty of berries. Berries should be large, ripe and uniform on fresh stalks. Display on a plate, own foliage may be used for decoration.

Gooseberries - Select large ripe fruits of good colour with stalks. Stalks should look green and fresh and all point one way when staged.

Raspberries - Select large ripe fruits of good colour with stalks. Stalks and calyces should look green and fresh and all point one way when staged.

Redcurrants - Select large strings with plenty of berries. Berries should be large, ripe and uniform on fresh stalks. Display on a plate, own foliage may be used for decoration.

Pears - As for apples, except that best arranged around the perimeter of a plate with stalks towards the centre.

Plums - Select large ripe, but firm fruits of good colour, carrying bloom and with stalks. Best laid out in lines across the plate.

Strawberries - Select large ripe fruits of good colour with stalks. Stalks and calyces should look green and fresh and all point one way when staged.

FLOWERS

Select flowers in good fresh "condition", i.e. in the most perfect stage of its possible beauty and free from damage due to weather, pests and diseases. Flowers should be displayed in a plain container (vase) having a greater height than the width measurement of its mouth.

No account is taken of the container when judging the material shown in it.

Dahlias - are subject to the rules of the Dahlia Society. Select clean blooms with florets intact, firm and free from blemish. Stem should be straight and proportionate to the size of the bloom and the bloom held at an angle of not less than 45 degrees to the stem. Stage with blooms all facing in the same direction, not touching and with balanced effect. Retain some foliage on the stems if possible.

Delphiniums - Spikes are preferably shown with side shoots removed. Spikes should be in good condition, long, tapering or columnar in shape, with at least two thirds of florets open, and staged with a minimum of 100mm of stem visible below the bottom florets. Florets should be of good substance and colour, whether of self, contrasting colour or striped, showing good placement. Presentation is important, with staging carried out to present an upright spike with clean foliage inserted to conceal packing.

Chrysanthemums - are subject to the rules of the Chrysanthemum Society. Select clean blooms with florets intact, firm and free from blemish. Stem should be straight and proportionate to the size of the bloom and the bloom held at an angle of not less than 90 degrees to the stem. Stage with blooms all facing in the same direction, not touching and with balanced effect. Retain some foliage on the stems if possible.

Gladioli - Select straight, well balanced spikes still carrying bottom floret. Ideally one third in full flower, one third with buds in colour, and one third in green bud. Remove secondary spikes.

Pot Plants – (indoor and outdoor). See maximum size of pot in Show Schedule.

COOKERY

Items should ideally be exhibited on a white plate. Slide a folded length of greaseproof paper under a cake, to place it in and remove it from the container you are using to take it to the show.

Ensure your exhibit is covered with clingfilm to protect from drying out insects.

The majority of marks are awarded for flavour/aroma, but the internal condition and overall appearance are also taken into account.

If recipes are provided don't deviate from the recipe.

Bread – Use room temperature ingredients for best results, Measure your ingredients correctly.

Use a dry measuring cup to measure the dry ingredients and use a glass or plastic liquid measuring cup to measure the liquids. The loaf/roll when cooked sounds hollow when tapping on the base.

Quiche – the filling is cooked with the pastry.

Flan – pastry cooked separately.

Jam tarts – cook the jam in the pastry; prick the bottom of the pastry before filling to ensure that the jam goes into the middle to the tart.

Sausage rolls - should be approximately 5-6 cms (2-2½") long, with the meat in good proportion to the pastry.

Scones – savoury scones should always be prepared using a plain cutter, a fluted cutter is used for plain, sweet or fruit scones. Diameter should equal the height (in the ideal world).

Shortbread - should be marked very lightly into sections before baking.

Victoria sponge – the top and bottom should be the same depth. The edges should be smooth no ridges from shop bought tin liners. Follow recipe from schedule.

PRESERVES

The flavour, consistency and colour are all judged, and some account is also taken of the jar, which should be well polished with a clean cloth, then wrapped to avoid fingerprints.

Labels should be of suitable size for the jar and state the contents and the day, month and year of making BUT NO NAMES as entries must be anonymous.

Jellies should be brilliantly clear and of even colour, with no scum, haze or air bubbles.

Jars filled to within 3mm (1/8") of the top of the jar.

Pickles contain large pieces of vegetable or fruit.

Chutneys - the ingredients should be boiled down to a uniform consistency.

Pickles and chutneys should be kept for at least two months before showing.

Fill jars with chutneys leaving a 12mm (½") headspace.

Fill jars with pickles plus 12mm (½") of vinegar over the pickle and leaving a 12mm (½") headspace.

ALCOHOL

The flavour, consistency and colour are all judged, and some account is also taken of the bottle, which should be well polished with a clean cloth, then wrapped to avoid fingerprints.

A glass should be provided with every exhibit.

Labels should be of suitable size for the bottle and state the contents and year of making BUT NO NAMES as entries must be anonymous.

HANDICRAFTS

Sewing and Knitting classes - Plan your garment and give yourself plenty of time to finished carefully without rushing to finish the night before the show.

Try to keep the reverse of the garment as neat and tidy as the front.

Photography - Photography is all about being in the right place at the right time.

Our schedule advertises the classes for next years photography classes. Always have those classes in mind when you are out and about with camera or even smart phone.

Follow your gut, pick the images that you are most proud of, then you know you entered your best.

These are guidelines only. The Judges decision is final

See our website for more information www.thevillageshow.weebly.com or to contact us if you have any questions.

We hope that this guide helps give you the courage to enter in our show this year !