

Notes for exhibitors 2024

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.
- Check the number of items required for the class, as the judge has to mark any exhibits with the wrong number of items as "NAS" (=not according to 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!

Section 1: Vegetables and fruit

Class	Advice to exhibitors
Class 1 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 2 3 onions	Onions are dressed, which means the tops are trimmed and tied up with natural-coloured raffia; roots are cut short.
Class 3 3 carrots	Tops trimmed to 3 - 4", washed, root hairs removed, but leave longest possible tail root. Avoid pale-coloured specimens or those which have turned green at the top.
Class 4 6 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 5 6 French beans	As above
Class 6 3 parsnips	Tops trimmed to 3 - 4", washed, root hairs removed, but leave longest possible tail root.
Class 7 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 8 5 tomatoes (traditional 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 9 6 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 10 1 sweetcorn	The stalk should be trimmed. Choose a fresh cylindrical cob filled to the tip with straight rows of undamaged grains.
Class 11 1 cucumber	Leave on flower if possible and part of stalk; fresh green colour essential. Display flat.
Class 12 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 13 3 Beetroots	Choose roots of an even size, with smooth skin, flesh of a uniform dark colour and a single small tap root. Remove small side shoots. Tops trimmed to 3-4".
Class 14 1 of any other kind	Any vegetable or fruit not covered by the other classes in this section.

Class 15 Collection of 3 herbs (labelled)	Cut three 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.
Class 16 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 17 5 apples (cooking)	As above.
Class 18 5 apples (dessert)	As above.
Class 19 7 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 20 Heaviest potato	
Class 21 Heaviest marrow	
Class 22 Longest runner bean	
Class 23 Widest sunflower	The sunflower head with the widest diameter

Section 1: Flowers

General comments for presentation: remove any damaged flowers, together with discoloured or broken leaves. For cut flowers 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 24 - Roses. One stem - 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 25 - 3 rudbeckias - all blooms should be at the same stage of development.

The following remarks apply to all pot plants (i.e. classes 26-28).

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 26 - 1 indoor pot plant, any flowering variety.

Class 27 - 1 indoor pot plant any foliage variety.

Class 28 - Cactus.

The following applies to Classes 29-36 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 29 - Vase of annuals, 3 varieties, 1 stem of each.

Class 30 - Vase of perennials, 3 varieties, 1 stem of each.

Class 31 - Vase of shrubs, 3 varieties, 1 stem of each.

Class 32 - Dahlias, 3 blooms. Make sure blooms are clean, free from damage and equally mature. Avoid showing any green centre. Poms should be as near spherical as possible and <50 mm diam.

Class 33 - 5 pansies – circular or oval without blotches or rays. Well-defined circular eye.

Class 34 - 3 hydrangeas.

Class 35 - Any other variety of cut flower in reasonable number.

Class 36 - Vase of ornamental grasses and/or foliage in reasonable number.

Section 2: Flower arrangements

Class 37 – A small arrangement no larger than 10cm x 10cm on any plate or container.

Class 38 - An arrangement to attract pollinators using GARDEN FLOWERS AND GREENERY ONLY.

Class 39 – ABBA's greatest hits. An arrangement to celebrate 50 years since ABBA won Eurovision, interpreted as you wish.

Section 3: Home-made drinks

Class 40 - Bottle of home-made alcoholic drink.

Class 41 - 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.

Section 4: Jams, Jellies and preserves

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 140°C/120°C 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 42 - Jar of jam, soft fruit – strawberry, raspberry, gooseberry etc. All fruits should be well cooked before addition of sugar.

Class 43- Jar of jam, stone fruit – plum, damson etc.

Class 44 - Jar of jam – any unusual fruit or combination. Some delicious combinations of fruits can be used, resulting in a different preserve.

Class 45 - Jar of jelly, any variety.

Class 46- Jar of marmalade, any variety.

Class 47 - Jar of curd made from any citrus fruit.

Class 48 - Jar of chutney: 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.

Sections 5,6,7 and Junior Section are overleaf

Section 5: 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 49 - 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 50 - Coffee and Walnut cake – to your own recipe.

Class 51 - Lemon Drizzle Cake – cake can be either round or square.

Class 52 - Chocolate cake – to your own recipe.

Class 53 - 5 cupcakes decorated – should be uniform in size and decoration.

Class 54 - 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 55 - 6 shortbread finger biscuits. Butter gives the best flavour.

Class 56 - A loaf of 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 57 - Quiche –A single vegetarian quiche, no fish or meat.

Section 6: Photography

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

Class 58 - Your favourite holiday photograph, with a caption, on photographic paper and preferably mounted.

Section 7: Crafts

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

Class 59 – A decorative knitted or crocheted egg cosy.

Class 60 - A decorative item sculpted from a bar of soap. Give your imagination free rein!

Class 61 - 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 62 - A painting in any medium on any subject (max. size A3 (30 x 42 cm)).

Class 63 - A collage on any subject, using anything that will stick to card/ stiff paper (max. size A3).

Class 64 - A model made from recyclable junk, (max. dimensions 30cm x 30cm x 30cm).

Class 65 - A miniature garden.

Class 66 - Six biscuits (needn't be home-made) decorated by the exhibitor.

Class 67 - Six small home-made cakes.

Class 68 - A photograph on any subject, can be mounted or not, with a caption.