

# Tips for exhibitors

This guidance has been put together to help potential exhibitors who are unsure of the rules and regulations of a horticultural show. Swarland show isn't Chelsea or the Great British Bake Off. It's a fun day out for friends and neighbour's to indulge in a bit of friendly competition.

When exhibiting look for perfect specimens. Flowers/fruit/vegetables should be as near perfect as possible, even if it is not the largest specimen you have. This means no damage, no signs of disease and nice even growth.

About 10 days before Show day review your flowers/fruit/vegetables and plan your entries.

The day before the Show, carefully harvest your crops. The only exception to this is onions which may be harvested and set out to dry out a little, a few days earlier. Gently wash away all soil on entries which have been in contact with the ground. Try to avoid dropping or bruising any entry and remove any pests you find.

With leafy vegetable entries, you must leave all leaves in place, do not be tempted to remove the outer ones. If there are multiple items in the class (e.g. 6 tomatoes), make sure that they are roughly the same size and match as much as possible - this applies to flowers, fruit and vegetables.

Beetroot – Trim any side roots leaving the main tap root.

Carrots / Parsnips – Try and maintain the long tap root. Cut leaf stalks and tie

Onions - Well ripened, firm and with a dry, unbroken, unblemished and ripe skin. Not over skinned and green. The roots should be trimmed neatly and the top of the onion (the neck), turned over & tied. Good idea to display on cut down cardboard tubes (Toilet or kitchen roll).

Beans - Should be exhibited with some stalk (the handle) attached.

Tomatoes – Still have the green stalk attached.

Courgettes - Do not cut them too close to the fruit as they should have about 2 cms of stalk attached. They should be clean without the need for washing.

Cucumbers – Should be straight and have the stalk with the dead flower still attached

Fruit should be exhibited with stalks attached. The fruit should not be polished. Fruit should be uniform in shape and size with skins free from blemishes, patches of discoloration and bruising etc. Specimens should also be fresh. Ripeness of fruit is not so important.

## COOKERY

Cakes should be well risen, even in shape and baking. Any Fruit should be evenly distributed throughout the cake. A domed top with slight cracking is acceptable for light fruit cakes. The cake should not bear any cooling rack marks.

Preserves - Use clear jars free from commercial trademarks with unmarked lids. All preserves should be labelled with small labels stating the main fruit used together with the month and year of making.

## FINE ART / HANDICRAFTS / PHOTOGRAPHY / CHILDRENS CLASSES

The entries must not have been previously shown in the show and MUST be your own work

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