

Darsham Horticultural Society Showing Tips

General

With all vegetable, fruit and flower classes the exhibitors should look for uniformity and condition, ensuring your exhibit is fresh, damage free and clean. Vegetables should be washed, not scrubbed or polished. Tops should be left on for the Summer show, cut and tied for the Autumn show.

Vegetables

Beans and peas - should be matched in size and length. Pods should be cut from the main vines with scissors with some stalk still attached.

Beetroots - Select the same size between 60mm and 75mm.

Cabbages - Should be shapely with solid hearts, some stalk still attached approx. 40mm

Carrots - Even in size, blemish free and good colour.

Courgettes - Select young, shapely and uniform fruits. Size approximate length 150mm and 35mm in diameter. Show with or without flowers

Cucumber - Try to show evenly matched fruit.

Leeks - Show matched specimens, wash the soil from the roots.

Lettuce - To keep fresh, wash the roots and wrap them in moist tissue then tie them neatly in a plastic bag.

Onions - Tops should be trimmed and tied with plain raffia and roots trimmed.

Parsnips - Straight and good length with roots intact.

Potatoes - Medium size between 157 - 225gms, free from blemishes, skins intact but clean.

Root vegetables - should be carefully washed with a soft cloth, be sure not to damage or break the skins.

Tomatoes - Should be medium sized, ripe but firm with calyx (green stalk) attached.

Fruit

Do not polish fruit.

Apples, blackberries, currants, plums should have stalks left on. Currants should be left in trusses.

Flowers and foliage

Blemish and bug free with no dead leaves or flowers. Matched in size and colour when required.

Unless otherwise stated all flower arrangements must contain flowers.

Domestic

Display on white china or white paper plates, cover with cling film or plastic bag.

Sweet scones should be cut with a fluted cutter and savoury with a plain one.

Rusks should not cut in half but broken with two forks back-to-back to give an uneven surface.

If using paper cases for baking, remove before showing apart from cup-cakes where the cases may be part of the decoration.

Chutneys must have a vinegar proof lid not cellophane. Jars may have either cellophane covers or a lid.

Both jars and lids should be clean and free of dates or commercial lettering.

Cakes and sponges should not show marks from cooling wires on the surface.

Quiches or tarts must be removed from tin or dish and shown on a white plate.

Show liqueur, wine or cordial in a clean glass bottle filled to 1.27 - 2.54cms from the top.

Recipes given are now compulsory. Entries that haven't followed the recipe will not be judged.