

Showing tips

General

You must provide plates, vases etc..

You may enter more than one exhibit per class, but you will only be awarded one prize.

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.

Flowers and foliage

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

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 – Even in size, blemish free and good colour.

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 – Blemish free, with short stalk.

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.

Shallots - Tops should be trimmed and tied with plain raffia and roots trimmed and shown on sand.

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

Fruit

Do not polish fruit.

Apples, blackberries, plums should have stalks left on.

Currants should be left in trusses.

Domestic

Display on white China or paper plates, cover with cling film.

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

Rusks should not be 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, except for cup-cakes where the cases may be part of the decoration.

Chutneys must have vinegar proof lid (vinegar proof lid has a plastic coating not metal) not cellophane.

Other jars may have either cellophane covers or a lid. Both jars and lids should be clean and free of dates or commercial

lettering. If there are any commercial markings points will be deducted. * Jars - minimum 150mls/50zs.

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

Quiches and 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 (approx. 1/2” - 1”) from the top.

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

The judges will cut large items in half in order to judge appearance and consistency.

Where multiple items are listed on the schedule, the judges may check more than one for consistency.

Photography - As we are a Horticultural society we expect the photographs to reflect the natural world. Photographs can be on any type of paper either 6" x 4" or 7" x 5". Please be aware there may be some minor damage to your photographs as they will be pinned to a display board.

The judges decisions are final.

Darsham Horticultural Society

Entry Form: To the Show secretary

I have read the rules and wish to enter the Following classes:- Please tick box.

1	2	3	4	5	6
7	8	9	10	11	12
13	14	15	16	17	18
19	20	21	22	23	24
25	26	27	28	29	30
31	32	33	34	35	36
37	38	39	40	41	42
43	44	45	46	47	48

Name _____

Tel: _____

Fee: _____

Show secretary- Jill Fergusson

01728668007

jillferguson2@gmail.com

Horticultural society information can be found at "clubs" on village website.

www.darsham.onesuffolk.net

Donations for the draw and auction are gratefully received. - Thank you.