

TIPS FOR EXHIBITORS

1. Read rules and schedule very carefully, especially with regard to the numbers of items required.
2. Condition is important, freshly picked with no blemishes or signs of pests.
3. For a dish of more than one fruit or vegetable, aim for similar size and shape.
4. Clean vegetables gently. Do not polish, brush or rub off skins.
5. Soft fruit such as plums should retain their natural bloom. Do not wash off.
6. All fruit should be cut with stalks left on – trim stalks to the same length.
7. The green calyx of soft fruit and tomatoes should be as fresh as the fruit itself.
8. Presentation can make a difference: symmetrical, stalks to the middle or to the back.
9. Vegetables: check if foliage is to be left on and, if so, how much.
10. Leave stalks on beans and peas, about 1cm. Display all facing the same direction.
11. Runner and French beans are best with few or no contours of the beans showing.
12. Courgettes: best if 10-12cms long.
13. Choose similar-sized, similar-shaped potatoes with shallow eyes and clear skin.
14. Peas may be opened by the judge to inspect the evenness of the produce inside.
15. Blooms are individual flowers, so remove all side buds. Stems can be multi-flowered.
16. Each gladiolus spike is best with 12-20 flowers, one-third open, one-third coloured buds
17. A perfect single rose is half- to three-quarters open with a circular outline.
18. Pick your best, display with care, and enjoy the Show.