

FOWLMERE & THRIPLow GARDENING CLUB

Guidelines for exhibiting at the Annual Show 2018 edition

INTRODUCTION

Exhibitors are encouraged to use these guidelines. They are complementary to the Show Schedule and deemed to be best practice for the preparation and display of your exhibit. They also provide advice on what the Judges take into consideration when assessing exhibits.

These guidelines have been taken from the following sources:

- **Floral Art, Flowers, Fruit and Vegetables:** The Royal Horticultural Society's Horticultural Show Handbook - available to purchase from the RHS website: www.rhs.org.uk
- **Home-made produce, Preserves and Crafts:** The Women's Institute guide to showing (On with the Show) - available to purchase from the National Federation of Women's Institutes website: www.thewi.org.uk:
- **Photographs:** www.betterphoto.com/contest/guidelines.asp.

These Guidelines are available to download at www.thriplow.org.uk/gardening-club . They are also available at Club meetings and on the Show day.

Exhibiting is categorised by Section as follows:

Section A - For Club Members only	Section F - Vegetables
Section B - Floral Art	Section G - Home Produce
Section C - Pot Plants	Section H - Handicrafts
Section D - Fruit	Section J - Photographic
Section E - Flowers	Section K - For Children up to 12 years

SECTION A CLUB MEMBERS

This section is open to Club members who joined the Club before July 2018.

- **Classes A1 to A4.** Please refer to the advice in Section E - Flowers.

Class A5 - A specimen fuchsia - in a 13cm (5in) pot - one per exhibitor - to be grown on from a plug plant provided by the Club.

SECTION B - FLORAL ART

Judges look for good quality, well grown plant material, free from weather, pests and disease damage.

- **Class B1 - A floral arrangement inspired by a nursery rhyme.** Accessories may be used. Maximum staging area 76 x 61 x 91cm (30" wide x 24 "deep x 36" high) & to be judged from the front.

SECTION C - POT PLANTS

Plants should be clean with healthy foliage, and not blemished, distorted, diseased or damaged.

Where staking, tying or wiring is necessary, it should be neat and not detract from the appearance of the plant.

Pots or containers should be clean, undamaged and placed on a plant saucer provided by the exhibitor.

- **Class C4 - One cactus or succulent.** A plant showing evidence of flowering will be preferred.
- **Class C5 - One specimen pelargonium in pot.** A plant with plenty of flowers will be preferred.
- **Class C6 - A substantial plant in a large ground-standing pot.** The pot size should be a minimum of 25cm (10in) and it must be comfortably manoeuvrable.

SECTION D FRUIT

Fruit should be healthy, clean and dry, but not polished, with stalks intact.

For each exhibit, a plain white cardboard presentation plate will be provided by the Club at the hall on the eve / day of preparation.

- **Classes D1 and D2 - Apples.** These should be staged with the eye uppermost, stalk end down, placing one fruit at the centre and the rest around it. The central fruit may be raised on a cushion of white tissue paper if desired.
- **Class D3 - Five dessert pears.** These should be staged around the perimeter of the plate with the stalks towards the centre.
- **Class D4 - Five dessert plums or gages.** Stage them out in row(s) across the plate.
- **Class D5 - Five of any other fruit (one variety).** The fruit should be staged for effect and present a well-balanced and attractive display.

SECTION E FLOWERS

Variety names of flowers should be displayed where possible.

All plants should be healthy, clean with bright foliage and flowers.

The plants should not be blemished, distorted, diseased, pest infected or damaged.

Vases will be provided by the Club.

The judges will take into consideration the quality of the flowers, foliage and stems, and where appropriate arrangement, symmetry and balance of the exhibit.

- **Class E5 - Three decorative dahlias under 150mm (6in) diameter.** Decorative dahlias have fully double blooms, generally with broad and flattened petals. The bloom should be symmetrical and the outline perfectly circular; a firm circular, closed centre, proportionate to the size of the flower. The bloom should be poised at an angle of not less than 45 degrees to the stem which should be straight and of a length and thickness proportionate to the size of the bloom.
- **Class E6 - Three cactus dahlias.** *See advice as for decorative dahlias.* Cactus dahlias have fully double blooms with narrow, often pointed petals
- **Class E7 - Three pompon dahlias under 50mm (2in) diameter.** Pompon dahlias have fully double, spherical blooms. Florets should be involute (curling inwards) for the whole of their length, evenly and symmetrically arranged throughout the bloom and dressing back fully to the stem. Blooms should face upward on a straight firm stem
- **Class E9 - Three stems of Michaelmas daisies.** These may be either of the same variety or of a selection of varieties. If selecting three stems of the same variety, choose uniformly sized specimens.
- **Class E10 - Five different garden flowers - one stem of each.** They may be perennial, biennial or annual.
- **Class E11 - One spray - cluster flowered (floribunda) rose.** Choose fresh, blemish-free blooms, half to three-quarters open and of full size for the cultivar. The petals should be of good substance, regular with a well-formed centre.
- **Classes E14 and E15 - Annuals.** There should be a good proportion of flowers fully developed and appropriately positioned on their stems.

SECTION F VEGETABLES

Unless stated otherwise, exhibits should be presented on a plain white cardboard plate provided by the club on the eve / day of preparation.

Variety names of vegetables should be displayed where possible.

Vegetables should be fresh, healthy, clean and dry, but not polished. Foliage should be blemish-free.

Vegetables and leaves should not be showing signs of yellowing, nor other signs of age, pest damage or disease.

Exhibits in this section should be of one variety except in classes F17 and F18. Root vegetables should be carefully washed using a soft sponge / cloth. They should be presented with leaves trimmed leaving approximately 75mm (3in) of leaf stalk.

Where applicable roots (carrots, parsnips, etc.) should be straight and of good length, evenly tapered and well developed.

Where in a class entry calls for more than one item to be exhibited, the judges will consider the uniformity of size and shape.

- **Class F1 - Five Runner Beans.** Carefully cut the beans off the vine with scissors leaving some stalk attached. Stage fresh pods of uniform colour directly onto the bench or plate provided - stalks at one end, tails at the other.
- **Class F2 - The longest runner bean.** Carefully cut the bean off the vine with scissors leaving some stalk attached. Stage directly on the show bench.
- **Class F3 - Three beetroot.** Select roots of even size; for round beetroot, between 60 and 75mm (2½ and 3in); for cylindrical cultivars, roots approximately 150mm (6in) in length. Avoid specimens with poor skin colour at the base or those that do not have a single tap root. The judge may cut your beetroot in half to determine quality.
- **Class F4 - Five carrots.** Take great care when lifting the roots to avoid damage. Pre-soaking the soil is recommended. Stage directly on the show bench or on the plate provided
- **Class F5 - Three courgettes,** Select young, tender, shapely and uniform fruits not less than 100mm (4in) or greater than 200mm (8in) long and approximately 35mm (1½ in) in diameter or, in the case of round cultivars, approximately 75mm (3in) in diameter. Stage flat with or without flowers still adhering.
- **Class F6 - One vegetable marrow for table (not courgettes).** Choose a tender young marrow less than 350mm (14in) long or, in the case of round cultivars, less

than 500mm (20in) in circumference. Stage directly on the show bench.

- **Classes F7 and F8 - Onions and shallots.** Tops can be neatly tied using uncoloured raffia, and roots should be trimmed back to the basal plate. Onions and shallots are often staged on rings, soft collars or sand (not provided).
- **Class F9 - One cucumber.** Stage with a short stalk, directly on the show bench.
- **Classes F10 and F11 - Potatoes.** Stage with the rose end outwards, on the plate provided or, depending on size, directly on the show bench. They should be of any one variety.
- **Classes F12, F13 and F14 - Tomatoes.** Stalk and calyx should be attached to fruit. Stage with calyx uppermost.
- **Class F15 - A truss of tomatoes, ripe and unripe.** Aim for a uniform, firm truss with no fruit missing, small eyes and firm, fresh calyces. Stage directly on the show bench.
- **Class F16 - Any other vegetable - not included in Classes F1 - F15.** Not more than five of any one variety.
- **Class F17 - Five different types of culinary herbs (one stem of each).** Choose five distinct types of herb; avoid, for example, including two different varieties of sage.
- **Class F18 - Arrangement of FOUR different vegetables to be judged for quality and effect.** Arrange your display in a container or on a tray approximately 600mm by 300mm (24 x 12in) in size. Where a vegetable used is one listed in classes for section F, the same number of specimens must be used e.g. five runner beans, three courgettes. For any other vegetable, the exhibitor is free to choose the number exhibited. The use of cabbage leaves or other decorative foliage as a setting is permitted.

SECTION 6 - HOME PRODUCE

Classes G1 - G5

Plain, spotlessly clean jars must be used for showing preserves. Jars and lids bearing trade names should not be used for Shows as this contravenes the Trade Description Act.

Waxed-paper discs are optional if plastic coated screw lids are used.

Preserves should be labelled with the type of preserve and the date made.

Labels should not state the exhibitor's name, but may state added flavourings e.g. ginger.

Preserves should be staged directly onto the show bench.

- **Classes G1 and G2 - Jam.**
- Stone fruits include plums, gages, damsons, bullaces, cherries, apricots, and any other related fruit with a single, central stone. Remove as many stones, as possible.
- Soft fruit is defined as fruit that grows on bushes, such as berries, strawberries and currants. Rhubarb is also classed as a soft fruit.
- The consistency of jams should be 'jellified', not runny or overly sticky, with no loose liquid or syrup. The flavour should be full, fresh and characteristic of the fruit. The fruit should be evenly distributed.
- The colour of jam should be bright, even and characteristic of the fruit. There should be no scum or foreign bodies, mould, sugar crystals, or air bubbles.
- **Class G3 - A jar of home-made marmalade.** Marmalade is based on citrus fruits, but other ingredients (for example, ginger) may be added. The should be tender, uniformly cut and distributed. Traditionally, peel should be **sliced**. The flavour should be slightly bitter, characteristic and true of the fruit used. No marmalade kits to be used.
- **Class G4 - A jar of fruit jelly.** A smaller jar up to 225 gm ($\frac{1}{2}$ lb) may be used. When shaken, the jelly should tremble, but hold its shape. There should be no air bubbles.
- **Class G5 - A jar of chutney.** The colour should be bright and even throughout. The consistency should be reasonably firm and uniform. There should be no large pieces of onion skin, cores, or stones, and no air bubbles or

free vinegar. The flavours should be blended well and characteristic of the ingredients used. The label should state 'hot' or 'mild'.

Classes G6 - G13

Paper wrappers should not be used except in class G12.

Exhibits should be covered in cling film, and staged on white paper plates provided.

Exhibitors choice of recipe except for classes G6 and G13.

Where a class entry calls for more than one item to be exhibited, the judges will consider uniformity of shape, size and colour.

Judges may open/cut an exhibit and remove a spoonful or slice to assess texture and taste.

- **Class G6 - A country fruit cake.** Recipe provided in the Show Schedule.
- **Class G7 - A lemon drizzle cake.** This may be any shape.
- **Class G8 - Five sausage rolls.** These should be uniform size and colour, approximately 50 - 60mm (2 - 2½ in) long. Use well-flavoured sausage meat in good proportion to pastry.
- **Class G9 - Five cheese scones.** Scones should be even in shape, size and colour
- **Class G10 - Five pieces of flapjack.** These may be any shape
- **Class G11 - Five pieces of shortbread.** Each piece should be neat, evenly shaped and smooth. Colour - pale golden brown, neither over-cooked at the edges nor pale underneath. Texture crisp, with a smooth base, and a traditional flavour of butter. May be lightly sprinkled with caster sugar.
- **Class G12 - Five muffins.** These should be cooked in paper cases.
- **Class G13 - A Victoria Sandwich.** Recipe provided in the Show Schedule.

SECTION H HANDICRAFTS

Handicraft is defined as an activity involving the making of decorative and practical objects by hand or using simple tools.

All items should have been made by the exhibitor.

All crafts are assessed on the basis of originality or adaptations; technique and workmanship; design and use of colour; suitability of materials, finish and presentation.

Design markings or iron-on transfer marks should not be visible.

- **Class H1 - An item hand-knitted or crocheted.** Yarns should be suitable for the chosen item. Seams should be flat for baby wear. Garments should be unworn and attractively presented.
- **Class H3 - An item of cross stitch.** Upper half of cross-stitch diagonals should lie in the same direction. Threads should fill each hole and bed evenly to form smooth texture.
- **Class H4 - An item of stitched canvas work.** Threads should fill each hole and bed evenly to form smooth texture
- **Class H5 - An item of artwork.** Artwork is defined as a picture, painting, drawing, sculpture, print, murals, paperwork and collage.
- **Class H6 - An item of craftwork.** Generally defined as an item of woodwork, metalwork, glasswork, ceramic or pottery. If an exhibitor is unsure of which class (H5 or H6) to enter, advice is available from the Show Stewards

SECTION J - PHOTOGRAPHIC

Photographs should have been taken by the exhibitor.

Photographs should be a maximum size of 200 x 150mm (8 x 6in), landscape or portrait.

Exhibits should not be framed but may be mounted on plain card - maximum A5 size.

Judges will look for quality of the photograph as well as its composition.

SECTION K - CHILDREN - up to 12 years

Judges look for originality, skill and composition.

The age of exhibitors will be taken into account.

Where there are large numbers of entries for a class, the organisers reserve the right to split that class into 2 or more classes by category: either by school year or age grouping.

- **Class K1 - A miniature garden.** Please ensure the footprint of the garden does not exceed 300mm (12in) square.
- **Class K2 - A picture of a fireworks display.** Please create a picture on white paper in landscape format (no larger than A3 size). Any medium may be used - paint, crayon, collage etc. Please do not mount the picture. Write your name and class year/age on the back of the picture.
- **Class K3 - A vegetable/fruit animal.** Use any of the following: flowers, vegetables, leaves, matchsticks, pins, wire, paperclips. Please state what sort of animal you have made and give your animal a name.
- **Class K4 - Flowers arranged in a mug.** Please do not use synthetic flowers.
- **Class K5 - Four homemade biscuits.** Please include a label with the name of the biscuits you have made.
- **Class K6 - Four lines of rhyme about an animal.** Please write your rhyme on white paper in either landscape or portrait format (A5 size would be preferred). You may illustrate or decorate your paper. Write your name and class year/age on the back of the paper.
- **Class K7 - A model of a bridge** not exceeding 300mm (12in) square base.

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