



The Four Colnes Show – Hints & Tips for Exhibitors

Section A – Fruit & Vegetables

Choose specimens which are similar in size as well as being as blemish-free as possible – the number you require is shown in the schedule.

Arrange your exhibits attractively - they can be arranged directly on the table, or on a plate. The vegetable collection (class 22) and Top Tray (class 30) can be displayed on a board or cloth – maximum dimensions are shown in the schedule.

Vegetables

Wash root vegetables but don't use a brush as this may damage the skin.

Potatoes with coloured eyes are classed as COLOURED in the schedule.

Beans, runner, over 12" are show varieties – if you want to enter standard edible runner beans, these go into the 'domestic use' class.

Cucumbers that are grown outside in the garden are 'ridge' varieties, those grown in a greenhouse are 'frame' varieties.

When exhibiting beetroots, carrots, cabbages, peppers, cauliflowers, courgettes, marrows etc. you must have some stalk remaining – 50mm on cabbages & cauliflowers, 75mm on carrots, parsnips & beetroot. Others must simply have some stalk.

Courgettes can be displayed with or without their flowers, but don't combine the two.

Courgettes should ideally be 150 mm long, marrows 350mm long.

Radishes should have 40mm of foliage.

Shallot & onion roots should be cut off to the basal plate, ie so that no root strands are left.

Exhibition shallots are a special variety that grow larger than the pickling type and have thinner necks.

Don't remove too many layers of skin from onions & shallots; just take off any loose layers.

You can either just cut the tops or bend them over. Whichever you choose, tie neatly around the necks with raffia, thread or fine string, & trim away the excess.

If you exhibit a truss of cherry tomatoes, they do not all need to be ripe.

Don't remove the calyx from single tomatoes – break tomatoes from the plant at the natural bend in the stalk.

Saladings – you can exhibit your choice of salad ingredients – cucumber, tomatoes, radishes, spring onions etc. The number of different kinds of item is in the schedule.

Fruit

Don't polish apples or disturb the bloom on plum skins.

Leave all stalks attached.

Top Tray Rules

- 1 The Top Tray class is for a collection of three types of vegetables taken from the following list, with the quantity of each vegetable required for the collection given in brackets: Carrots (3), Cauliflowers (2), Onions (3), Parsnips (3), Peas (6 pods), Potatoes (3), Runner Beans (6 pods), Tomatoes (6). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will therefore be out of a total of 60.
- 2 All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18in x 24in), without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45 cm by 60 cm (18in x 24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60 cm (18in x 24in).
- 3 A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings etc, will be allowed. Onion tops may be tied or whipped using raffia or string.

Section B – Home Economics

If a recipe is given in the schedule you must use this. If there is no recipe you should use one of your choosing; however you must not exceed the maximum size/number given in the schedule. If the schedule asks for a cake to be made in a loaf tin, one made in a round or square tin will be disqualified as NAS - 'not according to schedule'.

Marks are given for presentation and for internal & external appearance, as well as texture and flavour.

A doyley should be used under cakes, rather than them being placed directly on a plate or cake stand.

Bread items should be presented on a bread board.

Sweets should be presented in paper/foil cases.

All cooked items must be cold and covered with a clear plastic bag so that it can be seen properly by visitors – remember that the covering will have to be removed for judging so the easier it is to remove, the better.

Preserves

These should be presented according to schedule – jams etc. must have waxed discs and cellophane covers and chutneys & pickles must have twist tops.

Label with details – type of fruit jam, type of chutney etc. - and give the month & year of making.

Appearance will form part of the marks, so there should be no air bubbles under waxed discs, no commercial markings must be visible and jars should be clean and fingerprint free – presenting your jar inside a plastic bag will help (the bag will be removed by the steward just prior to judging.)

Section C – Art, Craft & Photography

Art & Craft

The judge will inspect the inside of knitted & sewn items as well as the outside, so being neat with seams, tying off etc will affect your marks.

If you submit a framed item of embroidery etc, the judge will take account of the suitability of the frame (eg. size) and its condition – for example, a frame which is coming apart will detract from the over-all impression of the complete article. Damage, eg by moths, will also result in marks being lost.

Maximum sizes (where applicable) are given in the schedule.

Photography

The number of photos for each class is given in the schedule.

Photos can be mounted on card and titled but must **not be** framed. Photos must not be larger than 13x18cm (5"x7").

In addition to the quality of the photo/s (composition, lighting etc) the judge will consider how well the class title is represented.

Section D – Flowers

Check that exhibits are within the stated dimensions and that you have the correct number – see schedule.

Items selected for exhibition should be in a fresh condition with foliage clean, healthy & undamaged by weather or pests.

A good proportion of flowers should be fully open.

All flowers must be presented in water or soaked floral foam/similar, and although points aren't awarded for vases/containers, you should use an appropriate vase/container size to show your exhibit to best effect.

Fuchsias staged in a box – you can use any container and simply cover with cling-film and make holes to put the fuchsias through. However, most people use an ice cream tub or similar which they paint or cover in paper/fabric. Slots are cut in the top, through which the stems of the flowers are inserted. Water must be in the container to keep the flowers fresh.

Water is available at the venue when you are staging your exhibits.

Top Vase Rules

1. The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different **kinds** of plant. Two **varieties** of the same plant are not two kinds, e.g. carnations, pinks & sweet William are all varieties of the same kind of plant (Dianthus).
2. The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions so remember this

when arranging your flowers. Judging of the flowers should be to the normal rules used for other classes.

3. Stems used in the display must be showing flowers only; no seed heads or berries are allowed.
4. The vase can be any shape and size and made from any material but must be in proportion to the display. No marks are awarded for the vase itself but the suitability of the container for the display might be the deciding factor when everything else is equal.
5. No accessories whatsoever such as bows and additional foliage are allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material (including floral foam) to keep the stems in place is allowed but should not be visible.

Floral Art

All exhibits must be within the maximum size allowed for the class, so make sure you check your measurements regularly while putting your arrangements together.

Flowers and foliage should be in good condition and your mechanics (floral foam etc) should not be visible.

Accessories can be used to help with your interpretation of the class title but should not dominate your design.

The judge will consider how well your design is proportioned, your use of colour and materials, the balance between your container and the flowers/foilage and interpretation of the title.

Buttonholes and corsages should be displayed with a pin and can be placed on a piece of fabric for effect. Other small floral pieces can be displayed as appropriate, e.g. on a hat, clutch bag etc.

We hope these hints are helpful – if there are things which would be clearer with further information, please let us know; either on show day or by contacting the Secretary of the committee (see show schedule).

