

TIPS FOR SHOWING

Victoria Sandwich — turn out onto an un-creased tea towel and then return to cooling tray to avoid indentations from the wire on the top of the sponge. Use raspberry jam.

Use caster sugar, not icing sugar, on the top.

Scones - Use a straight cutter not a fluted one.

Glaze cheese scones with egg or egg and milk.

Jam- Jars must be very clean and without any advertising.

Jars should be practically full, to minimise amount of trapped air.

Use correct size of waxed circles on top of jam to prevent mould.

Label with name of jam & full date when made i.e. July 1st.2013

Abridged notes from R.H.S. Horticultural Show Handbook

Always check carefully that exhibit is exactly to schedule

Flowers - Keep soil around plants moist for 2-3 weeks before Show. Removal of unwanted weak sideshoots or buds will aid development of main flowers.

Cut for the Show in evening or early morning when the flowers and foliage are cool.

Flower stems should be cut as long as possible. Make a slanting cut at the end of the stalk to assist uptake of water. Remove sideshoots, unopened buds and lower leaves. When using one variety of flower, use flowers of even size & quality.

Make sure there is water in the container to keep flowers fresh.

Pot Plants - Turn pots regularly so that plants do not grow lop-sided.

Ensure plant has sufficient water to avoid flagging during Show.

Ensure container is clean.

Ensure that plant is unobtrusively staked, if necessary.

Fruit - Handle with great care to avoid scratches and bruising.

Pick with stalks attached. If the variety is known, please state on a piece of paper.

Do not polish — preserve natural bloom

Aim for a neat, attractive presentation, symmetrical if possible.

Apples should be shown stalk end down.

Pears should be arranged with stalks to the centre of the plate.

Vegetables - Water thoroughly well before harvesting. Handle very carefully.

Wash root vegetables and roots with a soft cloth to remove soil.

All other vegetables should retain natural bloom.

Beetroot. Carrots. Parsnips. Turnips and Swedes — cut off the tops (unless specified with tops), leaving 3” (7.5cm) approx. and tie remaining leaf stalks neatly.

Roots crops should have a single tapering root.

Select uniform roots of good colour and free of blemishes.

Beans and Peas - Cut from vine with scissors, leaving some stalk attached. Stage all pods lengthways across a plate, with stalks at one end, tails at the other.

Cabbages - Reject split specimens and those damaged by pests.

Remove only minimum of discoloured outer leaves.

Stage with approx. 3" (7.5cm) of stalk, head towards the front.

Cauliflowers - Reject pest damaged, discoloured, split or loose heads.

Stage with approx. 3" (7.5cm) of stalk.

Trim back leaves so that they match the level of the outside of the curd.

Courgettes - Select young, tender, uniform fruits not less than 4" (10cm) nor greater than 6" (15cm) long. Leave flowers on exhibits if possible.

Cucumbers - Leave flowers attached.

Cut from plant with scissors and leave a short stalk.

Garlic - Clean off all soil. Dry completely.

Stage bulb as complete specimen — do not divide into segments.

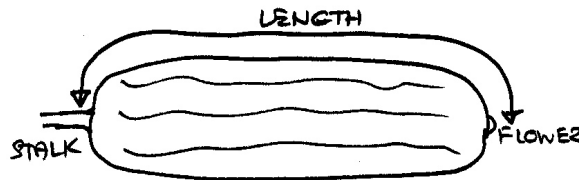
Leeks - Choose leeks of similar length and thickness.

Avoid excessive stripping of outer leaves. Clean well with tap water.

Bind in leaves to appropriate length. Display flat with roots to the front.

Lettuce - Remove only markedly damaged outside leaves.

Marrows - Choose specimen that is uniform in colour all round. Note that marrows are measured from the stem to the flower eye along the marrow.



Wipe clean with a soft cloth.

Onions - Avoid overskinning.

Uniform, well-ripened bulbs of good colour are required.

The tops should be tied or whipped using raffia or undyed string and the roots neatly trimmed back to the basal plate.

Onions are often staged on rings or soft collars.

Potatoes - Select equally matched tubers with shallow eyes and free from skin blemishes.

Shallots - Stage as separate bulbs and not as clusters.

Bulbs should be thoroughly dried. Remove loose skin but avoid overskinning.

Roots should be cut off to basal plate and the tops neatly tied or whipped with undyed string or raffia. Stage on dry sand.

Sweet Corn - green husks and silks should be retained.

One or two husks on each cob should be pulled down, retained and neatly tucked under the cob to expose the grains. Leave 1" (2.5cm) stalk.

Tomatoes - Aim for uniform set of fruit with firm, fresh calyces.

Stage on plate with calyces uppermost. In a collection, stage with calyx down.

Leave natural bloom on fruit.