

FROGMORE & SHERFORD HORTICULTURAL SHOW: 10 SEPTEMBER, 2011 **GUIDANCE NOTES FOR EXHIBITORS**

These notes are intended as guidance for exhibitors at the show. They are intended to help you understand what the judges will be looking for and are - where appropriate - adapted from the Horticultural show handbook, produced by the Royal Horticultural Society and the National Federation of Women's Institutes Handbook 'On with the Show'.

Those who have entered or attended the Show before will know that this event is intended to be a bit of fun for everyone and we don't expect Chelsea Flower Show standards!

Don't worry if your produce doesn't meet all the criteria listed below - enter anyway - you may be lucky - and, after all, it is the taking part that counts!

VEGETABLE & FRUIT CLASSES

GENERAL:

- Check that you have the correct number of items: if the schedule says '3' display 3!
- Within the class, aim to display items that are as similar to each other as possible
- **AIM** for: fresh - ripe - firm - tender - smooth - shapely - good colour -
- **AVOID:** damage - misshapen - blemishes - pest or disease damage - softness/limpness - dullness - old - not tender

SPECIFIC TO CLASS:

POTATOES:	Medium size tubers: approx 175 - 225g. Clean off all soil
ONIONS:	Thin necks, intact roots. Take off only outermost layer of skin and tie tops together neatly with raffia or string
CARROTS:	Trim foliage to about 75mm
BEETROOT:	Trim foliage to about 75mm
RUNNER & FRENCH BEANS:	No outward sign of seeds
CUCUMBERS:	Straight fruits. Show with or without flowers attached
TOMATOES:	Show with fresh calyces attached
RHUBARB:	Long, straight stalks. Trim leaf blades back to approx 75 mm
COURGETTES:	Close to 150mm long, 35mm diameter or 75mm for round cultivars Show with or without flowers attached
SUMMER SQUASH:	Show with or without flowers attached
HERBS:	Any plant with leaves used for flavouring dishes
SOFT FRUITS:	Leave stalks and calyces [leaves] on
APPLES:	Leave stalks on. Do not polish

FROGMORE & SHERFORD HORTICULTURAL SHOW: 10 SEPTEMBER, 2011
GUIDANCE NOTES FOR EXHIBITORS

FLOWER CLASSES

GENERAL:

- Check that you have the correct number of items: if the schedule says '3' display 3!
- **AIM** for: fresh, clean, healthy, unblemished blooms and foliage - good colour
- **Avoid:** missing/damaged petals - blooms immature or past their best - evidence of pests or disease - wilting
- Check that you are entering your exhibit in the correct category:
AN ANNUAL is a plant that completes its life cycle in one year. This means it goes from seed to seed and then dies off, during the course of one growing season. Examples are: sweet peas, sunflowers, cosmos, nicotiana, clarkia, cleome.
PERENNIALS are considered to be ornamental plants that do not die after one season of growth. This does not mean they live forever. In fact many perennials are considered to be short-lived, lasting only 2-3 years. Examples are: lupins, delphiniums, dianthus, anemone, phlox, campanula, penstemon, echinacea, kaffir lily

SPECIFIC TO CLASS:

DAHLIA	Florets intact and firm Lay the stems so that the blooms face in the same direction and not touching. Keep foliage on the stems.
ROSE IN A VASE	Symmetrical bloom, straight stem of appropriate thickness to support bloom Choose vase to complement colour of rose and of a size to create a balanced appearance. Leave appropriate foliage on stem to look attractive. Cut stem to length to balance bloom - which is the focus of the exhibit
FUCHSIA	Flower fully open with parts complete and free of pollen. Stigma fresh. Anthers at stage where pollen is about to or has just appeared.
ANNUALS AND PERENNIALS	Good proportion of flowers, appropriately positioned on stems. Petals on flowers properly positioned and of shape, texture and colour typical of the species. Stems also.
PELARGONIUM	Shapely and proportionate to size of pot. Trusses proportionate in number to size of plant and of bright, clear and distinct colour. Large round flowers with broad overlapping petals.
SHRUB	Woody perennial, often many stemmed, of smaller structure than a tree and having no distinct bole or trunk.

FLOWER ARRANGING

GENERAL:

- Beauty of form and colour, lightness of arrangement, happy harmonies or suitable contrasts always meet with general approval

FROGMORE & SHERFORD HORTICULTURAL SHOW: 10 SEPTEMBER, 2011
GUIDANCE NOTES FOR EXHIBITORS

PHOTOGRAPHY

GENERAL:

The judge will be looking for:

Composition; originality, execution - regardless of whether the camera used is manual or digital

'SHADOWS' CHILDREN ONLY	Anything from animal shapes on walls to a face caught between light and shade
'EMOTION' ADULTS ONLY	Anything from the still tranquillity of a lake reflection to an angry, screaming child - be creative

BAKING

You can use your own recipes but this is what the judges will be looking for:

BREAD	Present on a bread board. Bake 24 hours ahead of Show. 1lb of dough for a 1lb loaf, not 1lb of flour. Well risen, evenly baked to a warm, golden brown. No glaze. Base free from shaping cracks and bulges. Weight light in relation to size. When cut, inside light, fine, silky and evenly textured. Crumb soft and springy to touch. Flavour well developed by the salt. Flavour and aroma clean.
VICTORIA SPONGE	Made by creaming method. Baked in one or two tins. No cooling marks on top surface. Filling raspberry jam, sufficient and evenly spread. Light sprinkling of caster sugar on top. Pale, golden brown in colour, evenly baked. Top flat without air bubbles or crumbly edges. Both halves same thickness [good idea to weigh mixture into tins]. Texture fine, even. Flavour delicate, characteristic, with no strong flavour predominating.
FRUIT SCONES	Plain mixture, rubbed in, up to one quarter fat to flour. Milk used for mixing, no eggs. Best results from using cream of tartar with bicarbonate of soda/sour milk. Scones even in shape, size and colour. Suitable size is 2-2.5 inches [5-6 cms] diameter, almost as tall as round. Should stand erect [take care not to twist cutter]. Flat on top. Pale golden colour. Texture light, springy - more like bread than short like cake. No predominant flavour of raising agent. Fluted cutter. No glaze, but may be dusted with flour before baking. No overcooked fruit on surfaces.

FROGMORE & SHERFORD HORTICULTURAL SHOW: 10 SEPTEMBER, 2011
GUIDANCE NOTES FOR EXHIBITORS

JAMS & JELLIES

GENERAL:

- Lids should always be put on freshly potted sugar preserves, immediately each jar is filled, when hot
- The temperature of the preserve should not drop below 82C [180F] in order to produce a seal and ensure that any yeasts and moulds present in the headspace do not survive. This can be achieved by: a twist top [only] or a pliable press on cover [only] with a traditional jam jar or a wax disc [covered with a cellophane top when cooled]. A twist top or plastic cover will pop when opened if there is a true seal.

JAMS	Jars filled to within 3mm of top. Fill to top and allow for shrinkage. Colour bright, even and characteristic. No scum or foreign bodies, mould or sugar crystals. Fruit evenly distributed, not too many stones. Skins tender. Consistency 'jellified' not runny or sticky, no loose liquid or syrup. Flavour full, fresh and characteristic of the fruit.
JELLIES	Should be brilliantly clear. No pulp, haze or scum. Colour even, bright, characteristic. Consistency should tremble but hold its shape. No air bubbles. Flavour true of fruit, full and well balanced.

PRESERVES - PICKLES & CHUTNEY

PICKLES	May be clear, sweet or piccalilli. Keep at least two months before showing. Covers for vinegars must prevent evaporation and should not be liable to corrosion due to presence of vinegar [eg twist tops with plastic lining, pliable plastic on traditional jam jars]. Do NOT use cellophane covers. Must be good fit.
CHUTNEY	Label should state hot or mild. Colour bright and even throughout. Dark chutneys should be dark and bright, not muddy. Jars filled to within 12 mm from top of jar. Consistency reasonably firm and uniform. No large pieces of onion, skin, cores or stones. No air bubbles or free vinegar. No repotting. Mature flavour [improved by being potted for two or three months]. Flavours blended well and characteristic of ingredients used.

OTHER IMPORTANT 'on the day' INFORMATION FOR EXHIBITORS

SET UP: The Village Hall will be open for you to stage your entries between **09.00 and 10.45**. You may drop off your exhibits at the **REAR** of the Hall. Please then show consideration to your fellow competitors by removing your car to the designated parking area straight away. Collect your exhibitor cards from the desk **BEFORE** staging your entry.

JUDGING: Takes place between **11 am and 1.30 pm**

SHOW OPENS: at **2 pm**

AWARDS: presented at **3.30**, followed by Raffle draw, after which exhibits may be removed. Any exhibits remaining *after 4 pm will be sold* and proceeds donated to Show funds