

Guidelines for presenting in the autumn show.

Selected vegetables

Celeriac – trim the roots and keep foliage.



Garlic – trim the roots and cut the stem to approx. 2.5cm



Onions / shallots – trim the roots, turn over the stem and bind neatly with raffia or string. Present on plate of sand or rings cut from a cardboard toilet roll so that they stand proud.



Potatoes (coloured) - As well as obvious red varieties such as Red Duke of York, potatoes such as Kestrel that have red 'eyes' are considered coloured.



Pumpkins – A larger member of the squash or cucurbit family - usually orange coloured but can be white. Round and with a thicker, ribbed skin than other squash.



Salad vegetable (from RHS show handbook)

“A vegetable used in either a raw or cooked state and served in salads as a cold dish. The following examples are kinds that may be used for horticultural show purposes: beetroot, cabbages, carrots, celeriac, celery, chicory, chives, corn salad, lamb’s lettuce, cress, cucumber, dandelion, endive, Florence fennel, kohlrabi, lettuces, onions, oriental brassicas, potatoes, radishes, sweet peppers, tomatoes, turnips and watercress”.

Squash – the smaller, thinner-skinned cucurbits that come in a variety of sizes, colours and shapes – such as butternut or pattypan.



Sweetcorn – at least 2cm of stalk, protective leaves and dead filaments /silks still present. Outer leaves on one side neatly peeled back to display section of corn.



Winter vegetable numbers

Cauliflower – 1

Kale – 10 stalks

Leeks – 3

Parsnips – 2

Brussels sprouts – 10

Guidelines for Dahlia varieties in the autumn show.



Cactus dahlia



Semi cactus dahlia



Ball flowered dahlia



Pompom dahlia (larger of 2)



Decorative dahlia



Decorative dahlia

Flower displays

A **vase** – a vessel for displaying cut flowers that is a greater height than the width of its mouth.

A **bowl** – a vessel for displaying cut flowers that's mouth is at least equal to (but generally larger) than its height.

A **goblet** – a drinking glass with a foot and a stem

General guidelines

Vegetables, fruits and flowers.

Make sure you put in the exact number asked for e.g. 4 onions – 3 or 5 will be disqualified.

Make sure the entry is balanced with 2 courgettes of similar size and shape or a vase of 4 HT roses of a similar size rather than 2 large and 2 small blooms.

Cookery

Produce in jars must:

Have lids loosened for ease of opening.

Be filled to the top.

Have contents named – e.g. Plum Jam. (Avoid Ann's Jam)

All entries must be covered with clingfilm.

A list of ingredients must accompany every entry.

Choose a dish that is OK to eat cold as it will be hours after making that it is judged.

Staging - All exhibits to be staged between 09.30 and 12.15 on the day of the show.

Name the variety if you know it. (Other people will be interested).

Exhibits to be removed by 4.15 otherwise they will be assumed to be donated for the auction.

Judging - Vegetables and fruit are judged by an independent judge using the Royal Horticultural Society (RHS) rules with some numbers adjusted for our show.