

BASIC HINTS & TIPS FOR EXHIBITORS

General

- Read the schedule carefully, including any rules.
- All exhibits should be staged as attractively as possible in accordance with the schedule.
- Take a few extra specimens to show in case of accidents & make sure that the correct numbers have been staged to avoid being disqualified as NAS (not as schedule)
- The naming of exhibits is always recommended, i.e. variety (fruit, vegetables, flowers), ingredients used (cookery), etc. It adds interest to the show and may give an advantage in close competition.

Vegetables & Fruit

- Vegetables & fruit must be clean & fresh. Blemish free entries will score better.
- Fruit must be ripe except for apples, pears & gooseberries which may be shown unripe though varieties in season are preferred.
- Tomatoes must have the calyx (stalk) attached. Take spare tomatoes along to the hall, as they are prone to splitting.
- Runner/French Beans, Cucumbers, Courgettes, Peppers and Chillies must be displayed with stalks attached. Cucumbers & Courgettes may be shown with or without flowers attached.
- Root vegetables must be carefully washed to remove soil but in no circumstances should oils or similar substances be applied in order to enhance their appearance. On other kinds, retain their natural "bloom" wherever possible.
- Carrots and Beetroot must have the tops trimmed to approx 3"/7.5cm
- The tops of onions/shallots must be trimmed, turned over and tied down with string/raffia or similar.
- If the class asks for multiple items of fruit or veg (e.g. 5 white potatoes, 9 french beans), ensure you display the correct number as per the schedule, and match as best as you can for similar size and shape.
- Vegetables should be staged as attractively as possible on plates, or directly on the table.
- Size has its merits but only when accompanied by quality, condition, cleanliness, freshness, absence of blemishes and uniformity of size, shape and colour.
- Fruit must be displayed with stalks attached and the "natural bloom" intact. Apples should be staged with the eye uppermost, stalk end downwards.

Flowers, Pot Plants & Dahlias

- Exhibits should be clean & fresh, at their most perfect stage of development and uniform in size. Blemish free entries will score better.
- Flowers must be exhibited in vases, not jugs, jam jars, bowls or bottles. The exception is Dahlia class D7 which is to be exhibited in a bowl.
- Always ensure there is water in the vase (you could be disqualified if there isn't) and that the stems reach the water. Any packing material can be used in vases e.g. soaked newspaper or "oasis" to provide anchorage and allow the blooms to be shown to their best advantage.
- Use a vase which allows sufficient space around each bloom.
- Pot plants should have the outside of pots wiped clean and be undamaged.
- Plants with brightly coloured bracts are considered to be flowering plants for show purposes, e.g. Bougainvillea.
- If a plant grown for foliage is in flower at the time of the show, it may still be entered in the foliage class, where no account will be taken of the flowers.

Decorative/Flower Arranging

- Where there are size limits, an area of that size will be provided.
- The Petite arrangement has an overall size limit – this includes height!

Wine & Flavoured Spirit

- Wine kits cannot be used.
- Wine must be exhibited in a standard, clear, colourless glass wine bottle of Sauterne type (approximately 26 fl. oz/75 cl.) and sealed with a flange type stopper. Bottles should be filled to within 1" to $\frac{3}{4}$ " of the base of the stopper.
- Flavoured Spirit may be exhibited in any style/shape bottle.
- Labels on the bottle(s) should be plain white and marked with the class number only. Each bottle must also be marked with the exhibitor's number using the labels provided, this label being placed on the underside of the bottle.
- Exhibitors are asked to name the variety of fruit/vegetable used to produce their wine/flavoured spirit. This information should be written on a separate card available from the show secretary or on the exhibitors name side of the entry card provided by the show secretary.

Cookery

- In the interests of food hygiene, all food items must be plated (but not on a paper plate) and loosely covered with cling film. Please do not display on a doily.
- Do not cut your exhibit in half, this will be done during judging.
- Where the schedule has asked for details of ingredients, please provide this information.
- Jams and marmalades should be exhibited in clear glass jars with plain labels. Metal tops, if used, should be new, otherwise tight cellophane should be used.
- Dusting your Victoria Sandwich with caster sugar instead of icing sugar gives a better finish. Your Victoria Sandwich must be filled with jam only.
- List any ingredients that are not “the norm” on a spare piece of paper/card beside your exhibit.
- If the class asks for multiples of an item, try to ensure they are all the same size & shape.

Handicraft

- All articles must be new, unwashed and the work of the exhibitor.
- For all Classes, please state on a separate piece of card if it is your own design or from a pattern or from a kit, and if there is anything special about your exhibit that is not obvious.
- No articles should have been exhibited at a previous Ardleigh Show.
- The tidiness of the back or inside, if visible, is as important as the front.

Photography

- Photographs must be no larger than 6” x 4”, must not be mounted and must not have been exhibited at a previous Ardleigh Show.
- No digitally altered photographs allowed.
- All photographs must have been taken by the exhibitor.
- Please write or affix your name and the class number on the back of the photograph.

If there is anything you are unsure of, please contact the Show Secretary via ardleighhorticultural@gmail.com