

EXHIBITING FLOWERS AND VEGETABLES

- Sweet peas and roses** Stems straight and as long as possible
- Buddlejas** Cut and put straight away in a deep bucket with lots of water
- Pot plants** Well furnished with healthy clean foliage and/or flowers
- Potatoes** Clear skin, even size
- French beans** All curves the same way
- Runner and broad beans** Equal length and size
- Onions, shallots and garlic** Equal size, whipped ends
- Courgettes** Shown with flowers attached
- Beetroot and carrots** Leave 7.5 cm of stem, tied
- Cabbage** 7.5 cm of stalk, heart facing judge
- Lettuce** Roots washed and wrapped in bag
- Radishes** Fresh, firm, well-coloured roots, blemish-free, foliage trimmed to about 30 mm
- Strawberries** With fresh calyces and having stalks
- Currants (All)** Strigs with full compliment of berries, fresh stalks, no wood
- Herbs** Fresh, clean, blemish-free foliage

EXHIBITING IN CULINARY CLASSES

- Jams and jellies** Use new or standard 1 lb jars (no trade jars) with new or well sterilised lids. Fill to the very top and put on lid. (no waxed paper).
- Cakes** Paper linings of cakes should be removed.
- Tarts** Any dish with a pastry base should be turned out for presentation onto the plate provided. Leave until almost cold before turning out.