

HANBOROUGH SHOW

Guidelines for exhibiting

This quick reference guide will make sure that your exhibit is not disqualified for not following the rules and gives you an idea of what the judges are looking for.

1. Read the schedule and rules carefully taking special note of dates and times for entries and setting up.
2. Take note of how the schedule asks you to display – e.g. how much foliage on carrots.
3. Ensure all pots, plants, and flowers are well watered before show day.
4. Experiment with flower containers before Show day. Ensure the container has a flat base and is large enough to avoid crushing.
5. Cut flowers in cool of morning or evening the day before Show. Place upright in deep water – cut stems at an angle to help water uptake. This will keep them fresh.
6. Approximate points awarded in judging: condition 30%; uniformity 30%; size and shape 20%; colour 20%.
7. Ensure correct number of items or specimens required are displayed as per the schedule (if you have too many or too few, your exhibit will be disqualified even if all are perfect).
8. Ensure the size is as stipulated in the schedule.
9. Place exhibits on plain plates large enough so that there are no overlaps.
10. Look at how winners have displayed their exhibits, what made them the best and make a note for next year.
11. Enjoy the experience!

PRESENTATION OF VEGETABLES AND FRUIT

Study the Show Schedule very carefully to ensure that your exhibit will conform to the requirements of the class which you intend to enter.

Allow ample time for staging your exhibits, if you are rushed mistakes can occur and an exhibit may be disqualified for being 'Not According to Schedule'

Pay particular attention to the number of specimens required. Take spares with you in case of accidents, and always do a final check before leaving.

Where sizes are stipulated, make sure you comply. Judges do check.

In any exhibit, particularly with vegetables and with fruit, uniformity of specimens is important.

Vegetables

- Make sure the exhibits are clean – dirt will cost you points, but clean gently!!
- Uniformity matters more than size
- Age of the exhibit and freshness will be tested, so pick as late as possible
- If the schedule requires exhibits to be tied (e.g. onion tops) then use raffia
- Note that some exhibits stipulate leaving a specified length of foliage
- Exhibits should be staged in accordance with the Schedule. An attractively staged exhibit tends to catch the judge's eye, and may be placed ahead of one of equal value which is not so attractively presented.

Potatoes

Select medium size specimens from the same variety, generally between 170g and 225g. Select equally matched tubers with shallow eyes which should be free from skin blemishes. The tubers should be washed very carefully in clean water with a soft sponge and staged on a plate.

Sweetcorn

Should be fresh, cylindrical cobs, well set throughout including the tips, with straight rows of undamaged grains, with fresh green husks. The cobs should be of uniform size and be displayed with approximately one quarter of the grain exposed by pulling the husks down sharply, from the tip towards the base and then removing a few (of the husks). The stalks should be trimmed.

Beetroot

Should be spherical, of not more than tennis ball size with one taproot, smooth skin and colour of flesh according to the particular variety. Small side roots should be removed. Wash with a soft cloth and plenty of water. Leafstalks can be trimmed to 75mm or left untrimmed. If cut to 75mm, the stalks should be neatly tied.

Carrots

Avoid pale coloured specimens or those which have turned green at the top. Select uniform roots of good colour. Wash with a soft cloth or sponge in plenty of water. Trim the tops to 75mm and neatly tie. (It is a good idea to soak the soil around your carrots at the time of lifting to minimise damage to the root.)

Onions

They should be uniform, well ripened bulbs of good colour. Avoid overskinning. (Removing one skin is allowed.) Trim the tops to 75mm, fold down and tie neatly using uncoloured raffia or string. The roots should be neatly trimmed back.

Runner beans

They should be long, slender, straight, fresh pods of good colour with some stalk and no outward sign of seeds. Stage a uniform sized exhibit, arranged with stalks at one end and tails at the other.

Courgettes

Select young, tender, shapely and uniform fruits not less than 100mm or greater than 200mm long and approximately 35mm in diameter. Stage with flowers attached if possible.

Tomatoes

Select fruit of the right shape, size and colour for the variety. Fruit must not be over ripe or with hard "green back" colouring around the calyx. Aim for a uniform firm set of fruit with small eyes and firm, fresh calyces. Stage on a plate, calyx uppermost. The calyx should still be attached to the fruit.

Herbs

Just make sure they all have fresh, healthy, clean, blemish-free foliage.

Fruit

Dessert apples

The preferred size for these apples is between 60 and 80mm. They should be shapely fruits with eyes and stalks intact and clear unblemished skins of the natural colour characteristic of the variety. Removal of natural bloom or any form of polishing is not allowed. Apples should be staged with the eye uppermost, stalk end downwards in a square.

Cooking apples

Large, shapely, solid fruits with undamaged eyes, stalks intact and clear unblemished skins of a colour characteristic of the variety. Apples should be staged with the eye uppermost and the stalk end downwards in a square.

Pears

Large shapely fruits with undamaged eyes, stalks intact, unblemished skins and have a colour characteristic of the variety. Arrange around the plate with the stalks towards the centre.

PRESENTATION OF FLOWERS

Before cutting flowers, study the Show Schedule very carefully to ensure that your exhibit will conform to the requirements of the Class which you intend to enter.

Allow ample time for staging your exhibits, if you are rushed mistakes can occur and an exhibit may be disqualified for being 'Not According to Schedule'

Pay particular attention to the number of specimens required. Take spares with you in case of accidents, and always do a final check before leaving. When staging flowers, remove any damaged flowers and leaves and re-cut the stem. Make sure the container is full of water.

Where sizes are stipulated, make sure you comply. Judges do check.

In any exhibit uniformity of specimens is important.

Pot plants: check pot is clean; no slugs underneath; no dead leaves on soil; leaves dust free, insect free and undamaged.

Remember, 'Showing should be FUN'!

COOKERY

Preserves

In the **preserves** section, the jars should be clean, clearly labelled with the contents and date. It is important that all jars are sealed so that the contents will keep and to prevent any yeasts or moulds surviving in the headspace. The temperature of the preserve should not drop below 82°C whilst cooking. Use very clean pots and heat them up in an oven at 100°C before pouring the jam, jelly or marmalade in.

For **jam**, all jars should be filled properly, the contents covered with a wax disc to prevent any mould growing and then sealed with a cellophane disk (not clingfilm). Lemon Curd should have been made within a month of the Show.

All **chutney** should be at least two months old before showing. Covers for vinegar preserves must prevent evaporation and should not be liable to corrosion due to the presence of vinegar. Suitable covers would be twist tops with plastic lining or pliable plastic on traditional jam jars – do not use cellophane covers. The label should state hot or mild and the colour should be bright and even throughout. Jars should be filled to 12mm (half an inch) from the top of the jar. The consistency should be reasonably firm and uniform with no large pieces of onion, skin, cores, or stones. The flavour should be blended well, and characteristic of the ingredients used.

Marmalade

Colour should be bright and the consistency 'jellified', not runny or too firm. There should be no air bubbles, or scum. The peel should be tender, uniformly cut and distributed. The flavour should be slightly bitter, characteristic and true to the fruit used.

Baking

The Judge firstly looks at the overall appearance, so a clean plate, maybe a doily, and some cling film to prevent the exhibit drying out. Texture is very important, there should be a good even texture all through, and the ingredients should be well mixed. Taste is also very important so do follow any given recipe carefully. One point to be aware of: if you enter a number of cookery classes use different plates as the Judge will know which your entries are if you use one sort of plate for them all.

A **Victoria Sandwich** is defined as being filled with raspberry jam; it can have caster sugar on the top but not granulated or icing sugars.

When baking a **Rich Fruit Cake** (not a Dundee Cake) it pays to line the tin with greaseproof paper. To prevent the outside of the cake burning, place the cake tin inside a larger cake tin and place a baking tray on the shelf above the cake as it cooks: this can be removed if the cake is done but not browned.

PHOTOGRAPHY

Exhibitors may want to bear the following in mind when taking photographs:

Think carefully about what you want to show in your photograph before taking the picture (visualisation) and ensure that the subject is apparent and fits the category.

Try to exclude any subject matter that is irrelevant or detracts from the main subject of your picture.

Find a different way of depicting the subject, to make the picture more interesting and to convey your own interpretation or message - adopt a viewing angle that emphasizes a chosen aspect.

Take a number of different views of your subject and select the picture that is closest to the way you visualised it.

If your subject is outdoors, avoid photographing it whilst the sun is overhead if possible - early morning and evening produce the best lighting conditions.

Ensure the subject of your picture is in sharp focus (unless deliberately blurred for creative purposes) - after reviewing a digital image, retake the picture if necessary making sure the camera is firmly supported to avoid 'camera shake'.

Make sure the print does justice to your picture and is well presented - a good picture can be let down by poor printing and bad presentation.

Remember - the judge will look at everything in your photograph, not just the part that you in your own mind think is the important bit.

Presentation of photographs

Mounting your photograph onto card is the best way to show it.

The maximum size for photographs is 7 x 5 inches, plus a card mount of no more than one inch all round (9 x 7 inches maximum in total).

ARTWORK

From exhibits at previous shows it is obvious that there is some delightful and very interesting work, both contemporary and traditional artwork being carried out by people in the village.

Don't be shy! Plan the work you would like to do, and give yourself enough time to have a go.

1. Do drawings / paintings of things that inspire you.
2. Decide what the important factors of your subject are. Don't necessarily include everything.
3. Have fun! Try collage or mixing materials to create interest.
4. Try not to make it too complex. Keeping things simple is often more effective.
5. Look at the effects of light – light gives a very special atmosphere.
6. Don't worry about framing – a drawing or work on paper can be simply mounted on board to look effective.

Don't think "It doesn't matter". A lot of people get enormous pleasure from seeing what their family/friends/neighbours can do and the more work there is the more interesting the Show will be. You never know, it might be the start of a new direction or career.

And lastly – enjoy it! That's what art is about.