



## HANLEYS VILLAGE SHOW GUIDELINES FOR ENTRANTS

### SECTION 1: FLOWERS

- Condition and uniformity are the important criteria. An exhibit is in 'good condition' when it is at its most attractive stage, fresh and free from damage due to weather, pests, disease etc. An exhibit is 'uniform' when the items match in age, size and form.
- Don't include foliage unless the schedule asks for this. If more than one bloom is asked for, priority will be given to flowers matching in colour, size and form.
- Dahlias should be disbudded (i.e. take off any buds from the stems leaving only the open flowers).
- If the exhibit is in a container, check if any dimensions are specified since wrongly sized ones are penalised, as will be exhibits in dirty or broken pots.

### SECTION 2: FRUIT AND VEG

*The main criteria are condition, size, colour and uniformity. Points are awarded for each of these attributes but generally condition counts more than size. All specimens should be alike in size, form and colour. In classes for the heaviest/longest vegetable, size is most important.*

#### VEGETABLES

The main criteria are condition, size, colour and uniformity. Points are awarded for each of these attributes but generally condition counts more than size. All specimens should be alike in size, form and colour. In classes for the heaviest/longest vegetable, size is most important.

Exhibit on bench or on the paper plates provided. Judges are looking for cleanliness, freshness, tenderness with no coarseness or blemishes. Large vegetables are best but only if accompanied by quality, as the production of large specimens requires more skill. In the case of potatoes, shape and eyes are also considered.

**ROOT VEG** Must be free of soil, but cleaning or washing should not damage the skin. Root veg should have the tops cut off, except beetroot, when about 3" (7.5cm) of stalks should be left and neatly tied.

**ONIONS** With ripe onions and shallots only completely dead skin and leaf should be removed, but the neck the end of the neck tied neatly. With still-growing onions (as for winter or spring grown varieties but not salad onions) about one third of the length of the leaves should be removed.

**PEAS AND BEANS** Should be cut off the vine with scissors leaving some stalk attached. They can be picked in advance wrapped in a damp cloth and kept in a cool dark place, i.e. veg compartment in the fridge. Can be straightened (carefully) whilst damp. Leave a short length of stalk.

**TOMATOES** Should have calyces + approx. 1cm of stem attached. Uniformity is important. Do not polish.

**LEEKs** Leave the roots on but cleaned. Tip from our judge, comb the roots! Leave the flags (foliage) intact but tied neatly.

**COURGETTES** Flowers can be removed or left; If they are really fresh, they can be very attractive.

**SWEETCORN** Leave the green husks on but peel down a narrow one-inch strip to show the yellow kernels.

**COLLECTION OF ANY THREE VEGETABLES** Can include vegetables which are in the schedule or others which are not.

**FRESH GARDEN HERBS** Gather a variety of types, in flower or not, and display artistically in container.

## **FRUIT**

- Judges are looking for ripe, but not overripe fruit, with an attractive, naturally produced colour.
- If possible, fruits should be above average size for the cultivar, but enormous specimens aren't necessary or desirable.
- Apricots, nectarines, and peaches are shown without stalks but please exhibit all other fruit with approx. 1 cm of stem attached.
- Do not polish fruit.

## **SECTION 3: FLORAL ART**

- Exhibits may be modern or traditional. Judging of these classes is as much about the artistic interpretation of the title as it is about skill.
- Floral material may be purchased.
- Exhibits should be arranged at home and be a suitable size within the table space allowed.
- Classes 40-42 must not be larger than 60 x 60cm base – height unrestricted.

## **SECTION 4: HANDICRAFTS**

- Please state class, nature/size of larger items on Entry Form e.g. bedspread, chair.
- Poor 'finishing/mounting' can lose you marks for needlework.
- Table space for quilts is limited but item will be opened out for judging.
- Entries must not have been entered in the show before and be your own work.
- Signatures should be covered and, if possible, please bring exhibits ready to hang.

## **SECTION 5: COOKERY**

When there are many entries in a particular class the loss of just one point can make the difference between winning a prize or not. Judges will be looking for a well-presented entry, properly cooked, of the correct taste and texture and as described in the schedule, i.e., size, recipe etc. The following will help to ensure best possible chance of success:

### TIPS

- To line a cake or loaf tin, first grease your tin then cut greaseproof paper to size and fit into the tin. Allow cake to cool before removing the greaseproof paper.
- Cooling rack marks can be avoided by using a sheet of baking parchment or silicon on your rack before turning out your cake.
- Think about the way your exhibit will be displayed and choose a suitable plain plate. You can use a paper or a china plate. Some exhibitors choose to use a doily; this is not essential but should only be used for sweet exhibits.
- Bread is usually presented on a bread board.
- If you have time, practise your recipe before you make your exhibit. This is not always possible with preserves or other more expensive recipes but can pay dividends.
- All food items should be completely cooled before staging, then covered or wrapped (for hygiene) and presented on a plate or board. Bread must be cooked at least 24 hours before showing (for ease of cutting for judging).
- Please ensure you have the right number of items required by the class, and, for whole cakes, that your cake is the right size, or it could be disqualified. Cake tin size conversions are shown for ease of reference:
  - 18 cm / 7 inch
  - 20cm / 8 inch
  - 23 cm / 9 inch

### PRESERVES

These are marked based on how they look, i.e. choice of container, cover, label and appearance, and on quality of the preserve itself, based on colour, clarity, flavour, consistency, texture of fruit, and aroma.

### TIPS

- There should be no air bubbles or scum within the contents.
- For jellies, the brighter the colour the better, and clarity is also essential.
- For marmalades, the jelly part should be clear and the peel well cooked and evenly distributed. To achieve even distribution, allow the mixture to cool slightly before filling the jars, otherwise fruit may rise to the surface.
- Do not use jars and lids with commercial markings or patterns as your entry will be marked down. All lids should be in clean and good condition or brand new.
- Labels should be straight and indicate the type of preserve and full date of making.
- Fill a jar as full as possible, which is normally to within 3mm to 4mm of the rim.
- Chutneys should be exhibited in plain glass jars with vinegar resistant lids e.g., plastic lined metal or plastic (cellophane tops should not be used as the vinegar will evaporate during storage and the chutney may become mouldy or dry out).

### EGGS

Eggs will be judged on overall size, colour of shell, presentation and the freshness of the cracked egg with no marks in the yolk.

## **SECTION 6: PHOTOGRAPHY**

- Entries can be home or trade processed. Ideally, prints should be mounted.
- You can use a camera or mobile phone to take your pictures.
- Size, excluding mount, must not exceed 20 x 15cm.

## **SECTION 7: JUNIORS**

- A 'junior' is aged up to and including 16 years.
- Please put age on Entry Form and on all exhibits.
- No adult help allowed for over 5s.
- Please don't put names on the front of pictures.
- For exhibit 77, please name the animal.
- All junior entrants will be awarded a rosette and are also welcome to exhibit in any adult class.

## **SECTION 8: DRINKS**

- Exhibit liqueurs and soft drinks in clear glass bottles, with flanged cork or screw cap.
- Label bottle to show principal ingredient and year made.
- No kit-made drinks are allowed.