

Advice to Competitors for competitions 1-21

Vegetables

Class 1 Potatoes Aim for clean, blemish free, medium sized uniform tubers, well shaped with shallow eyes.

Class 2 Runner beans Aim for long, uniform straight pods with uniform tails. Show with stalks.

Class 3 Peas Aim for large, long smooth pods, well filled with tender peas. Show with stalks.

Class 4 Beetroot Show these with the tap root, and with the foliage trimmed to approximately 75mm

Class 5 Carrots Aim for long smooth roots of uniform colour over their length. Show with the foliage trimmed to approximately 75mm

Class 6 Onions Aim for blemish free bulbs with well ripened unbroken skins. Roots may be trimmed, and the necks folded and tied with uncoloured raffia.

Class 7 Courgettes Show young tender fruits, of well matched colour and size. They may be shown with or without flowers attached.

Class 8 Small Fruited/Cherry Tomatoes These should be fresh, ripe and firm, of similar size (less than 35mm diameter), and be shown with calyxes attached.

Class 9 Other Tomatoes Show well shaped, clear skinned fruits, well coloured, with calyxes attached. Sizes should be even, and over 35mm in diameter.

All vegetables must be properly prepared for exhibition and clean. While roots must be carefully washed, in no circumstances may oil or any similar substance be used.

Flowers

Class 10 Mixed Flowers Show six stems, each one of a different variety. They are not expected to be “arranged”.

Class 11 Flower arrangement The flowers, fruit and foliage need not have been grown by the exhibitor. All arrangements must face one way only. All fresh material for arrangements must be in water or water-retaining material. The arrangement must be no larger than 37cms in width or depth, but may be of any height.

Class 12 Sweet Peas Aim for spikes with well spaced blooms, each one fully open and fresh. Stems should be long and straight in proportion to the size of the blooms.

Home Produce

Classes 14, 15, 16: Jar size should be 350 – 450 grams, 10oz – 1 lb approximately

Class 18 Cake A recipe is given in order to allow the judge to compare similar cakes. Please adhere to the recipe as much as possible. If you prefer to base the recipe on two eggs rather than three, that is acceptable, but keep to the required tin size.

Class 19 Scones. Scones should be almost as tall as round, even in size, shape and colour, flat on top, pale gold, and of a light springy texture.

Class 20 Eggs Aim for uniform colour, size and shape. They must be free of dirt, and should be fresh.

Class 21 Bread

The 1 lb/ 454 gram size of tin rule will be strictly adhered to.

The above are resumes from The RHS Horticultural Show Handbook and the WI Handbook, “On With The Show”.