

Wootton Courtenay Flower and Produce Show

Advice Sheet for Exhibitors

This information is for guidance only

The Judges don't expect perfection at the village Flower and Produce Show - we want as many people to take part as possible and this sheet is intended to help entrants, not discourage them!

Vegetables

Potatoes: Whether white or coloured, the tubers should be shapely, clean and clear-skinned. Avoid choosing tubers with green areas, patchy skin or excessively deep eyes.

Carrots: Fresh, firm and smooth with good colour throughout. Uniform size, clean skin, no side roots. Trim the top foliage to approx 3" (7.5cm).

Onions and Shallots: Firm, thin-necked, clean bulbs, free from pest or disease damage, with intact skin. Uniform in size. Bulbs should have roots trimmed and necks tied with raffia or twine.

Salad Onions: Fresh tender leaves with white, unswollen bases. Uniform size. Clean roots still attached. Avoid yellow-tipped leaves or overly-swollen bulbs.

Peas: Long, fresh, smooth pods with good colour, stalks still intact. Uniform size. Free from pest of disease damage and well filled with fresh peas. Avoid yellowing or poorly-filled pods.

Runner Beans & French Beans: Long, uniform, straight, fresh pods of good colour and even length with stalks intact. Avoid misshapen, pale, tough, stringy pods with prominent beans.

Lettuce: Crisp, fresh, unbroken leaves of good size and colour. Avoid over-trimmed heads, limp or dirty leaves and signs of bolting.

Tomatoes: Well-shaped, clear-skinned fruits, ripe but firm with calyces attached. Uniform size. Tomatoes on the vine should have no fruit missing from the truss, and at least half the fruit should be ripe. Avoid diseased fruit.

Cabbage: Fresh, firm, solid heads, free from pest or disease damage, with good colour and intact leaf bloom. Retain 3" (7.5cm) of stalk. Avoid soft, split heads or signs of disease.

Beetroot: Firm and well-shaped with a single taproot and smooth skin of a uniform colour. Avoid misshapen, tough beets or those with a rough, corky skin.

Cucumber: Fresh, young, green, blemish-free, straight fruits of uniform size, ideally. Avoid old, yellowing, excessively crooked fruits, or those showing signs of disease damage.

Courgettes: Young, tender fruits of uniform shape and colour, approx. 6" (15cm) in length, with or without flowers attached. Avoid older or distorted fruits, or those with signs of pest damage.

Vase of Culinary Herbs: These herbs should not be in flower, as this is a culinary class. Look for fresh, healthy foliage. Avoid leaves with pest or disease damage, or yellowing.

Fruit

Rhubarb Sticks: Fresh, straight, long, tender stalks with well-developed colour. Trim leaf blades to 6" long. Avoid limp, thin, poorly-coloured stalks or any blemished growth.

Dish of Soft Fruit: Clean, fresh and blemish-free fruit with attractive colour and the natural bloom intact. All currants should be displayed grouped naturally on their stems. Raspberries and strawberries should have calyces and stalks retained. Gooseberries should be a good size.

Other Fruit: Clean, fresh and blemish-free with attractive colour. Avoid any signs of disease.

Flowers & Plants

Dahlias: Fresh, outward-facing blooms with all florets intact. Clear, well-defined colour. Flowers should be arranged so that all the blooms face in the same direction and a balance is achieved. Some dahlia foliage on the stem is preferred, provided it is blemish-free and healthy. If all the blooms are of one dahlia type, the flowers should be of a similar size to one another.

Roses: Healthy, fresh, bright-looking blooms with smooth petals. Stem should be of sufficient thickness to support the flower head. Some foliage on the stem is preferred, provided it is healthy. Avoid disease or pest damage, and choose an appropriate size of container for the stem length.

Sweet Peas: Strong spikes with well-spaced blooms, each one fully open and fresh. Bright coloured flowers with a silken sheen. Long, straight stems. The display should be well-balanced in the vase. Avoid weak spikes or crooked stems, malformed flowers or poor colour.

Hydrangeas: Choose large, well-coloured heads of similar size. Ensure the arrangement is well-balanced and is not top heavy in the vase. Condition stems by submerging them up to their necks in water for 24 hours before displaying. Avoid overly-spotted or limp blooms.

Mixed Flower Arrangements: Blooms should be in good, fresh condition with flowers fully developed and appropriately positioned on their stems. Foliage should be clean, healthy and undamaged. Bracts, such as those on Euphorbia, clary sage, etc, are considered to be part of the flower and may be included. The arrangement should be well-balanced and not exceed the maximum dimensions, if stated.

Cookery and Preserves

Cookery classes are judged on taste, texture, consistency, appearance, presentation, proportion and symmetry of shape.

All bakery produce must be on a paper plate, or foil dish if appropriate. The Victoria sandwich cake should have a jam filling only (no cream).

Preserves may be presented in jars with waxed lids or commercial lids, provided they are properly sealed. No waxed lids on the chutneys please. The main ingredients of preserves must be listed, eg. the fruit or vegetable used, or herb or spice.