

HELPFUL HINTS FOR SHOWING

Some general notes to help exhibitors.

1. Always pay attention to the schedule in terms of numbers, size, type of exhibit. A Judge will not judge an entry that has six tomatoes on a plate instead of five; a flower arrangement that is bigger than the dimensions given in the schedule.
2. For exhibition purposes, chutneys have to be three months old and must be made within the year from the date of the last Show. Likewise jams and jellies should be made within the year from the date of the last show. Fruit curds need a cellophane top and a wax disc fitted to seal the curd. Metal screw top lids can be used for honey but NOT for jams, chutneys, marmalades, or curds as they can corrode. Also note that wax discs are not needed with screw/twist top jars. Jars for preserves should not have trade marks on jars or lids. Labels should show full date i.e. day, month and year. Cordials should have a screw top, not a cork top.
3. Make sure the right entry goes in the right class. For flowers, they should be good healthy blooms, for pot plants any dead foliage should be removed and the pot clean.
4. Fruits and vegetables should be in good condition; of a good, or the right, size and uniform. Onions should be exhibited tied with raffia, or thin green string, but no elastic bands. Shallots and small tomatoes should be exhibited set on sand.
5. For fruits, under any other fruit, the stalks should be intact; also tomatoes should have their stalks, as should runner beans. Cabbages should have a 3" stalk.
6. For fruit pies, no pastry decoration is needed. Pastry decoration should only be used for meat pies.