

## IF YOU'VE GOT IT, SHOW IT - TIPS FOR EXHIBITORS

Showing your own produce is great fun, and not hard at all, as long as you know a few basic guidelines... The following 'top tips' apply for fruit, flowers or vegetables, and then there is a bit more on each category - but one of the best ways of seeing how to present things at a show is just going and having a look at what other people have done.

### \*\* Top tips \*\*

- Freshness is the key thing for all exhibits - pick things the day of the show if you can. (however, if there is rain/wind/frost forecast overnight, it is better to avoid possible damage to flowers by picking them the day before).
- Make sure you read the schedule and put in the right number and/or size of items - the judges will check if they have any doubt. Give yourself enough time to do the staging - and if you know the variety, put in a name card.
- Being really fresh and in good condition without blemishes is generally more important than size alone; if you are exhibiting a group of items, the most important thing is to have them as near as possible the same size and shape. You can pick off dead petals, leaves etc. to improve overall appearance.

### Some common terms

'Traces' for fruit means the small stalk with the berries on.

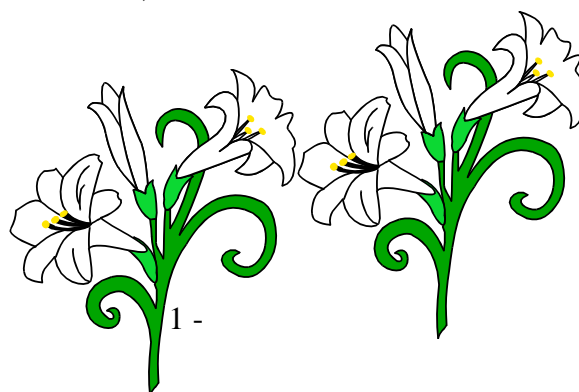
'Dressed' for onions/shallots means the stalk cut down to about 4 inches, folded over, and bound up with raffia, cotton etc.

'Genus' for flowers is a kind or variety

'Spray' for flowers or shrubs is a small branch

### Flowers / flower arrangements

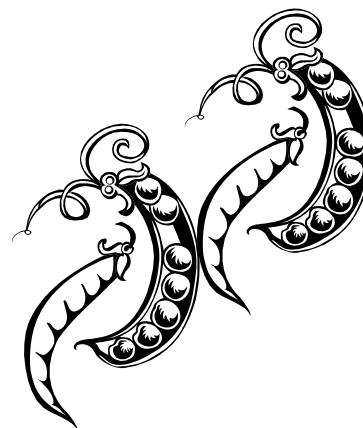
- Stems should be straight, and as long as possible
- Flowers should be of similar shape and size to each other, with no blemishes. An oasis block or wad of newspaper in the vase will help in keeping them facing forwards.
- Especially in a flower arrangement, you can pick off damaged petals or leaves, or flowers which are past their best, so that the exhibit looks as good as possible
- The schedule will tell you if they need to be presented in any particular way (e.g. in a bikini vase, or in a saucer etc.).



p.t.o.

## Vegetables

- Make sure you remove any slugs or other pests!
- You can trim off any damaged outer leaves, especially with cabbages, but make sure you leave a root on if the schedule specifies a root.
- Go for a nice even shape - especially for things like potatoes, swedes, marrows, onions, etc.
- Vegetables grown underground should be washed so that



the skin/roots

are clean.  
*Cabbages* should have a firm heart with closely folded leaves (judges will cut them to inspect).

*Onions/shallots* should have a layer of brown skin left on, tops folded and tied, and look best if they are sitting on some kind of support to keep them upright.

*Cauliflowers* should have a head at least 6 inches in diameter, with the florets tightly packed together

*Carrots* should be a perfect shape with no greenness at the top.

*Potatoes* should be medium size tubers, with a good even shape, shallow eye, and clean unbroken skin.

*Turnip/swede* should be evenly shaped with an undamaged root. Medium sized ones are often better than very large ones.

## Fruit

- Ensure that you leave the stalks and end bits (if they have them) on.
- Fruit should be a good colour.
- Fruit such as blackberries and raspberries should have evenly sized drupelets (the little pip sections).
- Fruit should be fully ripe - but you can remove a few individual black or red currents on a spray if there are some that are not as good as they should be.

**GOOD LUCK WITH YOUR SHOWING!**

