**HOOK FLOWER & PRODUCE SHOW**

**ADVICE FOR EXHIBITORS**

**THE MOST IMPORTANT RULE IS TO HAVE FUN AND ENJOY GROWING OR CREATING AND SHOWING YOUR EXHIBITS**.

The following notes are for guidance and have been collated from previous questions from exhibitors and comments from judges.

**VEGETABLES:**

Scales will be available for weighing. A measure for onions etc. will also be available for use by exhibitors.

Potatoes: Skins should be clean but not scrubbed.

Leeks: Roots should be washed but not trimmed

Carrots: Foliage trimmed to approx. 7.5cm

Beetroot: Foliage trimmed to approx. 7.5cm.

Courgettes: approx. 15cm length & 7.5cm diameter.

Squash: With stalk attached.

Peppers: With stalks attached.

Beans: With short stalk attached.

Tomatoes: With calyces attached

When there are 2 or more vegetables in a category, try to match them up in shape and size.

**FLOWERS:**

In general, when flowers are displayed in a vase, there should be no leaves below the water line.

Fuchsia blooms: 6 mounted on board. Each bloom should have the pedicel (stalk) attached. They should be displayed by placing the pedicel in holes in the mount so that the blooms stand upright. A receptacle for water can be placed under the mount so that the pedicels sit in it, in order to keep the blooms fresh throughout the day.

**PRODUCE:**

**Bread:**

Bread is normally displayed on a bread board. Ideally, bread should be baked 24hrs before judging.

**Cakes:**

Victoria sandwich: made by creaming method. Traditionally filled with raspberry jam. Light sprinkling of caster sugar on top. Both halves same thickness. There should be no cooling rack marks on top or bottom surfaces.

Celebration gateau: Made up with 3 or more layers of fatless or Genoese sponge cake. Decorated on sides and top with soft icings or cream as well as fruit, nuts, chocolate vermicelli etc. Decoration should, as a rule , indicate ingredients and or filling and obviously both the decoration and the sponge would be judged and techniques and design are important.

Tray bake: Any base mixture of cakes, biscuits, cereal or pastry, baked in/on a tray and cut into evenly sized pieces. A note with the recipe is a good idea.

**Jams & preserves:**

Plain jars must be used – not previously used commercial jars. Twist top lids must be new and plain as old lids do not always give a good seal.

Labels should state contents and date of making.

Jars should be filled to within 3mm of top. Fill to the top and allow for shrinkage.

**CRAFTS:**

For all craft work, when displaying exhibits, please state if item is own design or from a kit.

Category 69: Cross stitch and tapestry on canvas – includes aida and even weave linen for cross stitch.