



**CCRA Flower, Produce and Craft
Show – 14th September 2019**

**HINTS AND TIPS
ON
EXHIBITING AND STAGING OF
ENTRIES**

FRUIT

VEGETABLES

FLOWERS

HANDICRAFT

HOME CRAFT

Guidelines for the Exhibiting of Fruit, Vegetables and Flowers

FRUIT - Pick as near to show time as practicable – retain stalks. Do **NOT** polish fruits – leave the natural bloom. Fruit such as apples may be shown ripe or unripe. All other fruit should be ripe.

Apples and pears - Select large, solid, unblemished fruits of shape and colour typical of the cultivar with eyes and stalks intact. Stage with the eye uppermost.

Berries - Select large ripe fruits of good colour with stalks. Stalks and calyces should look green and fresh and all point one way when staged.

VEGETABLES - Wash root vegetables carefully to remove soil – use soft cloth and plenty of water. Brushing will damage the skin. On other vegetables, retain the bloom wherever possible.

Carrots - Select full-length roots of good shape, colour and size – free from side roots and from green at the crown. Stage with approximately 7.5 cm (4”) of foliage if possible.

Courgettes - Select young, tender uniform fruits. Display flat and with or without flower still attached.

French Beans/Runner Beans - Select straight tender pods of even length and good colour with no sign of seeds. Exhibit with stalk intact if possible.

Tomatoes - Select ripe but firm richly coloured fruit with firm, fresh calyces attached and natural bloom. Avoid overripe fruit or those with “greenback”. Stage on plate with calyces uppermost.

FLOWERS - In general, select flowers in good fresh “condition”, i.e. in the most perfect stage of its possible beauty and free from damage due to weather, pests and diseases. Remember to dead head your flowering pot plants and present a clean pot; leave the slugs and snails in the garden!

Dahlias - Select clean blooms with florets intact, firm and free from blemish. Stem should be straight and proportionate to the size of the bloom and the bloom held at an angle of not less than 45 degrees to the stem. The exception is the Pompon dahlia where the bloom faces upwards, like a drumstick. Stage with blooms all facing in the same direction, not touching and with a balanced effect. Retain some foliage on the stems if possible. .

Roses - Select a bloom with a well-formed centre, free from blemish and with strong stems and healthy leaves. A Specimen Bloom rose is usually a Hybrid Tea rose with a single bloom. It may have side buds.

Any garden flower – Judges look for Freshness, Form, Colour and Size in that order, petals/florets should be unblemished and fresh to the tip, evenly matched in stage of development and colour

Sweet peas– Unblemished flower and foliage. Colour, consistency and freshness will be taken into account.

FLORAL ARRANGEMENTS

These should conform to any height/pot size as printed. Unblemished foliage without signs of pests/rot. Assorted arrangements will be judged on choice of flowers, colours and freshness. Innovative designs will be considered on merit.

GUIDELINES FOR EXHIBITING HOME CRAFTS (Preserves and Baking)

Read the schedule carefully to make sure that your entry complies in all components, i.e. size, weight, and number in each exhibit as appropriate. All exhibits should be clean/hygienic and well presented.

PRESERVES AND VINEGAR PRESERVES

Jars and bottles must be clear glass with NO commercial markings, clean, well polished and free of stickiness and finger marks. The contents are sealed with a clear cellophane cover. Label the jars with the contents and date (DD/MM/YY) applied near to the bottom of the jar. Flavour, presentation, consistency and texture are the criteria used for judging. The judge will taste the exhibit with marking given according to flavour/aroma being the largest percentage of the overall marks.

Jams - Fill jars to the neck. Colour should be bright and characteristic. Consistency should be neither runny nor too solid and the content should have a full fresh flavour.

Marmalade - If peel is included in the preserve, it should be tender and uniformly cut.

Jellies - Must be crystal clear and not cloudy.

Curds - Not a true preserve and not intended to be kept longer than 4 weeks. It is advisable that curds have a wax disc and cellophane cover.

Vinegar Preserves - Jars must be suitably covered to prevent corrosion of the lid by the vinegar. Cover must be airtight. Chutneys should be 2-3 months old before exhibiting to allow the flavour to mature.

BAKING

If a recipe is provided for a particular class, it should be followed. The use of cling film or a mesh cover will help to maintain standards of hygiene up to judging.

Bread - Baked 24 hours before judging and usually presented on a breadboard. Should be moist and with a good crumb. Appearance and presentation as well as taste are judging criteria.

Scones - Suitable size is around approximately 4.5 cm (2") in diameter, almost as tall as round. If plain, fruit, cheese/savoury then taste must be distinctive. Schedule will specify number and they should be uniform in colour and size.

Biscuits – There should be the predominant flavour. Biscuits should be even in size with a distinct snap/crunch on biting – not soft and fluffy inside

Victoria Sandwich - Evenly matched depth for each half sandwiched with jam, NO additional filling is allowed, e.g. cream. Light sprinkling of castor sugar on top, no other decoration is required. Should have a distinctive flavour with an even moist crumb.

Fruit Cake – not over baked, moist but not doughy, fruit/nuts evenly distributed throughout cake and proportionately used, well developed flavour with balanced spicing (and use of alcohol if chosen).

Lemon Drizzle cake – Cake light and moist with even crumb, liquor fully absorbed, good balance between lemon sharpness and sweetness, crisp sugar top

Chocolate cake – Cake moist, light, fluffy, free of dryness, not too sweet, rich in chocolate flavour with an appropriate decoration.

Veg cake – should be moist and not overbaked. Dominant veg used should be made clear in labelling.

Fruit Tart – Pastry crisp and golden baked through with no “soggy bottom”. Filling moist but not wet, with no surplus liquid. Good taste balance for filling, including level of spicing.

Sausage rolls – should be evenly baked with a good balance between pastry and filling. Pastry should be crisp and not soggy. Sausage meat has to be thoroughly cooked.

Tray bakes

These should be cut to an even size.

GUIDELINES FOR EXHIBITING CRAFTS

The following are general guidelines for all crafts. Check the wording in the schedule to make sure your exhibit compiles.

Ensure you cover any signatures on artwork or any other exhibits.

If you would like to, please add an explanation to help the judges understand the skill involved and whether a kit has or has not been used.

Please let us know if you have a large piece of artwork to exhibit so we can allow plenty of space.

Please make sure that all photographs comply with the sizes stated on the schedule.

Finish & Presentation

Items should be **CLEAN and FRESH**.

Textile items should be unused/unworn and can have been washed. Carefully laundered work is preferable to soiled. Badly washed work will lose marks.

Textiles should be finished correctly by dampening, blocking, pressing, etc. without over-handling or losing texture. Adhesive should not show on top surface.

Presentation is often enhanced by mounting on a suitable background, lightly stuffed to emphasis shape or by propping up rather than lying flat.

Design & Use of Colour

A well designed item:

- is fit for the use it was intended for;
- suitable for the likely conditions it will be used in and easy to maintain for its expected lifespan;
- safe and easy to use;
- pleasing to look at and handle.

Things to look for could be: shape, scale, balance, space, colour, texture, proportion, form, variety and harmony.

Credit should be given for original design. In close competition an original design would have the edge over a kit produced item.

How colour is **used** within an item is important. Colour schemes need to be compatible, and whether simple or complex, harmonious or contrasting, they need to have a discernible relationship. **The judge should not be influenced by personal colour preferences.**

Suitability of Materials

Materials should be appropriate for the design and intended purpose and show the workmanship to best advantage.

Accessories and trimmings should be compatible in weight and size, of equal quality to the rest of the item and appropriate for decorative and practical needs.

Techniques and Workmanship

Items incorporating a variety of appropriate techniques allied to high standards of skilled workmanship are likely to gain greater marks.

Photography

Photographs must comply with the stated size and clearly entered into the category to which they relate. The following will be considered by the judges:

Centre of interest – can the viewer immediately identify the subject

Composition – is there a balance between the elements captured

Filling the frame – outside of the centre of interest, have the surroundings been given due consideration

Organisation of elements – is a balance achieved or if not is does this add to the image

Exposure – is this appropriate to the image

Story telling – is the photo relevant to the category and capture a 'story'

Lighting – is this used well to create an enriching effect

Creativity – does this suggest a creative approach to the subject

Finally – the qualities and presentation of all exhibits are judged anonymously - as a consequence, it should not be left possible to identify the entrant by looking at the exhibit. Where an exhibit has been previously named, e.g. in the corner of a painting, this should be masked in some way.

With acknowledgement to the Leicester and Leicestershire Horticultural Judges Guild (affiliated to the R.H.S)