

## Bramley Show – Hints – Fruit, Veg and Flowers

**At our village show there are few rules. There are however some practices and conventions that help in the presentation of your entries. If in doubt ask one of our helpful stewards.**

1. **Read the Schedule.** Pay special attention to **how many** items you have to submit, the **minimum/maximum** size if given, and any **specific preparation or display instructions**.
2. Allow time to prepare your exhibits. It takes time to dig up and clean root vegetables, or to pick fruit and flowers. However, do not pick them too far in advance – the judge will take freshness and condition into account when awarding points, often cutting the exhibits open to check for condition.
3. Select appropriate specimens, particularly in fruit and vegetables, the judges will be looking for exhibits that are similar in size and appearance. Five medium sized beans or potatoes will score over a mixed group of large and small ones. Young and succulent specimens will score above overgrown and tough ones.

### **Displaying individual types of vegetables.**

1. **Carrots.** Free from dirt, uniform in size and shape. Foliage cut to about 10cms.
2. **Parsnips and Beetroot.** As for carrots – do not trim roots, except those small wispy ones that grow on the sides.
3. **Potatoes.** Clean and uniform in size and shape. Do not peel!
4. **Runner and French Beans.** Can be picked in advance and wrapped in a damp cloth and kept in a cool dark place, i.e. veg drawer in the fridge. Can be straightened gently whilst damp. Leave a short length of stalk.
5. **Onions.** Towards the end of July take off any unsightly skin BUT be careful not to damage the sound skin, which will need final ripening. Ease from the ground about a week before the show then allow to dry off and ripen. Place them in the sun for a day or two once lifted. Onions and shallots should have their roots removed and their tops should be trimmed and tied neatly with plain string or raffia..
6. **Tomatoes.** Uniformity is important. Leave on the calyces (stalks).
7. **Leeks.** Leave the roots on but cleaned and gently combed. Leave the flags (foliage) intact.

8. **Courgettes.** Courgette flowers can be left on if they are really fresh and still attractive.
9. **Sweetcorn.** Leave the green husks on but peel down a narrow strip to show the yellow kernels.
10. **Any other vegetable.** Anything from a single pumpkin to a set of 9 mangetoutes. The more interesting and unusual the better.

### **Fruit.**

All fruits (except apricots, nectarines, peaches and nuts) should be shown with stalks intact. Apricots, nectarines and peaches are shown without stalks. All nuts are shown without stalks or husks. The same general notes apply for condition, uniformity, etc.

### **Flowers.**

Desirable merits and defects vary considerably between varieties and types however some general common hints are: Freshness, cleanliness and condition, form and uniformity, trueness of colour, size of blooms in balance with stems, stems clean and free from defects.