

IRON ACTON HORTICULTURAL SHOW

SOME TIPS ON PRESENTING YOUR EXHIBIT

GENERAL SECTION

- Prepare all vegetables carefully, making sure they are clean. Use plenty of water; do not scrub; wash roots gently.
- A judge will be looking for the following points and mark accordingly:-
 - The Condition of the exhibit – freshness, cleanliness, tenderness and freedom from coarseness and blemishes.
 - Size – Not so overgrown as to be coarse or too small to be useful.
 - Uniformity – Size, shape or form, colour and maturity.
 - Colour – attractive and naturally produced.
- **Apples** – eyes and stalks intact, skins clear and unblemished with colour characteristics of the cultivar.
- **Beetroot** – Even sized with good even colour, small tap roots and smooth clear skins. Leaves removed leaving approx 3 inches of leaf stalk.
- **Cabbages** – Well shaped, fresh, solid hearts with surrounding leaves perfect, size according to cultivar.
- **Carrots** – Good, uniform shape, tender roots free from side roots, skins clear and colour bright.
- **Onions** – uniform bulbs, firm, well ripened and of good colour. No thickness or softness in necks. Excessive removal of outer skins to be avoided. Tops neatly tied and roots neatly trimmed.
- **Potatoes** – Medium-sizes, of good shape. Skins clean and free from blemishes. Eyes few in number and skins should never be scrubbed.
- **Tomatoes** – Medium sized, ripe but firm, rich in colour with fresh calyx and stalk intact.

Homecraft

Each item will be judged for external appearance, internal condition and flavour/aroma. The majority of marks are given for flavour because this is the hallmark of home cooking, and should be characteristic of the item being judged.

- **Bread** – usually presented on a bread board. Should be well risen and evenly baked to warm golden brown. No glaze and base free from shaping cracks and bulges. Flavour well developed and crumbs soft and springy to the touch.
- **Cakes** – well-risen, even in shape and baking. No cooling rack marks on top of cake, crust thin and even
- **Victoria Sponge** – may be baked in one or two tins, no cooling rack marks on top surface, traditional filling of raspberry jam, sufficient and evenly spread. Light sprinkling of caster sugar on top. Pale golden brown in colour. Top flat without air bubbles or crumbly edges. Both halves same thickness. Texture fine and even with no strong flavour predominating.
- **Savoury Scones** – even in shape size and colour. Flat on top and pale golden in colour. Texture light and springy.
- **Biscuits** – baked through until crisp and should snap when broken. Even in colour, according to ingredients.
- **Sausage Rolls** – uniform in size and colour (approximately 2-2½ inches in length). Edges joined together and flaked at side. Sausage meat well flavoured and in good proportion to pastry.
- **Flapjacks** – even in shape and size and colour according to ingredients.
- **Preserves** – labels should be plain, neat and straight and should state the contents and date of making. Jars should be plain and not embossed. If using a twist top it should 'pop' when opened. No need to use a wax seal if using a twist top. The contents of the jar should be bright in colour, even and characteristic. With jam, the fruit should be evenly distributed. With jelly there should be no air bubbles. With marmalade the peel should be tender, uniformly cut and evenly distributed.
- **Chutneys** – colour bright and even throughout. Consistency reasonably firm and uniform with no large pieces of onion, skin, cores or stones. Flavours blended well and characteristic of ingredients used.