

# **Castlecaulfield**

# **Horticultural Show**

# **Exhibition Tips**

## **General Tips**

1. **READ THE SHOW RULES CAREFULLY.**
2. Follow the rules. If the exhibit calls for six specimens, do not enter five or seven. (It is best to take at least one extra specimen with you as a replacement in case of damage or loss.)
3. Decide ahead of time what you can exhibit.
4. If possible, get the perishable vegetables ready the same day the fair opens. The fresher they are, the better they will stand up at the fair. Refrigerator storage until shortly before exhibit time will insure freshness.
5. Select vegetables for show that are uniform in size, shape, and colour, and are free from insect, disease, or mechanical injury.
6. Should be clean; it adds to the appearance of the exhibit. Remove excess soil by brushing or washing. Avoid scrubbing; it can injure the outer skin.
7. Be careful and do not injure or bruise the specimens.
8. Carry exhibits to the fair in a way that will protect them from bruises and preserve their garden freshness. Wrap tomatoes separately in paper and pack them loosely in a box which has crumpled paper on the bottom. Wrap vegetables in wet paper or cloths and keep them moist.
9. **Be on time** in making your entry. Leave home in plenty of time, so that any short delay will not make you late.

**REMEMBR:**

**KNOW THE RULES**

**AND**

**BE ON TIME.**

THESES ARE ONLY TIPS NOT RULES OF THE SHOW.

# Fruit

## APPLES

- Fruit should be uniform in size and shape and typical of the cultivar.
- Apples should have clear, intense colour.
- Stems should be intact.

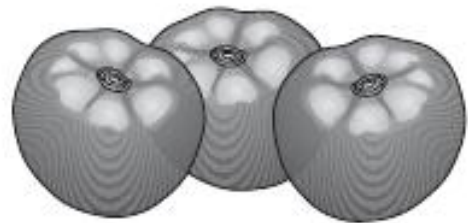
## RHUBARB

- Entries should be fresh, firm, crisp, fairly thick, and uniformly coloured.
- Stalks at least 10 inches (25cm) long and at least 1 inch across at the middle of the stalk.
- Trim leaves to 1-2 inches (2.5-5cm); trim base evenly.
- Stalks should be pulled, not cut, from crown. Clean by wiping with a dry cloth or by washing.
- Soak wilted rhubarb in ice water to restore firmness, and colour.



## TOMATOES

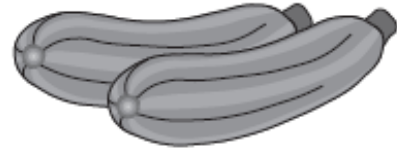
- Entries must be uniform in shape and colour and be true to type and variety.
- Entries should be well coloured, ripe, firm and in prime condition for slicing, but not overripe.
- They should be free of cracks, blossom-end rot, insect, disease, sun scald, mechanical damage or blemishes.
- No green streaks are permitted on ripe tomatoes.
- Show ripe tomatoes without stems.
- Handle ripe tomatoes carefully to avoid bruising or skin breaks, clean with soft cloth.
- The diameter should be at least 2.5 inches (6cm), Cherry should be less than 1 inch (2.5cm),



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## **CUCUMBER**

- The shape should be relatively straight with blunt ends and not constricted in any place.
- The general skin condition should be smooth.
- The general colour should be uniform and medium to dark green.
- Cucumbers should not be puffy, yellow or dull.
- Cucumbers should be 6-9 inches (15-23cm) in length and not more than 2.5 inches (6cm) in diameter.
- Cut fruit stems neatly about  $\frac{1}{4}$  to  $\frac{1}{2}$  inch (0.6 – 1.25 cm) in length.
- Do not wax.
- Clean by wiping with a soft, dry or moist cloth if necessary.



## **PLUMS**

- Fruit should be uniform in size and shape
- Fruit should be typical of the cultivar, of large size, and free from blemishes.

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# Vegetables

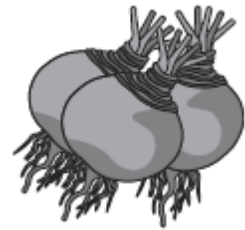
## Beans

- Select full size, dark green pods that are still tender and fresh.
- Beans inside should be well developed (Pick before seeds reach full size).
- Trim stems to ¼ inch (0.6cm).
- Clean by wiping with soft, dry cloth; do not wash.
- Do not use pods that have begun to yellow.
- Pods should have the same degree of curvature and be arranged with the stems and curves facing the same way.



## Beetroot

- Beets should be uniform in size, shape, and colour; smooth, free of side roots, cracks and blemishes.
- Medium to small sizes preferred (1½ to 3 inches in diameter).
- Flesh, when cut, should be firm, crisp, and fine-grained.
- Cut leaves to 1 inch (2.5cm) and tie.
- Cut tap root to 1-2 inches (2.5-5cm) in length
- Clean by soaking and washing; do not scrub because skin will break.



## Cabbage

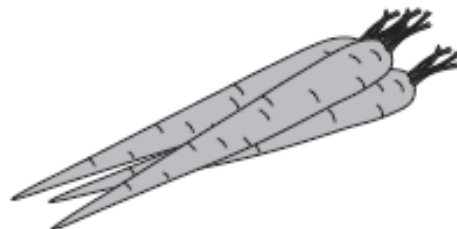
- Head solid, firm and heavy for size.
- Free of blemishes and insect damage.
- Cut the stem off squarely at the base of the outermost leaf, leaving no more than ½ inch (1.25cm) of stem.
- Two to three outer wrapper leaves should be left on.
- Do not wash cabbage, but remove as much soil as possible wiping with a dry or moist cloth.



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## **Carrot**

- Specimens should be straight with deep orange, smooth skin and firm.
- Free of cracks, forking, greening, or side roots.
- Tops trimmed to 1 inch and tie; do not remove tap root.
- Length:
  - short varieties, 2 - 2½ inches (5-6cm);
  - half-long varieties, 5 to 7 inches (12.5-17.5cm);
  - Long varieties, 7½ inches (19cm) or more.
- Clean by washing; do not scrub. Clean by going around root and not up and down as this will damage the root. Use a soft brush to remove dirt around the top and in creases.



## **Cauliflower**

- Heads should be pure white, solid, and uniform, 5 or more inches in diameter with 4 to 6 protective leaves attached.
- Protective leaves trimmed to 1 inch to expose curd.
- Curd should be compact, deep, firm, and at least 4 inches in diameter.
- Stem cut off ¼ inch (0.6cm) below bottom leaf.
- Clean by wiping with dry cloth or washing if necessary.



## **Celery**

- Crisp, firm, thick, and uniform stalks; uniform colour.
- Roots should always be removed.
- Trim the butt to form a triangle or pyramid. Avoid cutting too closely.
- Avoid split, pithy, woody, or stringy stalks.
- Heads must be clean and free from rust defects or mechanical injury.
- Trim off outside stalks until the colour is uniform.

## **Leek**

- Specimens should be long and straight with white stems.
- Trim the end of the tops in an arrow-shape
- Cut roots to ¼ inch (0.6cm).
- Specimens should be young, tender, and crisp.

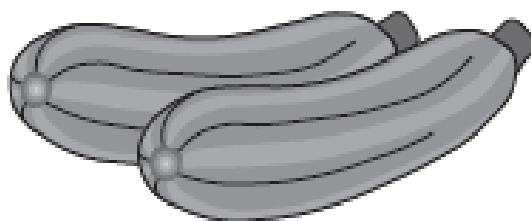
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## **Lettuce**

- Select plant that has high quality leaves, fresh, crisp and well coloured.
- Remove loose defective outer leaves only.
- Trim root to 1½ inch (4cm) in length.
- Keep lettuce cool at all times, but avoid using too much water on it.
- Be careful to avoid broken ribs, tip burn, and sliminess.

## **Marrow**

- The shape should be relatively straight with blunt ends and not constricted in any place.
- The general skin condition should be smooth.
- The general colour should be uniform and medium to dark green.
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- Cut stems neatly about 1 inch (2.5cm) in length.
- Do not wax.
- Clean by wiping with a soft, dry or moist cloth if necessary.



## **Onions and Shallots**

- Each onion should have bright, hard, dry skin and be well shaped for the variety free of damage.
- Uniform colour and finish
- 2 inches (5cm) or more in diameter;
- Avoid double and split bulbs, and those with soft necks
- Harvest early (approximately 2 weeks before exhibiting) and cure thoroughly
- Necks should be small and well cured.
- Trim tops 1 inch (2.5cm) above bulb and trim roots to ¼ inch.
- Remove loose or discoloured skins; do not peel completely; if the bulb appears shiny, you have peeled too far.
- Do not wash, just wipe with a dry or damp cloth.
- Shallots are exhibited on a saucer of sand.

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## **Parsley**

- Entries must be fresh, bright green, and free of dirt. Choose dark green plants with maximum curling. Curly parsley usually makes a better display.
- There should be no yellow or discoloured leaves.
- The stems should be neatly trimmed and they have an overall length of 8 to 10 inches (20-25 cm). Minimum stem length 4 inches.
- Place the roots in damp material to reduce wilting.

## **Parsnips**

- Roots should be firm, smooth, straight, well shaped for the variety, free of cracks, forking, greening, or side roots.
- Skins should be a light creamy colour.
- Small to medium size shows best quality.
- Trim tops to 1 inch and tie. Carefully trim off side roots, leave tap root on.
- Soft, shrivelled roots are undesirable and unpalatable.
- Clean by washing; do not scrub. Clean by going around root and not up and down as this will damage the root. Use a soft brush to remove dirt around the top and in creases.

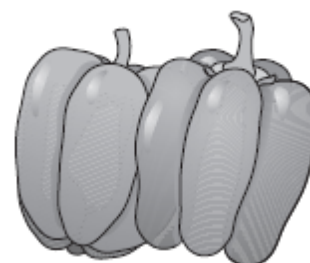
## **Peas**

- The pods should be green, fresh and well filled with tender peas. Do not exhibit dry or shrivelled pods.
- Handling the pods more than necessary will remove the bloom (the natural waxy coating).
- Trim the stem to ¼ inch (0.6cm).
- Flat, wilted, and discoloured pods indicate poor quality.



## **Peppers**

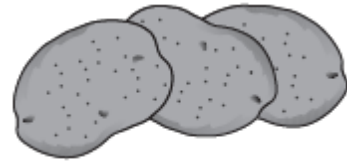
- These should be approximately 3 - 3½ inches (8-9cm) long and 3 inches (8cm) in diameter,
- Entries should be fresh, firm, evenly coloured and true to shape for variety.
- Green peppers should not show any red colour.
- Entries should be free from sun scald, insect, disease, or mechanical injuries.
- All should have the same number of lobes.
- Each colour should be displayed as separate classes
- Leave stems ½ - 1 inch (0.6-1.25cm) long for exhibition.
- Clean by wiping with a soft, dry cloth or washing if necessary.



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## **Potato**

- Select carefully for uniformity of shape and size.
- Skin should be mature and not flake up easily when rubbed or handled. Potatoes should not appear scrubbed.
- Specimens fully mature, clean, and free of insect or disease damage, injury cracks, sunburn, or greening.
- Clean by brushing lightly or washing to remove soil after tubers are dry. Do not scrub.



## **Turnips**

- Entries must be uniform in size and true to type in shape and colour.
- Show turnips with tops trimmed to 1-2 inches (2.5 - 5cm).
- Carefully trim off side roots.
- Trim tap root by cutting neatly at a slight angle about 2 inches (5cm) below the base.
- Each turnip should be smooth, firm, and with few leaf scars.
- Wash thoroughly and carefully.

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