

## HINTS FOR SHOW EXHIBITORS

ALWAYS take more exhibits to the Show than you will need, then choose the best just before you stage your entry.

Remember **CONDITION AND UNIFORMITY**. Every exhibit should be in its most perfect phase and uniformity in shape, size and condition.

**CHECK CAREFULLY** that you have the correct number of items as required by the Schedule.

**DO ALLOW PLENTY OF TIME TO STAGE YOUR EXHIBITS**. Avoid that last minute rush by completing your entry forms at home.

**EXHIBITOR'S** adhesive numbers should be clearly visible, particularly in the culinary classes, They should **NOT** be affixed to the cling film but on the edge of the plate or dish.

**ALL FRUIT** must be shown with stalks intact and "bloom" left on the fruit. Never polish apples or potatoes.

**ALPINE PAN** (Classes 16 and 18) is a shallow bowl available from garden centres or Wilkinsons.

**STALKS** should be intact on vegetables like peas, beans and fruits eg. Blackberries

**WINE** must be shown in clear, shouldered bottles fitted with a flanged cork or screw cap. A small simple label should show contents and year.

**JARS AND BOTTLES** must be clear glass with no commercial markings – lids also. Jars should be clean, free from stickiness and well-polished. All jars/bottles should be labelled with contents and date. The label should be neat and applied as near to the bottom of the jar as possible.

**VINEGAR preserves** - do not use cellophane covers. Use a twist or screw-tops with plastic linings.

**LEMON CURD** should have a cellophane cover.

**POTATOES** - Ideal size approx. 8 oz., to fit in the palm of your hand.

**ONIONS** should never be stripped or peeled but never left with their skins on and can be whipped with non-coloured raffia. Judges preferred well dressed onions (Class No. 30)

**SHALLOT** - Exhibition varieties will beat culinary varieties.

**CABBAGE** – Should be tidied up a little with stalk but not "ready for the pot"

**FIVE VEGETABLES IN A SEED TRAY** – vegetables should be trimmed to fit inside the tray.

**FLOWERS** to be displayed in glass vases, Vases and water will be provided at the Show.

**BEETROOT** should be trimmed to approx. 7.5cm and presented on a plate or dish.

**TARTS** have no pastry on top but **PIES** do.

**VICTORIA SPONGE** to be filled with raspberry jam with caster sugar (optional) on top but **NOT** icing sugar

**YOUNGER CHILDREN** are welcome and encouraged to enter the classes for older children and **ALL CHILDREN'S** entries are **FREE**. Children are welcome to enter adult classes but must pay an entry fee.

A booklet "Hints and Tips on Exhibiting", by Leicester and Leicestershire Judges' Guild is available for reference by phoning 890374