

Guidance for Exhibitors

Hints for Showing

- During the week preceding the Show, go into your garden with the Handbook and look at the classes to see if you have anything you think would be suitable for entry.
- Nobody can predict the weather so sometimes finding plants in peak condition can be a challenge but hopefully there will be enough choice, perhaps even a single rose, for you to enter even just one class.
- If you need any advice, you can always contact one of our Show Guides by emailing shows@hortsoc.co.uk.
- On the morning of the show there will be Show Guides on hand between 9am and 11am to help you to set up and offer advice as to how to stage your exhibits.
- There is Disabled Access and a Disabled Toilet via the left-hand side entrance of the Free Church Hall.
- It helps if you bring more plant material than you think you need so that you can choose the best for your entries.
- We have independent judges and our shows are conducted in accordance with the Royal Horticultural Society's handbook.
- You need to comply with the specific instructions for each class: ie Raspberries: 10 of one variety, so that the judging is fair, but our judges understand that they are judging a local show not a major competition.
- If you can name the variety of fruit, vegetable or flower, this will add greatly to the interest of your entry, but it's not compulsory and won't influence the judging.

Floral Classes

- The Society loans vases and bowls and the use of these is compulsory unless otherwise stated.
- Only foliage of the kind of flower you are showing may be included in the exhibit unless otherwise mentioned.
- Leaves on rose stems should not be removed.

Pot Plant Classes

- All plant material must have been grown by the exhibitor for at least two months before the show.
- Houseplants must be shown growing in a pot, bowl or basket (not to exceed 30cms/12" diameter).

Fruit and Veg Classes

- Exhibitors must use the paper plates provided by the Society.



- All fruit and veg should be shown with their stalks still attached.
- The judge will be looking at the condition of your entry, considering cleanliness, freshness, tenderness and absence of blemishes from pests and diseases.
- The judge will look for uniformity of size, age and shape; larger is not necessarily better.
- Apples or pears should exhibit their natural bloom and should not be polished.

Cookery and Preserving

- All exhibits must have been made or prepared by the exhibitor.
- Recipes, where given, must be strictly adhered to.
- Appearance will be considered.
- No ready-mix ingredients may be used except self-raising flour, cream of tartar, bicarbonate of soda and baking powder.
- All jams, jellies, marmalades, chutneys and pickles must be shown in glass jars. Brand names should not appear on any jar or cover. Glass jars and lids should be clean and free of residue from any previous labels.
- Jams and marmalades should be 450g (1lb) approx. and jellies 225g (1/2lb) approx. with clear cellophane covers or plain screw top lids and plain labels.
- Jars of chutneys and pickles should be 450g (1lb) approx. and covered with plain vinegar-proof or plastic lids.
- Preserves other than chutneys and pickles must not have been made more than one year before showing.

Junior Classes

- Classes are designed to encourage entrants to be as creative as possible; there are no hard and fast rules here.
- Recipes and inspiration can be found on Google.
- Judging will consider the age of the entrant.
- Juniors can enter any of the Adult classes.