

RULES FOR EXHIBITORS

We have to have rules—even for a small friendly, just for fun show like ours. So the following are the simple rules for our show. Please observe setting up times in particular as this will help the organisers to ensure that everything runs smoothly.

1. The Show is open to all Plymyard Hall Allotment Plotholders. All exhibits must be the property of the Exhibitor and must have been produced by him/her on his/her own ground. Any breach of this rule, proved to the satisfaction of The Committee, will disqualify the Exhibitor from competing. The Committee also reserve the right the refuse any entries. In case of dispute, any prize awarded will be withheld until the Committee has settled the matter.
2. Each exhibit will cost 20p. If more than one exhibit is shown in any one Class, additional multiples of 20p must be paid for each additional exhibit..
3. Prizes may be withheld at the discretion of the Judges.
4. Exhibitors should set up their exhibits between 9.00am and 10.00am on the morning of the Show. Paper plates will be provided. Any stands or holders for fruit flowers or vegetables must be provided by the exhibitor.
5. No exhibits will be accepted after 10.00am. **ALL EXHIBITORS MUST LEAVE THE TENTS/SHOW AREA BY 10.05am.**
6. All produce must be in a clean state.
7. Exhibitors, before leaving the tent, should see that their exhibits are properly numbered (Numbered tickets will be supplied by the organisers).
8. The Show will be open to the public from 12noon to 2.00pm.
9. **NOTHING EXHIBITED SHALL BE REMOVED FROM THE TENTS BETWEEN THESE TIMES.**
10. **Exhibitors may remove their exhibits at 2.00pm** at which time remaining exhibits will be sold.
11. The award of the Judges will be final. The Committee cannot alter the Judge's decision, except in the breach of Rule 1.

Whilst every care will be taken to protect the property of the Exhibitors, the Committee cannot be held responsible for any loss or damage.



PLYMYARD HALL ALLOTMENT ASSOCIATION

Annual Show Schedule, Guidelines and Rules

CONTACTS:

**Grace—Plot 56,
Sue—Plot 17,
Christine—Plot 35
Helen—Plot 25**

by e-mail to:

info@plymyardhallallotments.co.uk

SCHEDULE OF CLASSES

PRODUCT	CLASS	QUANTITY	NOTES
<u>VEGETABLES</u>	Beans—Broad, Runner, French	Six all the same	Display on dish
	Beetroot	Three	Tops trimmed, on dish
	Cabbage	One only	
	Carrots	Three only	Tops trimmed on dish
	Cauliflower	One only	
	Courgettes	Three	With flowers, on dish
	Cucumber	One only	
	Garlic	Three	Display on dish
	Globe Artichokes	Three	Display on dish
	Herbs, Mixed	Cut herbs	Display in water
	Lettuce	One	Display on dish
	Onions—Red or White	Three all the same	Tops trimmed, on dish
	Peas	Five pods	Display on dish
	Potatoes—White or red	Four all the same	Display on dish
	Radish	Five	Display on dish
	Rhubarb	Three stalks	Bound together
	Shallots	Six	Display on dish
	Salad Onions	One bunch	Display on dish
<u>FRUIT</u>	Blueberries, Strawberries, Raspberries, or Gooseberries	A selection, all the same	Display on dish
	Currants— red, white, black	Complete bunch all the same	Display on dish
	Tree Fruit	Three all the same	Display on dish

FLOWERS

Floral Arrangements

These are not interpretative classes, just straightforward arrangements, showing attractive form and colour, with pleasing harmonies or contrasts.

Hanging Baskets and Outdoor Tubs

Display should be colourful, with plants overflowing the edges of the container. Judges will be looking for initial impact, balance and symmetry, quality and health of plants.

Roses

Blooms should be fresh, free from blemish and in their most perfect phase, half to three-quarters open, with well-formed foliage.

Sweet Peas

Should have strong spikes with each bloom open and fresh. Try not to show bent or very short stems.

Jam and Honey

Should be displayed in a sealed, jar with a teaspoon and cubes of white bread to enable sampling to take place. Jam should be home-made and labelled to indicate flavour.

Most fruit and vegetables benefit from plenty of watering two or three weeks prior to harvesting, especially if the weather is hot and dry.

Rhubarb

Stems should be fresh, straight, long and tender with well-developed colouring. Top foliage of natural rhubarb should be cut off leaving approximately 75 mm (3") from start of leaf stalk. (Foliage of forced rhubarb should not be cut off.) Wipe stalks clean and trim off any bud scales from the bottom.

Shallots

Must be staged as separate bulbs and not as clusters. Roots should be cut off to the basal plate and the tops neatly tied. Stage on dry sand or similar material.

FRUIT

Soft Fruit

Pick as near to show time as practicable. Currants should be picked and shown as a complete raceme or bunch, and are best detached from the plant with scissors. Show on a plate, and for small fruit fill the well of the plate with soft white tissue paper. Berries look most attractive placed in lines, stalks and calyces should look green and fresh.

Tree Fruit

Fruit with stalks are best arranged around the perimeter of the plate with stalks towards the centre.

Cut Flowers

Cut flowers for the show in the evening or early morning, when flowers and foliage are cool and not affected by heat. Cut stems as long as possible making a slanting cut at the end of the stalk to assist with the uptake of water. Plunge cut stems up to the necks in water, possibly overnight, and place containers in a cool position.

PRODUCT	CLASS	QUANTITY	NOTES	
<u>FLOWERS</u>	Cut Flowers	Up to 12" (30cm)	Arrangement in vase	
	Cut Flowers	Over 12" (30cm)	Arrangement in vase	
	Oasis arrangement	Container no larger than 12" dia (30cm)		
	Hanging Basket	Container 14" (35cm) max dia.		
	Outdoor Tub	No size restriction		
	Pot Plant	No size restriction		
	Sweet Peas	One bunch	In a vase	
	Roses	One bunch	In a vase	
	<u>MISC.</u>	Mixed Produce	Various items	In a basket
		Jar of Jam	One	Home made
Jar of Honey		One	Produced by own bees.	
Miniature Garden		Up to 14" (35cm) dia	Open to children under 12 years of age	
Vegetable Animal		One	Open to children under 12 years of age.	

SPECIAL PRIZES

Howard Trophy for the best exhibitor of the show
Wirral Borough Council Rose Bowl for the best plot on site.

***** THANKS *****

Our thanks to plot-holders at Wingate Allotments for judging the produce and Christine Selby for judging the flower arrangements, baskets, tubs, and children's sections.

Also our thanks to the OC club and Bromborough Civic Centre for the use of their tables, and special thanks to the show organisers and all their helpers!

New to Showing?

The following Guidelines / tips are designed to help those who are new to showing fruit, flowers and vegetables

VEGETABLES

Beans (French, Runner, Broad)

Should be carefully cut off the vine with scissors leaving some stalk attached. Exhibit pods of uniform size arranged on a plate, stalks at one end, tails at the other.

Beetroot

Beetroots should be of similar size and have the leaves cut so that approximately 75 mm (3") of leaf stalk remains, which should be neatly tied. Wash with a soft cloth and plenty of water, brushing will damage the skin and spoil the appearance. Stage on dry sand or similar material.

Cabbage and Cauliflower

Choose a solid head, clean and with good waxy bloom. Take care not to mark the bloom. Try not to use any which are split or damaged by pests and remove only a minimum of outer discoloured leaves. Stage with approximately 75 mm (3") stalk remaining and with head towards the front.

Carrots

Select uniform roots of good colour with tap root intact, avoid those which have turned green at the top. Wash carefully with plenty of water and a soft cloth. Cut the leaf stalks so that approximately 75 mm (3") remain.

Courgettes

Choose young, tender and uniform fruits. Stage flat with or without flowers still adhering.

Cucumber

Fruit should be of a fresh green colour with waxy bloom unmarked

(if possible with flower still attached). Display specimen flat on the show bench.

Garlic

Clean off all soil and dry completely. Reduce dried stem to about 25 mm (1") and stage bulbs whole, do not divide into cloves.

Globe Artichokes

Disbud lateral heads leaving only the large main head. Stage heads on a plate, stalks to the centre.

Herbs

Mixed in a container (in water). Must have fresh, healthy, clean, blemish-free foliage and be free from pest or disease.

Lettuce

Lift in evening or early morning. Remove very damaged outside leaves and stage laid on bench with heart facing to front.

Onions

Tops should be tied or whipped using raffia and the roots neatly trimmed back to the basal plate. Display bulbs on a dish of sand.

Onions (Salad)

The plants should be staged with roots attached and well washed.

Peas

Pods should be as uniform in length as possible. Cut with scissors with approximately 25 mm (1") of stalk.

Potatoes

Select equally matched tubers as free from skin blemishes as possible. The tubers should be washed in water using a soft sponge but never a coarse cloth or brush. Stage on plates with the rose end* outwards.

**rose end – where dormant buds, or “eyes” are concentrated.*

Radish

Radish should be fresh, firm, medium-sized, young and tender. Trim foliage to approx. 40 mm (1½"). Cut spare radish to check internal condition.