



Hardington Flower, Produce & Craft Show

HINTS AND TIPS FOR FLOWER & CRAFT SHOW EXHIBITORS

**PLEASE READ ALL THE RULES STATED IN THE FRONT OF YOUR SCHEDULE
THIS AVOIDS ANY PROBLEMS OR DISAPPOINTMENTS ON THE DAY.**

FRUIT & VEGETABLES

- Presentation is important – where more than one specimen is required they should be as near as possible all the same size.
- Potatoes should be lifted and washed the day before – washing on the morning of the show is too late.
- Onions should be presented on rings with trimmed roots and not too much skin removed i.e. they shouldn't be white! Tops should be tied, ideally wrapped with raffia.
- Shallots should be presented on a saucer of sand or fine grit, stalk should not be bare but folded over and tied like onions.
- Garlic should also be trimmed as onions
- Carrots – leave whole root but trim top leaving 2"-3" of stem
- Runner beans – don't pick too early – wrap in damp terry towelling cloth overnight to keep fresh. Beans should be all be facing the same way.
- French beans – as above
- Marrows – ideally should be straight. Remember to raise off the ground when they are growing.
- Courgettes – ideally flowers to remain on if possible. Cut stem to ½". Do not trim flower end. The length of the fruit is measured, not the flower or stem.
- Tomatoes – calyx to remain on fruit. Number should be 5 or 7 as stated in the schedule. All 5 or 7 to be of same variety. Do not mix round and plum varieties. Best presented on sand in a dish.
- Squash - Remember to raise off the ground when they are growing.
- Beetroots - Tap roots to be left on. Tops trimmed to 3 inches.

FLOWERS & PLANTS

- When a class asks for a single bloom of any flower, make sure there are no extra buds on the stem.
- Do not add berries to a vase of mixed flowers.
- Foliage – remove spent leaves.
- Any seed pods on flower stems should be removed.
- Sweet Peas - ideally would have 5 flowers per stem and presented in a broad necked vase to improve presentation.
- Only 1 prize awarded for “One Most fragrant Rose in Vase”.
- Examples of specific flowers should be of the same variety

FLORAL ART ★ Judges will be looking for good use of the elements of design: Colour, Form, Space, and Texture, in addition to the principles of Scale, Proportion, Contrast, Dominance, Rhythm, Balance and Harmony.

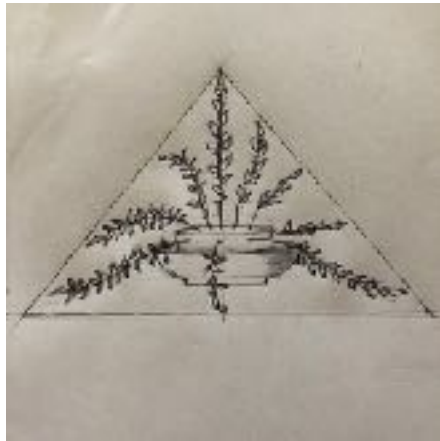
Eg:

- Flowers and foliage looking at their best. Tip: ensure you condition your plant material in advance
- Visual and actual balance from every direction. Tip: ensure your display is both stable and looks stable.
- The display is in proportion to the container. Tip: the ratio of container to flowers/foilage is 1½ :1. This can be considered as height or width.
- The scale between the flowers. Tip: No flower should be twice the size of the next largest especially in miniature displays. Contemporary designs may well challenge this.
- Relationship between flowers. Tip: Two or more equal attractions can confuse the overall impression
- Consider how the eye moves through the display. Tip: Consider use of repetition, lines radiating or use of graduation of size or colour from the centre.
- The use of contrast: Tip: use of different material shape and texture and use of complementary colours.

FLORAL ART
continued

★ Traditional Arrangement

A classic design is loosely based on a geometric form or shape. In these designs every stem radiates (or appears to) from central area. Keep dark colours low in the arrangement and smaller forms at the outer edges. Angle some plant material to hide part of container rim, to allow plant material and container to belong to each other and appear stable.



★ Contemporary Arrangement

Contemporary floral design is a term given to styles that have broken with tradition!

These tips and hints are here to give you confidence to have a go. In addition, the internet abounds with ideas and guidance for you to draw on.

HANDICRAFT • Don't forget to state whether designs are original or made from a pattern.

JUNIOR CLASSES • Entry form and exhibit must be marked with child's age.

- COOKERY AND PRESERVES**
- Jars to be well filled 1/8" from the top.
 - Don't use cellophane tops for chutneys – it makes it dry out.
 - Chutneys should be at least 3 months old before judging and lids with plastic coating on the inside to prevent corroding.
 - All jars and bottles to be labelled including date of making.
 - No need for a wax disc if using a screw top.
 - Jams should be in one pound jars – 370ml.
 - Jellies should be in half pound jars – 185ml.
 - Bread cannot be judged if still warm – make the day before show.
 - All food must be covered with cling film.

**COOKERY AND
PRESERVES**
continued

- Treacle tarts may have lattice top or not.
- Victoria Sandwich should only be filled with raspberry jam and dusted on top with caster sugar.

★ What judges are looking for:

Cakes: light sponge with a good balance of flavours and of a colour appropriate to the ingredients used. Neat presentation and attractive decoration if filled and iced.

Tarts: a well-proportioned, neatly trimmed, attractively finished tart, rich, crisp, golden pastry that melts in the mouth, and smooth, evenly set filling.

Scones: straight-sided, well risen scones with a golden bake, fluffy texture and balanced flavour.

Bread: a well-coloured crust with a pleasant crunch; an even crumb that's sufficiently light and airy, and a round, fresh, yeasty taste.

Jams: Well-sealed, clean, properly labelled jars; jams with a bright colour, perfect set, and a pleasing fresh fruit flavour with well distributed fruit.

Jellies: Jars as above; preserves with a wobbly, jelly-like texture and a clear jewel-like consistency and colour, and a distinctive, fresh flavour.

Marmalade: Jars as above; marmalade of a spreadable consistency and with a clear, strong aroma and flavour of the fruit used, and evenly cut peel.

Chutneys: Jars properly sealed with appropriate lid; thick, well-coloured chutney with a complex, mellow aroma and flavour.

**WINE OR
LIQUEUR**

- Bottles should be clear and variety named.
- All entries should be cleaned for presentation
- Liqueurs in half bottles.
- (Methylated Spirits is good for cleaning finger marks etc. from glass bottles and jars)

We hope with these tips and hints, you will join the many others in entering the Hardington Flower. Produce and Craft show this year.