

# WEST WICKHAM & DISTRICT GARDENING CLUB

## A BRIEF GUIDE TO EXHIBITING

This is to help those who would like to exhibit in our Show but who are not sure what is required.

### GENERAL

Please read the Schedule and Rules carefully as we don't want you to be disappointed by your exhibit being marked "NAS" (Not according to schedule) because, for instance, you have entered the wrong number of items for the class. Where the Schedule asks for the exhibit to be "on a plate" the plate size should suit the size of the exhibit and not be over large. A size limitation has had to be introduced because space is tight on the Show tables. **Please do not move another exhibitor's entry. If space is needed for your exhibit ask a Show Steward to move exhibits to make space for you.**

### VEGETABLES

These should be clean, fresh, tender and without blemish. Ideally, they should be of a uniform size and shape but quality is the most important factor. We suggest root vegetables are carefully lifted and sponged with cold water. Exhibits can be covered with a damp cloth until required for staging; this helps retain "freshness". For exhibits of beans, peas and peppers the stalks should be left on; for tomato exhibits the calyx (stalk) should be left on; for exhibits of courgette it is **no longer a requirement** to leave on the flowers.

### FRUIT

Many fruits have a natural bloom which should not be polished off. Again uniformity of size and shape is important. Stage all fruit with stalks. Displaying the fruit on the plant leaves can show them off well but it is your choice whether to do this or to display fruit on a plain plate.

### HERBS

Herbs should be for culinary purposes and therefore foliage is the predominant factor.

### FLOWERS

Freshness is very important. We suggest that these are cut in the evening or early in the morning before the Show and left in water until needed. Entries should be staged in the most attractive way and entries be alike in age, size and form. All cut flowers must be staged in water or water-retaining material, such as oasis. Indoor plants should be dusted; any staking, tying, or wiring should be neat and not detract from the plant.

## DOMESTIC

Jam jars should be clean, have wax discs and cellophane tops or screw tops and be labelled. Please use cling film or alternative clear cover on cooked items to ensure their freshness and for hygiene requirements.

Follow all the steps in the set recipe, including using the correct size tin. Label the other bakes with the name of the recipe along with any allergens it may contain such as nuts or wheat.

Points are awarded for appearance but above all for flavour/taste.

## PHOTOGRAPHY

Our judge, Ronnie Temple, gave us this advice last year:

*What you choose to put into your photo – and where you choose to put it – are probably the most important decisions you will need to make. Often the composition can make far more of an impact than the subject itself so experiment with different images to find out what you feel works best for each one:*

- *Placing the subject in the middle of the frame can emphasise symmetry and pattern.*
- *Adjusting the angle so that the subject is off to one side can help to draw the viewer's eye into the entire image.*

*Then, before you submit your photo to be judged, ask yourself whether or not you would want to look at it again for more than a few seconds. If the answer is no, the likelihood is that nobody else will understand what made you press the shutter release in the first place.*

In summary:

- ◆ **Presentation is very important.**
- ◆ **Fresh, clean and tidy exhibits**
- ◆ **Clean, suitable plates, vases and containers**
- ◆ **Items neatly labelled if appropriate**

Lastly, if you feel that your exhibit did not do as well as you hoped please ask a Show Steward for the reasons. The period when judging takes place can be quite hectic but we ask all judges for their overall comments and a Show Steward often “picks up” comments made about individual exhibits.