

Borgue Horticultural Society

HINTS AND TIPS

Hints and Tips for Exhibitors

The important thing is not to be put off from entering. All are welcome, and even one entry is appreciated, as without your effort there will not be a show. The key is to enter for the fun and enjoyment of growing or making things of merit which can be shared and enjoyed with others.

It is important to understand what's required e.g. number of stems, type of flower, vegetable or container. Anything wrong will not be judged. Read the class specification and rules of the show. Ask if unsure.

Allow time to stage your exhibits as well as possible and to complete your entry labels, attaching them firmly to your items with tape or a staple. The following points may be helpful.

Flowers, Foliage and Plants:

The judges take note of colour, form, condition, quality and freshness of the flowers on display: the vase may be viewed from all directions. Exhibits should, wherever possible, be free from damage due to the weather, pests and disease. **Pot plants** should be cleared of debris and any dead parts. **Dahlias** should be circular with closed firm centres: the type of bloom should match the class description. **Gladioli** should ideally have an erect spike with one third in full bloom, one third in colour and one third in green bud. **Roses** should be presented with petals regularly arranged in a circular outline with a well-formed centre. **Sweet peas** should have strong stems with, ideally, 4 well-spaced blooms on each.

Vegetables:

To distinguish home grown from shop bought, exhibits are in general displayed with stalks/roots attached. Size is not the overriding consideration: the judges will also take account of shape, colour, condition and, where appropriate, uniformity. **Beans** should be straight, a good green colour and with no outward sign of the seeds. **Beetroot** and **turnips** should have an undamaged tap root, and be about tennis ball size with a smooth, clean, uniform skin. The tops should be cut off to 75mm (3") and tied with raffia or string. **Carrots** should be of good shape, colour and equal size with clean skin and no side roots. Treat the tops as for beetroot. **Courgettes** should be shapely, 100-150mm (4-6") in length and well matched. **Cucumber** should be fresh, green and straight with uniform thickness. **Lettuce** should have any damaged leaves removed and the roots cut off. **Onions** and **shallots** should be of even size, the roots trimmed and outer papery leaves removed; so that they sit up straight, onions are often placed on a wooden/cardboard ring and shallots on a paper plate in dry sand. Tie tops at the thinnest part of the neck and cut immediately above.

Fruit:

Where possible, display with stalks attached. **Rhubarb** should be fresh, straight with a well-developed red colour. The leaves should be trimmed back to 50mm (2") and the stem tied at both ends with raffia or string.