

## EXHIBITING FLOWERS AND VEGETABLES

### General tips

Only enter the exact no of items stipulated.

Flower stems should be as long and straight as possible.

Uniformity of size is best.

Best to pick on the morning. Don't refrigerate.

Wash soil off vegetables.

Beans: equal length and size. Curves the same way.

Onions, shallots and garlic : equal size. Coil 'shoot' end with raffia.

Courgettes: with flowers attached.

Beetroot , carrots, cabbage : leave 6-8 cm stem.

Lettuce: roots washed.

Radishes: Foliage trimmed to 3-4 cm.

Strawberries : With fresh calyces and stalks.

Currants : Strigs with full compliment of berries, fresh stalks, no wood.

Herbs : Fresh, clean , blemish free foliage.

## EXHIBITING IN CULINARY CLASSES

**Jams and jellies** Use new or standard 1 lb jars (no trade jars) with new or well sterilised lids. Fill to the very top and put on lid. (no waxed paper).

**Cakes** Paper linings of cakes should be removed.

**Tarts** Any dish with a pastry base should be turned out for presentation onto the plate provided. Leave until almost cold before turning out.