

Tips for showing

Vegetables

Beetroot- Select roots of even size with a single taproot. Trim foliage to approx. 75mm. Roots should be clean.

Carrots- Firm and fresh, blemish free, even colour and uniform in size. Trim foliage to 75mm.

Courgettes- Uniform fruits approx. 150mm length, approx. 25-35 mm diameter. Stage flat with or without flowers attached. Leave a quantity of stalk intact.

Onions- Uniform in size, do not over skin. Tops neatly tied, roots trimmed back to the basal plate. Onions are often staged on rings e.g. from cardboard kitchen roll or similar.

Potatoes- Equally matched tubers, free from skin blemishes. Wash tubers to clean and remove soil.

Runner or French beans- Uniform in size, ensure each pod has apportion of stalk attached.

Shallots-Uniform in size, do not over skin. Tops neatly tied; roots trimmed back to the basal plate. Stage on dry sand.

Sweetcorn- Peel back foliage to display cobs.

Tomatoes- Aim for a uniform set of ripe fruits with firm fresh calyces. Stage on a plate calyx uppermost.

Culinary Herbs- If culinary specified the foliage is the predominant factor. Label with the varieties.

Fruit

Apples and similar shaped fruits- Stage with the eye uppermost, stalk end downwards. Do not cut stalks, do not polish skin, the natural bloom should be preserved as much as possible.

Berries- Ripe but not over ripe, stalks attached.