

Foxton Gardens Association

Guidelines for exhibiting at Foxton Village Show

Summer 2009 edition

Over the past few years the FGA committee has received quite a few requests for guidelines for exhibitors. If you've never entered a show before it can be quite daunting; why, after all, should anybody know that their shallots should be staged on sand or that they shouldn't polish their apples? The guidelines below are an attempt to give you some pointers as to how to stage your entries and what the judges are likely to look for. Wherever possible we have used guidelines from national societies that stage their own shows. However, the Foxton Village Show has evolved to adapt to our unique community, so we have some categories that don't appear in national show schedules and the details may differ slightly from the official wisdom. If you find anything that you know to be wrong, please tell a member of the committee and we'll be happy to consider revising these guidelines for future years.

When reading these notes, remember that the standards described are what professional exhibitors at large, national shows are aspiring towards. The standards at village shows are not quite so exacting! The most important thing is that you enjoy growing, making and showing your exhibits. By taking part in the show, you may also encourage others to take up a new hobby too.

Cath Brooksbank
On behalf of the FGA Committee

Guidelines are taken from the following sources:

Vegetables and Fruit: *The Royal Horticultural Society's Horticultural Show Handbook* (available for purchase from the RHS website: www.rhs.org). Please note that owing to space constraints in the village hall we may specify fewer specimens in each class than is recommended for major RHS shows.

Home made produce, preserves and crafts: *On With the Show* (The Women's Institute guide to showing): available for purchase from the National Federation of Women's Institutes website: www.thewi.org.uk; see also www.jamworld.co.uk/s.html for WI guidelines on preserves.

Wine and beer: National Association of Wine and Beer Makers' guidelines for Judging Wine and Beer (<http://www.nawb.org.uk>)

Hens' eggs: The Poultry Club (<http://www.poultryclub.org/EGstandards.htm>)

Photographs: www.betterphoto.com/contest/guidelines.asp

Vegetables

General note: The biggest is not necessarily the best! In general, vegetable judges look for three things: (1) high quality, including freshness and no sign of pests or diseases; (2) a size *appropriate* for good, table-quality examples of the vegetables being judged; and (3) consistency in size and appearance.

| Class | How to prepare and stage your exhibit |
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| A display of four kinds of vegetables in season | Arrange your display in a container approx 60 cm by 30 cm in size, using the same number of specimens as listed in the classes below. The use of cabbage leaves or other decorative foliage as a setting is permitted. |
| Beetroot, cylindrical or globe, three | Select roots of even size; for round beetroot, between 50 and 70 mm; for cylindrical cultivars, roots approximately 150 mm in length. Avoid specimens with poor skin colour at the base or those that do not have a single tap root. Trim off the leaves so that approximately 80 mm of leaf stalk remains. The judge may cut your beetroot in half to determine quality. |
| Cabbages, green or red, two | Choose solid heads of equal size, clean and with a good waxy bloom. Take care not to mark the bloom. Reject any split specimens and any damaged by pests. Remove only the minimum of outer, discoloured leaves. Stage directly on the bench with at least 75 mm of stalk (except in collections) and the heads towards the front. |
| Carrots, five | Take great care lifting the roots to avoid bruising by fingers and scratching by soil particles. Wash thoroughly with clean water. Cut off the leaves so that approximately 80 mm of leaf stalk remains. Stage directly on the show bench. |
| A bunch of six culinary herbs in water | Choose six distinct types of herb; avoid, for example, including two different varieties of sage. Select fresh, healthy, clean, blemish-free foliage. Avoid material that is yellowing or showing other signs of age, pest damage or disease. |
| French beans, eight | Cut beans carefully off the vine with scissors leaving some stalk attached. Exhibit fresh pods of uniform colour. Avoid pods that are misshapen, dull, shrivelled, tough or stringy or that have prominent seeds. Stage a uniform-sized exhibit with pods arranged on a plate or directly on the bench; stalks at one end, tails at the other. |
| Leeks, blanched, four | Specimens should be uniform in length, in good condition and solid. A good blanch (no greater than 150 mm) without bulbousness at the base. Avoid excessive stripping of the outer leaves. Stage directly on the show bench, with roots cleaned and carefully teased out. |
| Marrow, one, for quality | Tender young fruits of absolute uniformity are most desirable, which should be less than 380 mm long or, in the case of round cultivars, less than 500 mm in circumference. Wipe clean and stage directly on the show bench. |
| Marrow, heaviest | As above but without size restriction. |

| Vegetables ctd | |
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| Class | How to prepare and stage your exhibit |
| Onions, globe, four | Avoid soft, stained specimens with thick, immature necks. Avoid over skinning. Uniform, well-ripened bulbs of good colour are required. The tops should be tied using uncoloured raffia and the roots neatly trimmed back to the basal plate. Stage directly on the show bench or on rings or soft collars. |
| Onion, heaviest, any variety | As above. |
| Onions, flat, four | As above |
| Shallots, eight | Stage as separate bulbs, not as clusters. Bulbs should be thoroughly dried, free from staining and loose skins. Roots should be cut off to the basal plate and the tops neatly tied or whipped using uncoloured raffia. Stage on dry sand or similar material, which should preferably be of a contrasting colour to the shallots and piled on the plate slightly to raise the centre. |
| Parsnips, three | Take great care lifting the roots to avoid bruising by fingers and scratching by soil particles. Wash thoroughly with clean water. Cut off the leaves so that approximately 80 mm of leaf stalk remains. Roots should be straight and of good length, evenly tapered and well developed. Stage directly on the show bench. |
| Potatoes, white, five | Select medium-sized, blemish-free specimens for the cultivar, generally between 170 g and 225 g. Select equally matched tubers with shallow eyes. Wash in ample, clean water with a soft sponge. Stage on plates or directly on the show bench with the rose end outwards. |
| Potatoes, coloured, five | As above |
| Potato, heaviest, any variety, one | Select a blemish-free specimen with shallow eyes. Wash in ample, clean water with a soft sponge. Stage directly on the show bench with the rose end outwards. |
| Runner beans, eight | Cut beans carefully off the vine with scissors leaving some stalk attached. Exhibit fresh pods of uniform colour. Stage a uniform-sized exhibit with pods arranged on a plate or directly on the bench; stalks at one end, tails at the other. |
| Runner bean, longest | Cut beans carefully off the vine with scissors leaving some stalk attached. Exhibit fresh pods of uniform colour. Stage directly on the bench. |
| Tomatoes, outdoor, five, normal type | Stalk and calyx should be attached. Fruit must not be overripe or with hard 'green back' colouring around the calyx. Aim for a uniform, firm set of fruit with small eyes and firm, fresh calyces. Stage on a plate, calyx uppermost. |
| Tomatoes, outdoor, truss, cherry type | Fruit must not be overripe or with hard 'green back' colouring around the calyx. Aim for a uniform, firm truss of fruit with no fruit missing, small eyes and firm, fresh calyces. Stage directly on the show bench. |
| Tomatoes, indoor, five, normal type | Stalk and calyx should be attached. Fruit must not be overripe or with hard 'green back' colouring around the calyx. Aim for a uniform, firm set of fruit with small eyes and firm, fresh calyces. Stage on a plate, calyx uppermost. |

Vegetables ctd

| Class | How to prepare and stage your exhibit |
|--------------------------------------|---|
| Tomatoes, indoor, truss, normal type | Fruit must not be overripe or with hard 'green back' colouring around the calyx. Aim for a uniform, firm truss of fruit with no fruit missing, small eyes and firm, fresh calyces. Stage directly on the show bench. |
| Tomatoes, ten, cherry type | Stalk and calyx should be attached. Fruit must not be overripe or with hard 'green back' colouring around the calyx. Aim for a uniform, firm set of fruit with small eyes and firm, fresh calyces. Stage on a plate, calyx uppermost. |
| Pumpkin, heaviest, one | A well-formed specimen, mature and of good colour. |
| Squash, summer or winter, one | For summer squashes, select young, tender, shapely and uniform fruits, normally not more than five days after flowering. Cut fruit from the vine taking care not to mark the flesh. Stage directly on the show bench, with or without flowers still adhering. For winter squashes, select fully coloured, mature fruit with few blemishes and size appropriate for the cultivar. The stalk should be retained. |
| Cucumber, one | Fruit should have a good, fresh, green colour with flowers still attached and waxy bloom unmarked. The flower end should be well developed, the barrel well shaped and with a short 'handle' (stalk). Stage flat directly on the show bench. |
| Lettuces, two | Lift with roots intact in the evening or early morning when the leaves are turgid. Fresh heads of uniform and attractive colour are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Wash the heads, remove only markedly damaged outer leaves, and stage directly on the show bench with the hearts facing the fronts. |
| Salad leaves, mixed, one dish | The RHS does not provide guidelines for staging mixed salad leaves. Defer cutting the leaves until the last possible moment to retain turgidity. Leaves should be fresh, undamaged, and of a typical size for the plant. Leaves should be complete with a neatly trimmed stalk. |
| Capsicums, three of any one variety | Select fruit of the right shape, size and colour for the cultivar. Fruit may be shown immature but fully formed (usually green) or at the mature or coloured stage. The exhibit should be uniform in colour. Stage directly on the show bench. |
| Garlic, four | Clean off all soil fragments, dry completely. Reduce the dried stem to about 25 mm. Stage bulbs as complete specimens; do not divide into cloves. |
| Courgettes, three | Select young, tender, shapely and uniform fruits not less than 100 mm or greater than 200 mm long and approximately 35 mm in diameter or, in the case of round cultivars, approximately 75 mm in diameter. Stage flat with or without flowers still adhering. |
| Spring onions, six | The plants should be staged with roots attached and well washed. |

| Vegetables ctd | |
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| Class | How to prepare and stage your exhibit |
| Rhubarb, three sticks | Stalks should be fresh, straight, long and tender with well-developed colouring. Top foliage of natural rhubarb should be cut off leaving approximately 75 mm from the start of the leaf stalks. Foliage of forced rhubarb should not be cut off. Wipe stalks clean and trim off any bud scales at the bottom. |
| Spinach, beet or chards, fifteen leaves | Large, very fresh, thick, undamaged, well-coloured leaves are required. Defer gathering until the last possible moment to retain turgidity. Leaves should be complete with a neatly trimmed stalk. Present in a flat fan shape, overlapping the leaves. |
| Sweetcorn, two | Cobs of uniform size with fresh green husks should be displayed with approximately one quarter of the grain exposed by pulling down, sharply, from the tip to the base, and removing a number of the husks. The best cobs are uniformly filled to the tip with straight rows of tender grains. The stalks should be trimmed. |
| Any other root vegetable of one variety, not in classes shown, three | Take great care lifting the roots to avoid bruising by fingers and scratching by soil particles. Wash thoroughly with clean water. Cut off the leaves so that approximately 80 mm of leaf stalk remains. Roots should be straight and of good length, evenly tapered and well developed. Stage directly on the show bench. |
| Any other vegetable (not root) of one variety, not in classes shown, three | Stage leaf vegetables as for cabbages (entire heads) or spinach/beet/chards (individual leaves); stage fruiting vegetables (e.g. aubergines) as for peppers. If in doubt, a copy of the RHS guide will be available at the show; ask a committee member if you can borrow it. |

| Flowers | |
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| Class | How to prepare and stage your exhibit |
| Three distinct kinds of flowers, each in separate vases, three stems in each vase | Choose stems in good, fresh condition. A good proportion (70%) of the flowers should be fully developed and appropriately positioned on their stems. The petals should be properly positioned on the flowers and of a shape, colour and texture typical of the species or cultivar. The foliage should be clean, healthy and undamaged by weather or pests. For show purposes, ornamental bracts surrounding the flowers of species such as <i>Euphorbia</i> or <i>Salvia sclarea</i> are considered to be a part of the flower and the plant may be judged to be 'in bloom' if the bracts are fully expanded even though the true flowers are not fully open. The inclusion of foliage from plants other than those of the flowers being exhibited is not permitted. |

| Flowers ctd | |
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| Class | How to prepare and stage your exhibit |
| Asters, five stems, any variety or varieties | Choose stems in good, fresh condition. A good proportion (70%) of the flowers should be fully developed and appropriately positioned on their stems. The petals should be properly positioned on the flowers and of a shape, colour and texture typical of the species or cultivar. The foliage should be clean, healthy and undamaged by weather or pests. |
| Chrysanthemums, any type or variety, three stems in a vase | Choose three fresh stems of the same variety and of a uniform size. Details on the characteristics considered meritorious by the National Chrysanthemum Society are summarized in the RHS handbook (see p. 1 of these guidelines for information on how to find a copy). |
| Dahlias, any type or variety, five stems in a vase | Choose five fresh blooms of the same variety and of a uniform size. Details on the characteristics considered meritorious by the National Dahlia Society are summarized in the RHS handbook (see the beginning of this article for information on how to find a copy). |
| Michaelmas daisies, four stems, any variety or varieties | Choose four fresh stems – either of the same variety or of a selection of varieties. If selecting four stems of the same variety, choose uniformly sized specimens. |
| Five stalks of mixed foliage | Choose five fresh stems, each of a different variety of foliage. Avoid foliage that is yellowing or showing damage from weather or pests. |
| Roses, three stems, any variety or varieties | Choose three fresh, blemish-free blooms, half to three-quarters open and of full size for the cultivar. The petals should be of good substance, regularly and gracefully arranged with a circular outline and a well-formed centre. Well-formed foliage of good size and texture, free from blemish due to disease or pests. If selecting three blooms of the same variety, choose uniformly sized specimens. |
| Penstemon, any type or variety, five stems in a vase | Choose five fresh, uniform stems of the same variety. A good proportion of the blooms (70%) should be fully developed. |
| Rose, one specimen, any variety | Choose three fresh, blemish-free blooms, half to three-quarters open and of full size for the cultivar. The petals should be of good substance, regularly and gracefully arranged with a circular outline and a well-formed centre. Well-formed foliage of good size and texture, free from blemish due to disease or pests. |
| One stem each of five different kinds of flower, excluding those listed above, in a vase | See guidelines for three distinct types of flower, above. |
| Any annual, five stems in a vase | See guidelines for three distinct types of flower, above. |

Fruit

| Class | How to prepare and stage your exhibit |
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| Apples, any dessert, five of one variety | Select five uniformly sized, shapely fruits with eyes and stalks intact and clear, unblemished skins characteristic of the cultivar. Fruit should be clean but not polished. Stage with the eye uppermost, stalk end down, placing one fruit at the centre and the rest around it. The central fruit may be raised on a cushion of white tissue paper if desired. |
| Apples, any cooking, five of one variety | Select five uniformly sized, shapely fruits with eyes and stalks intact and clear, unblemished skins characteristic of the cultivar. Fruit should be clean but not polished. Stage with the eye uppermost, stalk end down, placing one fruit at the centre and the rest around it. The central fruit may be raised on a cushion of white tissue paper if desired. |
| Pears, five of one variety | Select five uniformly sized, shapely fruits with eyes and stalks intact and clear, unblemished skins characteristic of the cultivar. Fruit should be clean but not polished. Stage around the perimeter of a plate with the stalks towards the centre. |
| Plums, a dish of one variety | Choose uniformly sized, blemish-free fruit with stalks and the bloom intact. Lay them out in rows across the dish. |
| Damsons, a dish of one variety | As for plums, above |
| A dish of any other stone fruit of one variety (including greengages) | As for plums, above |
| Figs, five | Stage as for pears, above. The bloom should be intact. |
| Currants, any variety, on strigs, 200–250 g | The strigs should be intact with fresh stalks and no currants missing. They should be laid roughly parallel, the bottom of the strigs to the front of the dish. Mound the fruit in the centre of the dish. |
| Grapes, one bunch | Glasshouse grapes should be staged on stands with the stalk cut in a T-shape; outdoor grapes may be staged on plates. Select a symmetrical, complete, well-balanced bunch that has been properly thinned so that each grape has had room to develop. The grapes should be large, of uniform size, good colour and intact bloom. |
| Melon, one | Select a large fruit (for the cultivar) that is fully ripe, shapely and free from blemishes. Wipe clean and stage directly on the show bench. |
| A dish of one kind of any other edible fruit | Stage in the most appropriate way for the size and shape of the fruit, using the examples in the other classes for guidance. If in doubt, a copy of the RHS guide will be available at the show; ask a committee member if you can borrow it. |
| A selection of decorative gourds | If possible select a range of different colours and shapes. The fruit should be displayed for effect on a dish or in a basket, to present a well-balanced and attractive display. |
| A display of three kinds of fruit in season in a suitable container | Use the same numbers of specimens for each variety as described above. |

Flower arrangements

Classes vary from year to year. Below are the RHS guidelines for judging floral arrangement and floristry exhibits

1. Judges should assess both the quality and suitability of the plant material and the quality of the way it is presented as an exhibit. They should assess the overall impression and how this has been achieved both in relation to its horticultural content and its artistic effect. Natural plant material must predominate, with the emphasis on fresh flowers / foliage.
2. Cut stems of all living plant material must be in water or water-retaining material with the exception of air plants, cacti, fruit, grass turf, lichens, moss, succulents, or vegetables. The exception to this regulation is in floristry exhibits in respect of hand-held bouquets and body flowers. In these instances only it is permissible for flowers and foliage to be out of water, but the exhibitor must give consideration to their choice of materials, bearing in mind the length of time that their exhibit will be on show to the public. Articles to be worn or carried must be easily removable for examination by the judges.
3. The following may be regarded as positive features in assessing an exhibit:
 - (i) that the plant material is of good quality, has been appropriately conditioned, and is free of any pests, diseases, disorders or damage.
 - (ii) that the space is well filled without being overcrowded.
 - (iii) that the finish of the exhibit is good and it has an overall freshness.
 - (iv) that the theme for the display has been satisfactorily presented.
 - (v) that any written information is accurate and well presented.
 - (vi) that any accessories used are appropriate in style, scale and condition.
 - (vii) that the design of the display enhances the appearance of the plant material.
4. The following may be regarded as negative features in assessing an exhibit:
 - (i) that the exhibit does not conform to the rules for exhibiting as published in the show schedule (NB: no artificial, dyed or surface-coloured material may be used.)
 - (ii) that the plant material is of poor quality, is poorly conditioned or is affected by pests, diseases, disorders or damage.
 - (iii) that the exhibit is either overcrowded or conversely too thin.
 - (iv) that the exhibit is poorly finished and lacks freshness.
 - (v) that the theme for the display has not been satisfactorily interpreted.
 - (vi) that any written information is inaccurate or not well presented.
 - (vii) that any accessories used are inappropriate in style, scale and condition.
 - (viii) that the design of the display detracts from the appearance of the plant material.
5. The following should be regarded as neither positive nor negative features in assessing an exhibit:
 - (i) that the exhibit consists of plants produced out of season or contains mixtures of plants for different seasons, except where this conflicts with the theme of the exhibit.
 - (ii) that the exhibit does or does not contain rare or expensive plants.
 - (iii) The source of the plant material contained in an exhibit should not concern the judges.

Pot plants

General note: Pots or containers should be clean and undamaged. Where staking, tying or wiring is necessary, it should be done neatly in a manner that does not detract from the appearance of the plant.

| Class | How to prepare and stage your exhibit |
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| One or more geraniums (pelargoniums) in a pot | Select a plant with plenty of flowers of pleasing form. It should have ample healthy, clean, bright foliage. Flower trusses should be held well clear of the foliage. |
| One fuchsia in a pot | Select a vigorous, symmetrical plant with plenty of flowers, with ample clean foliage and fresh blooms of good colour. Supports and ties, if needed, should be unobtrusive. The length of clear stem from the soil to the lowest branch should be as follows: in a standard, not less than 750 mm; in a half standard, between 450 mm and 750 mm; in a pyramid, not less than 25 mm. |
| One or more flowering begonias in a pot | Select a well-balanced plant, bearing flowers that are proportionate to the size of the plant and to the cultivar. Foliage should be clean, healthy and undamaged. Stems should be stout and erect. |
| A container of mixed edible plants | There are no RHS guidelines for displays of this nature. Select plants with fresh, firm, tender, undamaged foliage that is ready for harvesting. |
| Any foliage plant, in a pot up to 15 cm diameter, including non-flowering begonias | Select a sturdy, shapely plant, well furnished with clean, unblemished, healthy foliage. If the plant has a bloom (certain succulents, for example), this should be unblemished. The judge will give preference to decorative value but, all other things being equal, the greater degree of skill required to produce certain plants to perfection will be taken into consideration. |
| Any foliage plant in a pot over 15 cm diameter, including non-flowering begonias | As above. |
| A mixed planter, any size, providing it can be carried | There are no RHS guidelines for mixed planters. Where applicable, use the criteria listed for individual varieties described above. In general, select healthy, blemish-free specimens that complement each other and enjoy growing under similar conditions. |
| Any flowering plant not listed above | Please refer to the RHS guide for individual varieties. |

Home-made produce

General notes

The baking classes in this section vary from year to year so we have given general guidelines only.

All preserves, wines and beer should be in clear glass jars with no proprietary brand marks. They should be labelled with the contents and the exact date on which they were made. The jars should be polished clean and the labels should be straight with no wrinkles.

If you seal your preserves using cellophane covers, you should cover the preserve with a waxed paper disc as soon as you have poured the preserve into the jar. If you use plastic-coated screw caps, waxed-paper disks are not necessary but you will not be marked down for including them.

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| A jar of soft fruit jam | Soft fruit is defined as fruit that grows on bushes, such as berries, strawberries and currants (in contrast to 'top fruit', such as apples and pears). Rhubarb is also classed as a soft fruit by the WI. Conserves have a softer set than jams and, strictly speaking, should not be entered in a jam class. Jars should be filled to within 3mm of the top. The colour should be bright, even and characteristic of the fruit. There should be no scum or foreign bodies, mould or sugar crystals. The fruit should be evenly distributed. The consistency should be 'jellified', not runny or sticky, with no loose liquid or syrup.. The flavour should be full, fresh and characteristic of the fruit. |
| A jar of stone fruit jam | Stone fruits include plums, gages, damsons, bullaces, cherries, apricots and any other related fruit with a single, central stone. Guidelines are as for soft fruit jam. In addition, take care to remove as many stones as possible and ensure that the skins are tender. Conserves have a softer set than jams and, strictly speaking, should not be entered in a jam class. |
| A jar of fruit jelly | Jellies are usually bottled in small jars (approximately ½ lb). They should be brilliantly clear, with no pulp, haze or scum. The colour should be even, bright and characteristic of the fruit used. The jelly should tremble, but hold its shape. There should be no air bubbles. The flavour should be true of the fruit, full and well balanced. |
| A jar of marmalade | Marmalade must be based on citrus fruits, but other ingredients (for example, ginger) may be added. Label accordingly. The colour will vary according to type, but should be bright and characteristic. The consistency should be 'jellified', not runny or too firm. There should be no air bubbles or scum. The peel should be tender, uniformly cut and distributed. Traditionally, peel should be sliced. Minced peel will lose marks. The flavour should be slightly bitter, characteristic and true of the fruit used. |

Home-made produce ctd

| Class | How to prepare and stage your exhibit |
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| A jar of lemon curd | Fruit curd must be covered with a 'breathing' top (a wax circle and cellophane top). Curd does not achieve high enough temperature for wax to seal, but the disc forms a double dust cover. Twist tops and pliable tops are not acceptable. The colour should be bright, characteristic and even. And the consistency spreadable, but not runny or rough. There should be no egg spots, peel, scum, sugar crystals or air bubbles. The flavour should be fresh and well balanced, with no greasy taste. Curd does not have a long shelf life; make it no more than two days before the show and keep it in the fridge. Consume within two weeks. |
| A jar of chutney | Labels should state whether your chutney is hot or mild. The colour should be bright and even throughout. Dark chutney should be dark but not muddy. Jars should be filled to ½ inch (12mm) from the top of the jar. The consistency should be reasonably firm and uniform. There should be no large pieces of onion, skin, cores, or stones, no air bubbles or free vinegar. Your chutney should have a mature flavour (improved by potting for two months). The flavours should be blended well and characteristic of the ingredients used. |
| Baked goods to specified recipes | Follow the recipe exactly, using the specified ingredients. Only omit ingredients that are labelled "optional" in the recipe. |
| Classic Victoria sponge | A classic Victoria sponge is made using 1 egg to every 2 oz of butter, sugar and flour (typically 3 eggs and 6 oz each of the other ingredients). It should be filled with raspberry jam only (no cream or butter cream!) and sprinkled with caster sugar, not with icing sugar. |
| Home-made wine | Wine should be bottled in 750 ml clear glass bottles with no commercial marks, sealed with a cork and clearly labelled with the type of wine, whether it's been made from raw ingredients or a kit, and the vintage. Points are deducted for poor presentation (dirty bottle, cork or label), lack of clarity, sediment, 'off' flavours, or any evidence of bacterial or fungal contamination. |
| Home-brewed beer | Beer should be bottled in brown or amber bottles with no commercial marks and sealed with a crown cork. It should be clearly labelled with the style of beer and the date on which it was brewed, including whether it was brewed from raw ingredients or from a kit. Beer should be bright and clear with a thin, firm sediment that does not lift when the bottle is opened. |

Home-made produce ctd

| Class | How to prepare and stage your exhibit |
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| Hens' eggs | Six eggs should be laid in a dish or basket of straw. Eggs may be washed in preparation but not polished. Aim for eggs that are uniform in shape, shell texture, size, colour and appearance. Ideally the breed should be specified on the entry card so that the judge may determine whether the eggs are typical of the breed. If the breed is not known, state whether the hens are of a large breed or bantams. Size alone is not a deciding point but should be appropriate for the breed. The judge may crack one specimen to assess the quality of the yolk and white. Shell texture should be smooth, free from lines or bulges, evenly limed, smooth at each end, without roughness, porous parts or lime pimples. The colour should be even and in the case of mottled or speckled eggs, regular mottles or speckles are preferred. |

Photography

General note

Photography classes change from year to year, with digital classes judged separately from non-digital. Do not enter photos that you have entered in previous years. Owing to space constraints on the display boards, we restrict photographs to a maximum of 8" x 6" (20 x 15 cm), landscape or portrait. Photographs need not be constrained to these proportions; for example, you may exhibit a square photo (in which case the maximum size would be 6" square / 15 cm square). Photographs should be printed on good quality photographic paper. We encourage you to mount your photographs on plain card but this is not essential. Photographs are judged for eye appeal (focal point), colour, perspective, balance and composition. The judge will consider originality, compliance with the schedule and class title, focus, exposure and type of film (where applicable), composition and presentation.

Craft

General note: all crafts are marked on the basis of: technique and workmanship; design and use of colour; suitability of materials; and finish and presentation.

| Class | How to prepare and stage your exhibit |
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| An example of hand embroidery or tapestry | Your design should incorporate effective combinations of fabric, thread, stitchery and applied material to give colour and texture appropriate to the shape and intended purpose of the item. Judges will look for skill in the use and adaptation of stitches worked in well-chosen threads. The edge of the work should be suitable for the design. Items should be unsoiled and undistorted, with no design markings or iron-on transfer marks visible. |

| Craft ctd | |
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| Class | How to prepare and stage your exhibit |
| A hand-knitted item | The design must take into account the intended use; originality or adaptations are rewarded with additional marks. Yarns should be suitable for the chosen item; substitution and mixing of yarns is encouraged. Tension should be consistent to provide a suitable fabric and texture. Finishing is important: select your casting on technique carefully, join seams invisibly and match patterns from the right side; darn ends in neatly. Garments made of natural yarns should be block pressed whereas those made of synthetic yarns should not be pressed. Garments should be unworn and attractively presented. |
| A painting, any medium | Paintings are judged for eye appeal (focal point), colour, perspective, balance and composition, tonal values and use of materials (including presentation). |
| An example of pottery | Although extra marks are given for originality, the pot should be functional and show good line. Thrown pots should have an even thickness, an appropriate foot and be well turned. Pinch pots should be well shaped and even. There should be no cracks between the coils of coil pots. |
| Any other example of handicraft | Please refer to <i>On With the Show</i> (The Women's Institute guide to showing). |
| Any example of a hobby or a collection | The WI does not offer guidelines for exhibiting hobbies or collections. Points will be awarded for attractive display. For collections, please consider displaying a representative proportion of the collection rather than the entire collection, owing to space constraints in the Village Hall. A short explanation, including how your hobby/collection began and how long you have been doing it, is encouraged. |

Young Foxton

General note

Classes change from year to year so we provide only general guidelines here. The Young Foxton classes are judged in three groups: under fives, 5–8 years and 9–11 years.

Please **do not** fill out entry forms for Young Foxton entries. Instead, simply label the entries clearly with the name and age of the participant in a clearly visible position (not on the back – we have had some tragedies with lego models that had to be upended to read the labels). Bring your exhibits along before 11 am on the day. Young contestants are also warmly encouraged to enter the general classes but in these cases we **do** need you to complete an entry form beforehand, as is the case for adults.