

NARBOROUGH VILLAGE SHOW

Open to residents of
Narborough, Littlethorpe,
St Johns & Huncote



JUDGES' HINTS & TIPS

**Hints and Tips has been produced as
a guideline only and highlights
some of the most common mistakes
made when showing**

Section A - Vegetables



| | |
|------------------|--|
| Potatoes | 7-8oz tuber, shallow eyes |
| Beetroot | no larger than a tennis ball |
| Marrow | under 15" long |
| Tomatoes | approximately 2.5" diameter, retain calyces |
| Beans and Peas | should have a short stalk attached |
| Leeks | washed roots |
| Sweetcorn | retain silk tail, open husk to shown grain |
| Mixed Vegetables | some score higher than others High: Carrots, Cauliflower, Celery, Leeks, Onions, Parsnips, Peas, Potatoes Medium: Runner Beans, Cucumber, Tomatoes Low: Beetroot, Cabbage, Broad Beans, Turnips, Lettuce |



Section B - Fruit

| | |
|------------|---|
| Apples | should have stalks and not be polished, 2.75" diameter |
| Soft fruit | short stalk attached |



Section C - Flowers

| | |
|--------------------|--|
| Mixed Flowers | no foliage from any other flowers |
| Roses | to be three-quarters open |
| Flower Arrangement | Ideally 20" overall, means side to side, back to back, top to bottom and corner to corner, including container and base Must not include additional foliage (unless stated) |

Section D - Home Produce



JARS

- Clean jar, ideally wax disc with clear cellophane cover
- Recycled jars and lids should have NO advertising on at all
- Commercial lids should never be used
- No wax discs are needed under twist tops or plastic tops
- All jars should be sealed; do not remove any lids before they are entered in a show, as this destroys the seal
- Jars should be filled to within 1/8" of the top and the temperature when sealing the jar should not drop below 82 degrees
- Chutneys use screw on lids

WINE

Must be flanged cork in a clear bottle

FRUIT CAKE

Evenly baked, no white specks on the surface, although a crack on the surface is acceptable

Fruits should be evenly distributed and have an even texture

SANDWICH CAKE

Evenly risen, no white specks

Use raspberry jam and no wire marks

FRUIT PIE

Fruit must be cooked and pastry, when cut, must come away cleanly from the plate. Pastry top and bottom.

BREAD

Must be well shaped, characteristic colour, crust uniformly baked

When cut, show fine grain



Section E - Handicrafts

Use a good pattern

Even stitches

Stuff toys well



Section F - Photographs

Keep to the subject matter

Maximum size 6" x 4" unmounted

GENERAL TIPS FOR ALL CLASSES

- Read the rules, instructions and timetable
- Ensure you have understood the show schedule and keep to the numbers and sizes etc specified in each class
- When several items are requested they should all be as uniformly alike in size, colour and shape as possible
- Unless specified large is not always the best
- Presentation on a suitable plate helps the appearance
- Do not put your name on any item
- Remember the judges' decision is final!

ENJOY THE SHOW!

