



WOLVERCOTE HORTICULTURAL SOCIETY

A Useful Checklist Before Entering!

1. Please read the details of the relevant Show **carefully**, when deciding which class to enter. There have been unfortunate disqualifications due to exhibitors mistakenly entering the wrong class.
2. Exhibits should be fresh, clean, free from blemish and any damage.
3. Please take careful note of the **number** of vegetables, pieces of fruit, flower stems or eggs required for entries in particular classes. The Judges will not accept incorrect entries.
4. In classes where more than one specimen is requested, uniformity is what the Judges are looking for i.e., alike in size, form and colour.

Flowers:

5. Make sure that they are firm in the vase and taking up water.

Roses:

6. If possible ensure your roses have not fully blown.
7. Nip spare buds off, remove unsightly leaves.

Vegetables:

8. Be careful when lifting vegetables from the garden. With parsnips, carrots etc., try not to break off that fine long tail. Better to leave clean roots on cabbages and lettuces, they will keep fresh longer. All varieties of beans and peas should be displayed with stalks attached.
9. Presentation: parsnips, carrots, beans, beetroot etc. are usually just laid out on the show table, but potatoes, tomatoes, shallots, peppers etc. are best placed on a plate, a paper one will do. Shallots look better mounted on dry sand and onions on a ring.

Fruits and Berries:

10. These should have stalks intact and should not be polished.

Beverages:

11. All to be presented in labelled, stoppered, or corked bottles (any size) with tasting glass.

Pot Plants:

12. Please pay particular attention to size restrictions, as this just might be the deciding factor for the Judge.

Floral Art:

13. Please take note of height and width limitations on arrangements and remember that the material often relaxes in transit. The Judges will use a ruler as a deciding factor in awarding First, Second or Third place.
14. Note also whether the arrangement is to be in a basket or simply a 'container'. Containers, baskets, trays etc used for display will be at the exhibitors' discretion, unless otherwise stated.

15. Materials used need not have been grown by exhibitors.

Cookery:

16. Entries for the various classes in the Cookery section should, for purposes of hygiene and food safety, be covered in Clingfilm, or a glass/clear dome. This may make a difference between First and Second and Third place.

17. Judges will consider taste and texture and, in the event of a tie, presentation will be taken into consideration.

Duck and Hen's Eggs:

18. Should be presented as a saucer of 2 with one extra saucer, as the judge will open one.

Home Made Preserves:

19. All to be presented with wax discs, covered, with labelled and dated pots.

Children's Classes:

20. Entry is free, but age must be stated.

21. Please ensure your child's name is not visible on the entry.

22. Prize money is First place: £1; Second place: 75p; Third place: 50p.

Children's Writing:

23. This should be an illustrated poem, limerick or piece of writing which must be an original piece of work. Any subject.

Photography:

24. Entrants are reminded that entries should be unmounted unless otherwise specified.

25. Photographs can be home or shop processed, digital also acceptable, black and white or coloured unless otherwise specified (e.g. RNLI Trophy, Autumn).

26. Size not to exceed A4 (30x21cm). It is acceptable to crop the photographs, if desired.