

Entering

- Horticulture
- Cooking
- Arts and Crafts
- Farm Produce

in your local Show

A guide for new exhibitors



This guide is produced by The Berry Show Society
based on the “Hints & Tips for Show Exhibitors” booklet
by Candelo AH & DF Association Ltd

The best way to support your local Show is to exhibit your work or produce. Local Show Committees work all year to provide a venue for exhibitors and the success of a Show depends entirely on how well the local community supports it.

The following hints and tips gathered from experienced Judges and Stewards are designed to help new exhibitors prepare and present their exhibits at a local Show.

Judges are looking for the best exhibit which is presented ON THAT DAY and, in the case of fruit, vegetables and horticulture, they will take into consideration early or late seasons and the weather conditions in the days leading up to the Show.

Please remember that all exhibits must be made or grown by the exhibitor.

ENTRIES and EXHIBITS

It is important to know the difference between a Show entry and an exhibit.

Your ENTRY is the WRITTEN RECORD which the Show Secretary makes of the item that you will be presenting for judging on Show day. Your EXHIBIT is the ITEM ITSELF.

ENTRIES

Your Show Schedule contains a list of Sections and Classes that you can enter.

To enter an item, you will need to fill in an entry form. This can be found either as a pullout page in the Schedule, or obtained from the Show Secretary or downloaded from the Show website.

NOTE: If downloading the Schedule from a website, take care that it is the current year's Schedule as there may be changes to the classes from year to year.

The Schedule states the specific dates and times when ENTRIES will be accepted by the Show Secretary. This means that you should bring along your completed ENTRY FORM to have each individual article recorded in its appropriate Section and Class by the Show Secretary - NOT that you should bring the articles themselves at this time.

NOTE: In the Schedule, at the beginning of each Section, is stated the times when Entry Forms will be accepted and the times when the Exhibits will be accepted. Be sure to check these times carefully as LATE ENTRIES CANNOT BE ACCEPTED.

When you have presented your ENTRY FORM you will be issued with a numbered ENTRY TICKET for each of your EXHIBITS. The ENTRY TICKET consists of two parts - one part is attached to your exhibit so that the Section number, Class number and Exhibit number can be clearly seen. Attach ticket to soft items with a pin. Attach ticket to Art and Photography on the front. The other part of the ticket is for you to present when you come to collect your exhibit after the Show is finished.

Once ENTRIES have closed, the Show Secretary will prepare the list of the entries in each class in each section for the Stewards Book. Therefore late entries cannot be accepted.

EXHIBITS

Exhibits must be the exhibitor's own work - made or grown by the exhibitor.

Exhibits should be brought along to the Pavilion at the times specified in the Schedule. This is usually the day before the Show or early on Show Day for fresh produce (such as fruit, vegetables, plants and cooking etc) and one or two days before the Show in the case of non-perishables such as craft.

At the specified times, there will be a Steward available to place your exhibits in the correct areas and check them off. Stewards are happy to help if you have any questions.

Remember when addressing Stewards that they are all volunteers.

EXAMPLE OF EXHIBIT ENTRY TICKET

This section to
be attached to
exhibit

This section to be kept by
exhibitor

ENTRY TICKET Sec 13 Cls 1 No. 4	BERRY SHOW SOCIETY EXHIBITOR RECEIPT 2011 VEGETABLES BEETROOT (THREE) YOUR NAME Sec 13 Cls 1 No. 4
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- Shows you have entered Section 13
- Shows you have entered Class 1
- Shows you are the fourth entry in class

PRESENTING YOUR EXHIBITS

The first requirement for successful showing is to READ YOUR SCHEDULE CAREFULLY and then make sure that your exhibit conforms exactly to what is required.

FARM PRODUCE e.g. green fodder, hay etc.

As with all 'grown' exhibits, the quality of the exhibit is heavily influenced by the growing season, so remember that everyone is in the same boat and the Judge will take this into consideration.

EGGS

Eggs should be clean and uniform in size, colour and shape. Do not wash eggs as this removes the natural bloom. Use of clean nesting material in the days before the show is best, but if really necessary, a slightly damp cloth may be used to clean eggs.

HONEY

Honey should be presented in jars with plain lids. A 250g size jar is ideal. The outside of jars can be wiped over with vinegar to polish them.

FRUIT

Fruit should be typical of the variety mentioned in the schedule, free from disease, insect or other damage. The fruit should be uniform in shape and size and be clean, bright and free from dust. There should be no blemishes.

Note the quantity stated in each class e.g. SIX nectarines.

The fruit will be displayed on a paper plate (provided).

The Judge may cut the fruit for judging purposes.

Some fruits should have stems attached, some should have stems removed - **Apples, pears, cherries and plums** should have stems but **peaches, apricots, nectarines** and **most berries** should not have stems.

Strawberries should have caps and short stems attached. Size and shape should be even, with no insect damage. No white shoulder tips.

Citrus fruits should have stems cut close to the surface of the rind leaving green plump sepals. A tip with citrus fruit is that freshly picked fruit usually has a thicker pith, which is not desirable. Colour should be shiny and glowing, with no scale. Segments should be plump with good taste.

Plums and **grapes** should not have their natural bloom removed by wiping or polishing.

Passionfruit should be ripe and full of flesh. They should have a short stem attached.

Tomatoes should be firm with no cracks or deformities. Flesh should be of an even colour and there should be an even balance between flesh and seed segments. Green tomatoes should show no red or pink at all. No stem attached. Cherry tomatoes should be uniform in colour and have no stalk attached, except if stated in the Schedule e.g. in the junior section.

VEGETABLES

Exhibits should be typical of the variety mentioned in the Schedule, free from disease, insect or other damage.

Fresh, crisp, clean produce with uniformity in shape, size and colour. *Most Judges are looking for 'table' or 'commercial' quality, so bigger is not necessarily better, unless the schedule calls for size e.g. Largest onion etc.*

The Judge may cut the vegetable for judging purposes.

Unless the Schedule states otherwise, vegetables such as **carrots**, **parsnips**, **beetroot**, **radishes** and **turnips** should have their leaf tops left on. The tops should be fresh, without wilting or other damage.

All **root vegetables** should be shown free from forked roots and dirt. When cut, the root should show a small core, fine grained flesh and good even colour.

Note the quantity called for in the Schedule e.g. 250g beans, four onions etc. In 'collections' of vegetables, note the number of types called for.

Beans should be straight and of uniform length, size and colour.

Cabbages should be typical of the variety and show no yellowing, scorching or insect damage. Outside leaves should be attached. No soil on leaves. Head should be firm and hard. Stalk should be 5-10mm long.

Cucumbers. Long types should be straight with stem attached. Apple types should be true in shape and colour with stem attached.

Lettuce heads should be crisp, firm and clean with no burning or slime. Some outer leaves may be removed but do not strip right down to the heart. Stalk should be about 5mm long.

Onions should show bright, clean, hard, dry skins. Uniform in size and shape. Necks should be small and well cured. When cut, onions should show clean circular rings with no double centres.

Potatoes should be uniform in size, free from hollows, blemishes and shoots. Deformed or misshapen potatoes should not be shown. No green on skin. Potatoes should be clean but not washed.

Pumpkins should be mature - the harder the skin the better. Shape should be even. Stalk should be attached.

Silverbeet/Spinach should have straight, clean, crisp stems with a good balance between the white and green sections. Individual leaves should be uniform in size and colour. Leaves should be crisp and upright - pick early in the morning and stand in water. No brown spots. Stalks should be bright white and not too thick. *Note the number of leaves called for. Tie stalks together in a bunch.*

Rhubarb stalks should be of an even size (not too thin) and even colour (not too green). Stalks should be long and should snap when bent. Stalks should be pulled from the plant (not cut) and leaves should be attached. *Note the number of stalks called for in the Schedule. Tie stalks together in a bunch.*

Squashes/Marrows/ Zucchinis should have a soft tender rind. Leave a stem about 15mm long.

Carrots should be uniform in size and shape with a nicely tapering root, not kinked, distorted or knobby. No green colour or discoloration at the neck. The long root tip and the green leafy top should be attached.

Herbs should be tied in bunches. Should be fresh and intense in colour.

FLOWERS

The Judge is looking for blooms at the peak of their development, with good texture and free from blemishes. Stems should be strong and straight with clear bright colour. Foliage should be clean and healthy.

Read the Schedule carefully as to the requirements for each class e.g. Dahlias are subject to specific measurements.

FLOWERS AND CUT BLOOMS

The Stewards will be happy to advise you as to the particular requirement for particular blooms e.g. roses, dahlias etc.

'*Distinct*' means same variety but different colours e.g. '*Nasturtium*, 3 *distinct*' means one red, one yellow and one orange.

'*NND*' means 'not necessarily distinct' i.e. blooms may be all the same colour if desired.

'*Collection*' means the greatest number of varieties possible, at least five.

DECORATIVE FLOWERS

Any foliage, adornments or embellishments can be used. All flowers to be fresh, unless otherwise stated. Wiring of individual flowers is not permitted, except in silk and dried flower classes.

POT PLANTS

Read the Schedule carefully as to the maximum size of pots accepted e.g. less than 30cm outside width. Pots should be clean and in good condition.

If flowering, make sure that there are no dead or dying blooms visible.

No oiling of exhibit is permitted.

HANDCRAFTS

The exhibits in the craft section are many and varied, but the judge will be looking for original work. Much depends on the finish of the exhibit.

NEEDLEWORK

Work should be clean and well-presented and should conform exactly to the Schedule.

Sewing:

- stitching and seam finishes should be uniform throughout the garment.
- open seams or overlapped seams should be used for most garments. Generally French seams for lingerie, baby wear and blouses.
- facings - attached, clipped to stitching and caught down only on seam points
- hems - either blind or French hem
- collars and lapels same length
- button holes right direction
- machine work must show straight, even stitching with seams neatly matched and hems exactly even.

Tapestry and Embroidery are judged on evenness, neatness and straightness of stitching. *Quite often the inside finish of an article helps the judge decide between two equally good exhibits.*

A tip is to press embroidery well from both sides, with padding underneath when pressing the wrong side. Fine crochet such as doilies should lie flat with no puckering.

Embroidery

Your entry should be attached with pins to coloured cardboard (the colour to complement work).

Work should not be started or finished with knots - it should be invisibly finished.

Cross stitch

The stitches on the reverse side should go all the same way.

All stitches on the right side must have the top of the stitch going in one direction.

Crochet and knitting

Your entry should show evenness of stitching and tension. Inside there should be no knots or loose ends and seams should be as neat as possible. Experts suggest weaving seams together so they are perfectly matched.

Spinning and Weaving

One skein must be a minimum of 50g or 100 metres.

A sample of the fibre can be attached to the exhibit.

Three different types of wool articles and/or garments

The winning entry in this competition will proceed to the Group 5 Final, the winner of which is eligible to compete in the State Final.

Conditions:

1. For the purpose of this competition the following definitions apply:
 - a) **Garment:** an item that can be worn eg dress, jacket, scarf, hat
 - b) **Article:** A utility item that is not worn but can be used in the home. eg blanket: with an outfit eg bag: for amusement eg toy: as a decoration eg picture, etc.
2. The whole article or garment must be constructed of, and contain a minimum of, **80% wool from sheep.**
3. Exhibits (articles/garments) Must be knitted, crocheted, sewn, felted, etc. and must be hand-crafted (use of sewing machine is permitted).
4. A sample of the yarn, fabric or fibre, with label must be attached to each item making up the exhibit. If a label is not available as with a handspun/felted item, a handwritten label with relevant details and sample will suffice.
5. An exhibit in this competition may consist of work of one individual or a group of individuals, or an organisation.
6. All three articles/garments must have been completed within the 12 months prior to the local show and made by the exhibitor/s.
7. An exhibit having won at the local show may be exhibited (the same three articles/garments) at the Group Final. The winning

exhibit at the Group Final is then eligible to compete in the State Final.

8. An exhibitor is only eligible to represent one Society at Group level and one Group at State level.
9. An exhibit (article/garment) that has previously competed at Group level is not eligible to compete again.
10. If this Class is not scheduled or attracts no entries at a local show, the Chief Pavilion Steward, in consultation with the appropriate Pavilion Section Judges, may select three suitable individual exhibits and, with the exhibitors' permission, enter them in the Group judging as an exhibit representing the particular Society concerned.
11. It is the responsibility of the Group Secretary and winner to co-ordinate the transfer of the winning entry to the ASC office in Sydney for the State judging.

COOKING

Firstly, *read the Schedule carefully.*

Read your recipe and always weigh or measure ingredients accurately.

Never use a packet cake mix - unless stated in Schedule.

It is most important to use fresh ingredients, especially the shortening.

Use caster sugar for finer textured cakes.

Do not use cornflour in sponge cakes, unless it is stated in the Schedule.

Weigh sponge mixture for even heights of layers.

Do not use a ring tin unless stated in the Schedule.

Do not over-flavour, especially soda.

Do not use a skewer to test a cake as it leaves a hole.

Never turn your cake onto a cake cooler. The marks are regarded as decoration. Instead, turn cake onto a board covered with tea towels.

Do not put cakes in plastic containers or bags before judging as this can draw moisture - use cellophane for best results.

Do not trim the cake.

The Judge is looking for cakes with firm, even texture without airholes. The top, sides and base should be even in colour. The height of the cake should be in proportion to tin size. No wire rack marks.

Iced means plain, smooth icing on top only, except for Decorated cakes and Fruit cakes. No cake crumbs should show in the icing. No icing dripping down sides of cake.

Tins: The size of tin should be selected in proportion to the amount of mixture. Loaf or bar tins should be used for orange cake or date loaf. Never use a recessed or ring tin unless specified.

Sponge sandwich: Should be cooked in a seven inch or 18cm round tin. Unless specified in the Schedule, it should be spread with a thin layer of raspberry jam and uniced. It should not contain cornflour or custard powder.

Sponge roll: Should have uncut edges and the filling should not soak into the cake. A tip is to use a cloth dipped in hot water and wrung dry when rolling the finished cake - remove cloth immediately though!

Fruit cakes: Cut fruit to ensure an even size throughout, except for sultana cakes which uses whole fruit. Ensure fruit is evenly distributed throughout the mixture. For a smooth finish, a tip is to wet your hand with cold water and wipe over the top of the mixture before placing it in the oven. The top of the cake should be quite flat or very slightly dipped in the middle before cooking. Straight sided tins are preferred. The cake should be moist but not heavy or doughy. It should not be overflavoured with spices and essence so that the natural flavour of the fruit is lost. No almonds on top.

Never vary the recipe of any special cake required by the Schedule e.g. the Rich Fruit Cake.

Rich Fruit Cake NSW Competition (See Schedule for Compulsory Recipe)

Hint: To ensure uniformity and, depending upon the size, it is suggested that the raisins be snipped into 2 or 3 pieces, cherries into 4 or 6 pieces and almonds crosswise into 3 or 4 pieces.

The winner at a local show may either enter their prize-winning cake or bake a second Rich Fruit Cake in order to compete in a semi-final to be conducted by each of the 14 groups of the Agricultural Society of NSW. The 14 winners at Group level are required to bake another Rich Fruit Cake for the final judging at the Royal Easter Show.

Plum Puddings: Whether cooked in a cloth or basin, the pudding should show no evidence of water seepage and should have a smooth even surface.

Butter cakes: Made by creaming the butter and sugar method. It is changed by the addition of flavouring such as orange, chocolate etc. A tip when creaming butter and sugar is to add a tablespoon of boiling water. When mixing cocoa and water, try adding a pinch of baking powder. For Banana cake, bananas should not be over-ripe.

Patty cakes/cup cakes: Should be cooked in tins, not papers, unless otherwise stated.

Biscuits and Slices

Should have clean cut edges and be uniform in size and shape. Should measure about 5cm across. Good even pale straw colour, not over-baked. Even texture throughout. They should have a crisp unhandled appearance and there should be no flour or grease evident on the bases.

Apple Pies:

The crust should be rich, light and an appetising golden colour. It should be well risen and evenly cooked top and bottom. The apple should be bright (a few drops of lemon juice helps), with just enough syrup to make it tasty. Fill so as to form a dome in the centre of the pie and do not glaze unless specified.

Scones:

Should be well risen with smooth, slightly rounded tops. Even golden brown colour top and base, with creamy white sides. Tips: Use a sharp cutter. Scones should be approximately two inches or 5cm across. Lift cut scones onto cooking trays with a spatula (helps to keep sides straight). Allow enough room so scones do not touch during cooking. For fruit scones, chop fruit into small pieces and do not allow fruit pieces to protrude as they could harden and burn. Always wipe excess flour from the bases.

Breads:

The Judge will be looking for a well-risen loaf with good shape and neat, clean sides and rounded top. The crust should be crisp, golden brown and moist with a smooth textured inside. Tips: Have all utensils lukewarm or at least at room temperature. Grease the rising bowl and cover with a cloth which has been wrung out in hot water and then cover the lot in a large plastic bag to keep the temperature even. A good loaf makes a hollow sound when tapped on the base.

Jams, Spreads, Condiments and Preserves:

Jams, Jellies, Chutneys, Sauces, Pickles and Relishes should look good enough to eat but flavour and consistency are just as important. Always taste-test your work. It should not be sugary or have bits of froth or burnt pieces in it. Check that there is no mould under the lid of a jar that you have stored for a while.

Jellies should be clear and transparent.

Sauces should be of an even pouring consistency. **Pickles, Chutneys and Relishes** should be thickened with cornflour and should be of a spreading consistency and should have a bright natural appearance.

Fill the jars to the very top and skim off any bubbles. Polish the jars by wiping with a cloth dampened with vinegar.

A 250g size jar is ideal. Plain lids only.

Unless otherwise stated, a 'collection' means that your exhibit will consist of one jar of each of the varieties mentioned e.g. Collection of jam, sauce, pickle and relish made from tomatoes, means one jar of each.

Jams should be true to fruit colour, should not have large chunks of fruit and should be of spreading consistency. Never use Jamsetta as this often makes jam stiff and unnatural and Judges can always tell anyway! Use a vegetable peeler to achieve the right thickness of rind for marmalade and don't have too much rind.

ART

All entries must be original and the exclusive work of the exhibitor.

No copy work will be considered.

Maximum size of exhibit (including frame) 100cm x 60cm (6000 sq cm)

Check size required in the current Schedule as this may be subject to change.

Limit of two entries per class per exhibitor.

Entries must be ready for hanging.

Work that is considered unsuitable by the Show Society will not be hung,

PHOTOGRAPHY

Competition not open to Professional Photographers.

Limit of two entries per class per exhibitor. No work is to be exhibited more than ONCE at a particular local show.

All prints to be mounted on rigid cardboard with border, unframed, with exhibitor's name on the back.

Maximum size (excluding border) 41cm x 51cm.

Check size required in the current Schedule as this may be subject to change.

Adhere strictly to the Schedule requirements or your entry may be disqualified.