

# **Rules for Exhibitors**

## **RULES FOR EXHIBITORS - Please read carefully!**

The shows will be conducted generally in accordance with the rules and standards contained in the RHS Horticultural Show Handbook 2008. If in any doubt about the rules of entry, please consult the Show Secretary who has a copy of the relevant handbooks for each class. The Rules in Home Fare classes are very particular.

1. Unless otherwise stated, all exhibits must be the property of the exhibitor and must have been in his/her possession for at least three months. (Except Flower Arranging).
2. Except where otherwise stated, First Prize to count 3 points, Second Prize 2 points, Third Prize 1 point.
3. Where cups are awarded on points totals, should a tie occur the exhibitor with the highest number of First prizes will be adjudged the winner.
4. No exhibit may be removed until after prize giving.
5. The diameter of a pot or pan is the inside measurement, made as near to the top as possible.
6. Unless otherwise stated or implied in the schedule, each exhibit of plants, flowers, fruit or vegetables shall consist of one variety. Where a number or quantity is specified neither more nor less may be shown.
7. Any exhibit which does not conform to the wording of the schedule shall be disqualified.
8. No exhibitor may have more than one entry in any one class. Entries are limited to one per house or garden with the exception of the Home Fare and Handicraft sections, with a maximum of 1 entry per person.
9. Any prize may be withheld or modified if the exhibits are considered unworthy of the prize offered.
10. On the relative merit of the exhibits the decision of the judges shall be final but the Committee reserves to itself the decision on any other points in dispute. No correspondence can be entered into.
11. All exhibits, personal property, etc. shall be at the risk of the exhibitors and the Association shall not be liable for compensation for loss or damage from any cause whatsoever. Should a show for any cause not be held, no exhibitor shall have any claim on the Association.

12. Where VASE is stated any suitable container will be accepted. Own vases to be used.
13. In classes which do not have the number specified, exhibits should comprise half the number, detailed in Rule 8 on page 11 of the RHS Handbook and rounded up to the nearest whole number. If in doubt, ask the Show Secretary.
14. All vegetables in collections will be judged out of 20 points per vegetable.

## WHAT THE JUDGES ARE LOOKING FOR

These notes below have been taken from the RHS Horticultural show handbook held by the Show Secretary. The daffodil divisions, and descriptions following, show what the judges consider “Meritorious”.

### Guide to Daffodil divisions:

#### DIVISION 1 - TRUMPET DAFFODIL CULTIVARS



One flower to a stem: corona ('trumpet') as long as, or longer than, the perianth segments ('petals')

#### DIVISION 2 - LARGE-CUPPED DAFFODIL CULTIVARS



One flower to a stem: corona ('cup') more than one-third, but less than equal to, the length of the perianth segments ('petals')

#### DIVISION 3 - SMALL-CUPPED DAFFODIL CULTIVARS



One flower to a stem: corona ('cup') not more than one-third the length of the perianth segments ('petals')

#### DIVISION 4 - DOUBLE DAFFODIL CULTIVARS



One or more flowers to a stem, with doubling of the perianth segments or the corona or both

#### DIVISION 5 - TRIANDRUS DAFFODIL CULTIVARS



Characteristics of *N. triandrus* clearly evident: usually two or more pendent flowers to a stem: perianth segments reflexed

#### DIVISION 6 - CYCLAMINEUS DAFFODIL CULTIVARS



Characteristics of *N. cyclamineus* clearly evident: one flower to a stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with a very short pedicel ('neck')

#### DIVISION 7 - JONQUILLA AND APODANTHUS DAFFODIL CULTIVARS



Characteristics of *Sections* Jonquilla or Apodanthi clearly evident: one to five (rarely eight) flowers to a stem; perianth segments spreading or reflexed; corona cup-shaped, funnel-shaped or flared, usually wider than long: flowers usually fragrant

#### DIVISION 8 - TAZETTA DAFFODIL CULTIVARS



Characteristics of Section Tazettae clearly evident: usually three to twenty flowers to a stout stem; perianth segments spreading not reflexed; flowers usually fragrant

**Roses** - Blooms that are fresh, free from any blemish in their most perfect phase, half to three quarters open, of full size for the cultivar and of the form typical of it. Colour bright and brilliant. Well-formed foliage of good size and texture, free from blemish due to pests or disease.

**Sweet Peas** - Strong spikes with well-spaced blooms, each one fully open and fresh. Large flowers with erect standards, rigid wings and keel closed, free from colour running, spotting or scorching and of a bright colour with a silken sheen. Long straight stems in proportion to the size of the blooms. Effectiveness of staging (particularly when competition is close).

**Annuals and Perennials** - Good fresh condition. A good proportion (70%) of flowers fully developed and appropriately positioned on their stem(s). The foliage should be clean, healthy and undamaged by weather or pests.

*NB Annual flowers, seeds and dies within twelve months, but for show purposes, includes short lived perennials which normally are replaced each year. Perennials include all plants that live for more than two years. However, for show purposes, a "Perennial" only includes herbaceous plants.*

**Pot Plants (flowering or fruiting)** - A sturdy shapely plant, well furnished with healthy unblemished foliage, displaying flowers, coloured bracts or fruits of a good size, colour and substance. Preference should be given to decorative rather than botanical value (unless the decision is close). Pots should be undamaged.

## FRUIT

**General** – In "Any other Fruit" classes the possible points to be awarded vary (from 8 to 18) according to the difficulty of presenting that fruit. See RHS Handbook page 49.

**Apples** – Optimum-sized (see RHS Handbook), shapely fruits with eyes and **stalks intact** and clear, unblemished skins of the natural colour characteristic of the cultivar.

**Currants** – Strigs with full complement of berries. Berries large, ripe and of a uniform, brilliant colour (jet black for blackcurrants). Stalks fresh.

**Gooseberries** – Large, ripe or unripe fruits as appropriate for the season, uniform and unblemished, of good colour, complete with stalks.

**Strawberries, Raspberries and Blackberries** – Large, ripe fruits, of good colour, free from blemishes, in good condition and having stalks.

## VEGETABLES

**General** – In "Any other Vegetable" or "Collection" classes the possible points awarded vary (from 10 to 20) according to the difficulty of presenting that vegetable. See RHS Handbook page 73.

**Potatoes** – Medium sized of generally between 170g and 225g per tuber; shapely, clean, clear-skinned tubers; eyes few and shallow.

**Tomatoes** – (class 7 Small Size) appropriate to cultivar but not exceeding 35mm in diameter. Fruits ripe but firm, well-coloured fruits, blemish free and with fresh calyces attached.

**Tomatoes** – (classes 8 & 9) Medium fruits (approximately 65mm in diameter) ripe but firm, and of a good shape. Richly coloured fruits with fresh calyces attached.

**Cabbages** – Shapely, fresh and solid hearts with the surrounding leaves perfect and bloom intact and of a good colour. Size and shape according to cultivar with approximately 75mm of stalk.

**Onions and Shallots** – Firm, thin-necked, blemish-free bulbs of good form which should be well ripened. ("defective" notes state "...broken skins or have been skinned excessively").

**Carrots – (class D18)** long fresh, long roots of good shape and colour. Size to exceed 300mm from the crown to a point where the root measures 5mm in diameter; Skins clean and bright.

**Carrots – (class D19)** short fresh roots of colour and shape according to cultivar, with a decided stump root, and with tap root intact. Skin clean and bright.

**Lettuce** – Fresh, firm, tender, unbroken, blemish-free hearts of appropriate colour

**French Beans** – Straight, fresh, tender snap pod with stalks, and of even length and good colour with no outward sign of seeds.

**Runner Beans** – Long slender straight fresh pods of good colour with stalks and no outward sign of seeds.

**Broad Beans** – Long, fresh, well-filled pods with clear skins and tender seeds. Size according to cultivar.

**Peas** – Large, fresh pods of good colour with bloom intact, free from disease or pest damage and well filled with tender seeds.

**Rhubarb** – Fresh, straight, long, tender stalks with well-developed colouring with leaf blades trimmed back to approx. 75mm.

**Beetroot** – Globe spherical, of approx. 50 to 70mm in diameter with a tap root, smooth skin and flesh of a uniform dark colour.

**Courgettes** – Young tender, shapely fruits, 100-200mm in length or if round cultivars approx. 75mm in diameter, of any colour but well matched.

**Vegetable Marrow** – Young tender, uniform fruits which should be less than 380mm long and free of blemish.

**Cucumbers** – Fresh, young, green, tender, blemish-free, straight fruits of uniform thickness with short handles and with flowers still adhering.

**Cauliflower** – Heads with symmetrical, close, solid, white curd, free from blemish, stain or riceyness, with approx. 75mm of stalk.

**Herbs** – Fresh, clean, healthy, blemish-free foliage may have seeds or flowers.

## Judges' Scoring

Obviously, this varies according to the exhibit being judged, but is usually along the following lines, each aspect only being judged if that is relevant, and the points given to it varying slightly.

For example:	Condition	Out of 5 points
	Size & Shape	Out of 4 points
	Colour	Out of 3 points
	Uniformity	Out of 3 points

## HOME FARE

**General:** Any entry which is still warm will not be judged. Round items should be displayed on round plates, oval on oval plates and bread on boards.

**Novice:** This applies to anyone who has NOT previously submitted an exhibit into a Home Fare category before.

**Preserves and Curds:** A curd is not a preserve. Preserves and curds have different sealing requirements. **Lemon Curd** - Cover with a breathable top of a waxed disc with a cellophane cover. NO caps please! **Preserves** should be filled to the top of the jar. If using lids they must be new, (no printing of any kind) and put on when the preserve is hot. This ensures a good seal. **CLEAN RIMS VERY CAREFULLY.**

OR wax discs may be used, trimmed carefully to fit the jar; place smooth side down directly onto the hot surface of the preserve. This will cause an airtight seal when cooled. When the preserve is completely cold apply a cellophane cover for protection; fix with a rubber band. **Full date** of making should be clearly marked. Trademark or business names **must not** appear on any part of the jar or lid. Kilner Jar and lids may be used.

**Chutneys:** Should have a 12mm (1/2 inch) space at the top. Cook until all liquid evaporates and leave for 3 months for flavours to develop. Use a **NEW SCREW-TOP LID** to create true seal.

**Biscuits:** Should be 5-6cm (2" – 2 1/2") wide and 3 mm (1/8") thick. Fluted cutter for sweet; plain for savoury. Biscuits are flat and snap when broken; cookies are softer and cut from a roll or dropped from a spoon.

**Cakes:** Cake is one layer, Sandwich is two with filling in centre and optional top decoration only; Gateaux, three or more layers and decorated top and sides.

**Cheese Biscuits:** Flavour could be enhanced with a little dry mustard powder and by bringing the grated cheese up to room temperature before using.

**Pies/Tarts/Flans** (Adhere to suggestions below, unless stated in the relevant classes): A fruit pie only needs a pastry top and is cooked in a deep dish. A fruit tart has a pastry top and bottom and is cooked on a shallow plate. Using a metal tin ensures the base is cooked properly.

**Gingerbread:** Benefits from being made in advance and left to mature.

**Mince Pies:** Use shortcrust pastry. Flavour is always the winner.

## **NAFAS Rules for Flower Arranging Classes**

An exhibit is composed of natural plant material, with or without accessories, contained within a space as specified in the show schedule. NAFAS rules state that disqualification will take place for the following reasons:

1. Failure to comply with any specific requirements of a class as stated in a show schedule i.e. the measurements or the components.
2. Inclusion of any fresh plant material that does not have its roots or the cut ends of its stems in water retaining material. (For exceptions see the NAFAS 'Competitions Manual', Third Edition, 2015, Page 4).
3. Inclusion of artificial plant material. (unless specifically allowed by the show schedule).

For further details and definitions, please refer to the NAFAS 'Competitions Manual', Third Edition, 2015, in accordance with which all classes will be judged. A copy is held by the Show Secretary.

**OASIS REPLACEMENT.** EGRGA promotes biodegradable gardening solutions. To display your entries, please try **Bio Floral Foam Maxlife**; or **Agra-Wool Sideau**, or **Naturebase**, which are all biodegradable.

## **Data Protection and Privacy**

Photographs and/or film footage will be taken at each of the Association's Shows. These images will be used in the following ways:

- printed publicity material
- online publicity (including Facebook and Twitter)
- shared with the regional press for use in a news story

The images will be stored securely and kept as historical records of events.