

Tips on Showing Fruit, Vegetables and Flowers

Fruit and Vegetables

Tomatoes: They must have the stem as well as the calyx attached for displaying, preferably on a paper plate covered with a small layer of sand to balance them. Stage the fruits in a triangle. The fruit should be firm but not soft.

Onions/Shallots: Use damp raffia for tying onion tops (neatly – 2 or 3 turns, and a tuck or knot, rather than a bow!) and place on a layer of sand on a paper plate or use cut loo roll holders/kitchen towel inner card to support them on a plate.

Runner Beans: After cutting the beans, use a damp cloth and roll the first bean with a cane and then roll the others individually into the cloth and keep in a cool place but not in the fridge. To get straight beans, make sure there's no obstructions where the beans are growing.

Leeks: The roots need to be clean, so dip in a weak bleach solution to wash them. Keep all the foliage on, but keep within the confines of the bench.

Potatoes: For exhibition, try growing in pots - look on the Internet for tips. Having lifted potatoes, don't leave them on the ground to dry out but put on a newspaper and wash off the dirt. Two days before the show, use a very soft brush to remove any residual dirt and wrap up to transport them.

Master Gardeners' Class: it is best not to add garden garnish such as parsley, as this could be construed as an additional vegetable.

Apples: Put tissue paper on a plate and place the 5th apple in the centre of the display, slightly raised up. Handle the apples with a tissue to avoid blemishing.

Flowers

Use oasis floral foam or damp newspapers to support flowers in vases, but please remember to dispose of this at the end of the Show before returning your vase.

Match the size of the vase to the flower(s) being exhibited.

One Flower and One Fruit: It is better to have the stem on a rose if you are displaying it.