

CULGAITH FLOWER SHOW

TIPS FOR SHOWING

If you have not entered the show before or feel that you need some advice on preparing your exhibits, this brief guide will give you a few worthwhile tips.

Remember to put your number on each exhibit.

VEGETABLES

BEETROOT

- Water, and then lift the root the day before the show.
- Choose roots which are free of blemishes and side shoots and about the size of a tennis ball. The tap root should be left on.
- Trim the foliage to within 3in (7.5cm) of the root. The foliage can be tied with raffia.
- It is important the roots have a good colour throughout, but not distinct rings. To prevent rings, plunge the cleaned root into water and add 2 tablespoons of salt. Leave for 3 hours and this will encourage internal reddening.

CARROTS

- Water carrots well, 2 days before the show.
- Lift the carrots the day before the show. Pull the roots gently and apply more water if they offer resistance.
- Choose carrots that are straight, deep orange colour, smooth skin, free from cracks and side shoots and do not have green shoulders. Leave the tap root hair.
- Trim the tops to about 3in (7.5cm), the foliage can be tied with raffia.
- Wash carrots with a sponge – do not scrub.

COURGETTES

- Choose courgettes which are all roughly the same size.
- Clean with a soft dry cloth. Wash only if absolutely necessary and then only with a soft, moist cloth.

CUCUMBERS

- Cut cucumber from the vine with about half inch of stem.
- Wipe clean with a soft, dry cloth. Wash only if absolutely necessary and then only with a soft, moist cloth.
- Choose smooth, straight, crisp and dark green fruit.
- Cucumbers should be about 2 to 2 and a half in (5 -6cm) in diameter and between 6 to 9 in (15 – 20 cm) long, although longer types are acceptable.

ONIONS

- Carefully wipe off any soil.
- Cut off tops and roots.
- Tie at neck end with raffia or string.
- Display on cardboard rings which can be cut from toilet rolls or kitchen rolls.

POTATOES

- Lift potatoes the day before the show.
- Lift potatoes very carefully because the skins may not have set and will damage easily.
- Immediately after lifting, wash them in cold water with a soft sponge, dry with a towel and wrap each tuber in tissue paper – do not scrub.
- Choose potatoes free of insect or disease damage, cracks or greening.
- Choose potatoes weighing about 6 ounces.

POT LEEKS

- Remove any split flags but leek must be under 6” to a tight button.
- Leave all remaining flags and roots intact.

RUNNER BEANS

- Choose beans about 15 in (33cm) long and all about the same length.
- To get beans the same length may mean you have to pick them on several days.
- Cut them with scissors, leaving about half an inch (one and a half cm) of stem attached.
- Wrap them one by one in a damp tea towel and place in the fridge. Repeat the process on the following days. Beans will store well like this and keep their freshness.
- Choose pods which are free of dirt rust or blemishes.
- Clean by wiping with a soft, dry cloth. Do not wash.
- Display your set evenly spaced with the tail pointing to the judge.

SHALLOTS

- Carefully remove any soil.
- Cut off tops and roots.
- Tie at neck end with raffia or string.
- Display in tray or plate on sand.

TOMATOES

- Choose tomatoes which are free of blemishes and roughly the same size.
- Leave the calyx (green stalk) on the tomato.
- Display on a doily on a saucer or plate.

INDUSTRIAL

- All cakes should be shown on a doily
- All jams to be shown with transparent covers.
- Plain and cheese scones to be cut with a plain cutter.
- Fruit scones to be cut with a fluted cutter.