

# VEGETABLES

Except for Classes 19 and 20, all exhibits must consist of one variety/ cultivar. Exhibits must be placed directly on the show table or paper plate provided, with no other display material (except sand Class 12 and raffia Classes 4, 8, 11 & 12).

Class		Quantity
1	Beetroot - leaf trimmed to approx. 75 mm	3
2	Potatoes	3
3	Onions, Salad/Spring - untrimmed	6
4	Onions, 250 gms or under - trimmed	3
5	Tomatoes, medium, max 65 mm diameter	5
6	Tomatoes, small/cherry types, max 35 mm diameter	7
7	Beans, runner	7
8	Garlic - trimmed (does not include 'elephant garlic')	3
9	Marrow, table quality, max 380 mm	1
10	Courgettes, 100-200 mm in length	3
11	Lettuce, any type, washed roots wrapped in a clear plastic bag*	2
12	Shallots - trimmed	7
13	Carrots, any type - leaf trimmed to approx. 75 mm	3
14	Beans, French (includes climbing French Beans)	7
15	Cucumbers, any type	2
16	Peppers, sweet or chilli, same colour	2
17	Rhubarb - leaf trimmed to approx. 75 mm	3 stalks
18	Any vegetable not listed above	#
19	Culinary herbs, distinct kinds in a jam-jar	6
20	Collection of vegetables, displayed on a tray or board 45 cm x 60 cm, consisting of any 3 of the following 7 ( <i>quantity of each shown in brackets</i> ): Beetroot (3), Carrots (3), Onions (3), Peas (5 pods), Tomatoes (5), Potatoes (3), Runner Beans (7) [ <i>for presentation, see individual classes</i> ]	