

# Lavant Horticultural Society

ANNUAL SHOW August each year

Guide to Vegetables & Fruit: Preparation and Showing

Class	VEGETABLES	Nº to show each class	Good points that the judge is looking for	Preparation & showing
1	Beetroot	3	With a taproot and smooth skin of a uniform dark colour. Foliage trimmed to approx. 75mm.	Remove any small side roots. Wash very carefully, as all marks will show up clearly after a few hours.
2	Potatoes	3	Medium sized tubers of approx. 175gm each; shapely, clean, clear-skinned; eyes few and shallow. Absence of blemishes from pests, disease or handling.	The tubers should be washed in ample, clean water with a soft sponge; on no account use a brush or coarse cloth.
3	Onions Salad/Spring	6	Fresh, tender, young, non-bulbous plants having white bases with clean roots attached.	Show untrimmed
4	Onions 250gm or under	3	Firm, thin-necked, blemish-free bulbs with well-ripened, unbroken skins, free from damage or disease.	The roots should be neatly trimmed back to the basal plate and the tops tied or whipped using uncoloured raffia.
5	Tomatoes medium max. 65mm dia.	5	Fresh, ripe but firm, well-shaped and well-coloured fruits, blemish-free and with fresh calyces attached (a calyx is the little green bit at the top where the tomato is attached to the plant).	Any natural bloom on the skin should be preserved – it should not be polished. Avoid showing any fruit with greenback.
6	Tomatoes small/ cherry types max. 35mm dia.	7		
7	Beans - Runner (see class 14 for French Beans)	7	Long, uniform, straight, shapely, fresh pods of good colour with stalks, uniform tails and no outward sign of seeds.	Cut beans from vine with scissors, leaving a portion of stalk still attached to each bean. Arrange stalks at one end, tails at the other.
8	Garlic - trimmed	3	Well-shaped, solid, clean, well-ripened bulbs with thin necks, with dried stem reduced to approx. 25mm.	The roots should be neatly trimmed back to the basal plate and the tops tied or whipped using uncoloured raffia.
9	Marrow - Table quality	1	Fresh, young, tender fruits; 380mm or less in length.	Old fruits that are not suitable for table use should be excluded. Wipe clean and stage directly on to the show table.
10	Courgettes	3	Young, tender fruits of good uniform shape and colour. Of any colour, but well matched. 100-200mm in length.	Stage flat, with or without flowers still adhering.
11	Lettuce any type, washed roots wrapped in a clear plastic bag	2	Fresh, tender, unbroken, blemish-free heads of appropriate colour. Must not be limp or show signs of bolting.	When washing, avoid soil particles getting trapped between the leaves. The roots must be in a clear plastic bag, tied with raffia or string. Stage with the hearts facing forwards.

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12	Shallots - trimmed	7	Firm, well-ripened, shapely bulbs of good form with thin necks and of good size and colour, with unbroken and unblemished skins.	The roots should be neatly trimmed back to the basal plate and the tops tied or whipped using uncoloured raffia. Stage on dry sand.
13	Carrots any type	3	Fresh, firm, smooth roots of good shape and colour maintained for the full length of the root, with no discolouration at the top. Skins clean and bright with no evidence of side roots. Foliage trimmed to approx 75mm.	Soak the soil prior to lifting to minimise damage. Wash very carefully, around the root rather than along the length, to avoid scratches.
14	Beans French (includes climbing French beans)	7	Straight, fresh, tender-snap pods with stalks and of even length and good colour, with no outward sign of seeds.	Cut beans from vine with scissors, leaving a portion of stalk still attached to each bean. Arrange stalks at one end, tails at the other.
15	Cucumbers any type	2	Fresh, young, green, tender, blemish-free, straight fruits of uniform thickness with short handles.	Display flat on the show table. It is not necessary that flowers remain attached.
16	Peppers sweet or chilli, same colour	2	Fresh bright fruits with clear skins of a colour according to cultivar; colour should be uniform for all fruits.	Fruit may be shown immature but fully formed (usually green) or at the mature or coloured stage.
17	Rhubarb	3 stalks	Fresh, straight, long, tender stalks with well-developed colouring with leaves trimmed back to approx. 75mm.	Discard stalks that are too old/tough to make good eating. Wipe stalks clean and trim off any bud scales at the bottom.
18	Any vegetable not listed above	#	For further advice on quantities and showing Contact Michael Kingsford by email: <a href="mailto:shows@lavanthortsoc.org.uk">shows@lavanthortsoc.org.uk</a> or Tel: 01243 527414	
19	Culinary herbs	6	Fill the jam-jar up with freshly cut herbs, so that all 6 herbs are clearly visible.	Herbs in flower have been marked down before because flowering herbs would not normally be used in the kitchen.

**Fruit:** Please note the following guidance on stalks:

Apricots, nectarines, peaches, blueberries and citrus fruits are all shown without stalks.

All other fruits should be shown with stalks fresh and intact.