

Yalding Garden Society

Show rules and guidance

Introduction

Our shows are a central part of the Society's activities. We run two shows every year, one in Spring and one in Autumn.

All members are encouraged to enter – unlike some other horticultural societies we are not a fiercely competitive bunch (well at least not most of us!) and our schedules are designed to make the shows accessible to as many people as possible.

Showing can seem intimidating, but is really fairly straightforward. This document explains the show schedules, the rules for showing, and provides some hints and tips on how to do it.

Show schedules.

The show schedules are simply documents which list all of the possible categories which members can enter. There are two separate documents, one for Spring and one for Autumn. New schedules are produced each year, so please make sure you have the right one!

Each schedule is broken down into a number of sections. The first two sections, along with the Yalding Master Gardener competition, are for things that have been grown by the exhibitor, such as flowers, fruit and vegetables. To allow members to plan their entries (and hence their planting!) these generally stay the same from year to year.

The remaining sections cover things that are made – flower arrangements, preserves, cookery, photographs and crafts. The materials needed can be bought or gathered as required, and these classes usually change from year to year.

Entering shows.

This is really easy, and there is no fee for entering. The preferred method, if possible, is for members to send an email to showentries@yaldinggardensociety.org.uk. Otherwise send your entries to the current show secretary, whose details can be found in the relevant show schedule.

Show rules.

Exhibitors are requested to read these rules carefully.

1. All entries must be communicated to the show secretary not later than 8.00pm on the THURSDAY BEFORE THE SHOW, preferably by E-mail.
2. Exhibitors must obtain a card for each class entered from the Show Secretary on arrival at the Village Hall.
3. All exhibits in the vegetable, fruit and flower classes must be the bona fide produce of the exhibitor, grown in his or her garden or allotment for at least six weeks prior to the date of the show, except where otherwise stated. This rule does not apply to the flower arrangement classes.
4. Any exhibitor exercising any artifice to deceive the judges or otherwise attempting to gain prizes by unfair means shall forfeit all claims to such prizes as may have been awarded, and the Committee reserves the right to refuse entries from such exhibitors.
5. The Committee reserve the right to visit the garden or allotment of any exhibitor or to appoint any member of the Committee for that purpose.
6. No exhibitor may enter more than one exhibit in any class from the same garden. Two persons sharing the same garden may enter any one exhibit in joint names. This rule does not apply to the flower-arrangement, cookery and preserves, photography and craft classes. For the avoidance of doubt, and in the interests of a fair competition, entries in joint names will not be eligible for Awards.
7. The hall will be open from 9.30am and all exhibits must be in position and finally staged by 11.30am on the day of the show. Judging will take place at 11.45am. The hall will be cleared during judging and will be opened to the public at 2.30pm.
8. Exhibits will remain staged until 4.00pm.
9. The Judges may, at their discretion, withhold or modify prizes when exhibits are considered unworthy and may also disqualify for any infringement of the regulations. Stewards will be appointed to examine all exhibits when staged, before judging commences. Any not conforming will, where possible, be brought to the attention of the exhibitor or put in order.
10. The Judges' decision shall be final except in cases where objections are made, then the Committee will adjudicate. Such objections must be made before 3.15pm on the day of the show to the Show Secretary and be accompanied by a deposit of £1.00 which will be refunded if the objection is upheld, or at the discretion of the Committee.
11. Plates will be available for vegetable and fruit exhibits and **MUST BE USED** for exhibits in classes specifying "on a plate". Vases will be available for cut flower exhibits and **MUST BE USED** unless otherwise indicated.

12. All trophies are for competition by members of the Society only and who are resident, or previously resident, in Yalding Civil Parish and or Postal District. Trophies may be held by the winners until such time as they are called in by the Show Secretary prior to the following year's show.
13. The Show Committee accept no responsibility for the loss or damage to any exhibit whilst in transit to or at the show, and reserve the right to withhold all or any of the prizes, cancel the competition, accept or refuse entry, determine all questions arising out of these rules, and generally alter the same as they think fit.

Hints on showing.

General

Read the description! If a class calls for (say) five potatoes then you need to have 5 potatoes – not 4, or 6. Similarly if a class calls for onions under three inches in diameter, all of the onions must be less than three inches. One of the first things a judge will do is to check that an entry conforms to the schedule, and if not it is likely to be marked “NAS” – not as schedule – and disqualified.

Quality and consistency are more important than size. Size comes into account if there are two, or more, exhibits of equal quality and consistency. The largest will then win. If, however, there are any flaws or variance in the size and shape of the items making up the exhibit it will be ranked lower than better quality but smaller exhibits. When selecting flowers, vegetables or fruit for showing try to get the items as high quality as possible and the set as equal in size and colour as possible.

Section A – Flowers

Flowers and foliage should be clean and free from disease and insect damage. Where possible choose vases to suit the height of the stems.

To show your flowers to best effect in a vase, use some newspaper or kitchen roll in the base of the vase to support the stems in the desired position.

Daffodils are often a source of confusion –please see the separate page on showing daffodils.

Section B – Vegetables and fruit

Unless stated otherwise, only one cultivar (variety) of vegetable or fruit in each class.

Beans should be young and firm – judges will bend them to see if they snap cleanly, which an old bean will not do.

Carrots should have the tops trimmed to a uniform length of about an inch. Stump rooted varieties should have a rounded rather than tapering end.

Courgettes should still have the flower attached.

Leeks should be long and straight, with a good length of blanched (white) stem. Wash them carefully, and trim the roots.

Onions should be well ripened and firm with a dry, even coloured skin. Roots should

be trimmed neatly, and traditionally the thin neck of the onion should be turned over and tied neatly with raffia. Onions are best presented upright on rings – these can easily be cut from the insides of kitchen roll or toilet rolls.

Parsnips are prepared in the same way as carrots.

Potatoes should if possible be the same size and shape. Smooth skin is prized – try to avoid damaged skin e.g. from slugs or scab, or greening from exposure to light.

Shallots are prepared like onions, but should be presented on a plate of dry sand rather than on rings.

Tomatoes should still have green stem attached.

Section C – Flower Arranging

The judge will be looking for both skill in presenting the display and artistry in interpreting the title.

An exhibit should be made up from natural plant material, with or without accessories, contained within a space as specified in the Show Schedules. This is typically a 2 ft alcove for the larger displays, or some sort of miniature display. In each case, the display should not exceed the stated dimensions in any direction.

We follow the guidance of The National Association of Flower Arrangement Societies (NAFAS), which states 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 measurement or component.
2. Inclusion of any fresh plant material that does not have its roots or cut ends of the stems in water or water retaining material (for exclusions see NAFAS Handbook of Schedule Definitions, 9th edition).
3. Inclusion of artificial plant material (unless specifically allowed by a show schedule).

Natural plant material is any vegetable matter. It includes fresh, dried, garden, wild or made-up plant material, flowers, foliage, fruit, vegetables and seaweed. All may be additionally coloured.

Section D – Preserves

While the quality of the preserve is key, don't forget about presentation, as the judge will consider this as well.

Make sure that your jars are clean, well filled, and are clearly labelled with contents and the day, month and year of making. Pots should have either a waxed circle and cellophane or a screwtop lid. If a recipe contains vinegar make sure you use a plastic top or lid.

Jellies should be crystal clear.

Jams should have the fruit evenly distributed through the jar.

Pickles and chutneys can be harsh when first made – they should ideally be kept for at least two months before showing.

Section E – Cookery

Where a recipe is provided, this must be followed.

Where a class states “own recipe” you may use your own. If the class states you should provide the recipe this must be done; otherwise it is optional.

Section F – Photography

The judge will be looking at both technical and artistic elements. The picture should be well composed and with the subject in focus. Note the guidance in the schedule states that the photograph must have predominantly plant content – so not just a picture of a cute puppy! Finally, the judge will be looking at your interpretation of the title.

Further advice on showing can be obtained from committee members or the WI book “On with the Show” (We have copies, or it is available from www.thewi.org.uk)

Showing Daffodils

Everybody recognises a daffodil – it’s one of the most common spring flowers, but it’s also a variety that causes a lot of confusion when show time comes around. Let’s try and explain how daffodil classification works.

One common question is the difference between daffodils and narcissi. From our perspective, none - “daffodil” is simply the common name of the flower, while “narcissus” is the Latin or botanical name. We use the two terms interchangeably.

So what are the “divisions” referred to in the schedules? Well, there are many different kinds of daffodils, and to be able to tell them apart the Royal Horticultural Society has produced a system of classifications that places every daffodil into one of 13 divisions. The table below provides a brief description of each division to help you decide which classes your daffodils belong to.

	<p>Division 1 – Trumpet Daffodils These have one flower to a stem. The cups (known as the corona) are as long as, or longer than, the petals (known as perianth segments). The easiest way to compare the length is to very gently press a petal down towards the cup – the petal should not reach the end of the cup.</p>
	<p>Division 2 – Large-Cupped Daffodils One flower to a stem. They have large cups, but these not longer than the petals. The corona should be more than one third but less than equal to the length of the perianth segments (petals).</p>
	<p>Division 3 – Small-Cupped Daffodils One flower to a stem, small corona (cup) less than one third the length of the perianth segments (petals).</p>
	<p>Division 4 – Double Daffodils May have one or more flowers to a stem. They have double blooms, with doubling of the petals, the cup or both, giving a ruffled appearance without an obvious distinction between cup and petals.</p>
	<p>Division 5 – Triandrus Daffodils These are small-flowered daffodils with usually more than one flower to a stem. The head is generally drooping, and the petals are often reflexed (backwards-leaning).</p>

	<p>Division 6 – Cyclamineus Daffodils One small flower to a stem, with petals that sweep backwards from the cup. The flower is held at an acute angle to the stem, with a very short pedicel (neck) and a straight and narrow corona.</p>
	<p>Division 7 – Jonquilla Daffodils Usually several small flower heads to a stem, flowers usually fragrant, stem is round in cross-section and foliage is often rush like.</p>
	<p>Division 8 – Tazetta Daffodils Usually three to twenty flowers to a stout stem, sweet scented and very short cupped. Perianth segments rounded and often somewhat crinkled.</p>
	<p>Division 9 – Poeticus Daffodils Usually one fragrant flower to a stem. White petals sometimes stained with the corona colour at the base, small flat cup which usually has a red rim.</p>
	<p>Division 10 – Bulbocodium Hybrids Short, usually with one small flower to a stem. Cups are much larger than the petals - resembles a “hoop petticoat” form.</p>
	<p>Division 11 Split-corona daffodils. There are two sub-types, Collar & Papillon</p>
	<p>11a) <i>Collar Daffodils</i> These have a cup that is split into segments, usually two whorls of three segments, giving the flowers an orchid-like appearance</p>
	<p>11b) <i>Papillon Daffodils</i> These have a cup split into one whorl of six segments, resulting in a flatter, more open face than the collar types</p>
	<p>Division 12 – Miscellaneous Daffodils <i>This is a catch-all category for daffodils which don't fit into any of the previous categories.</i></p>
	<p>Division 13 – Species, Wild Variants, and Wild Hybrids Division 13 consists of the wild, natural daffodils.</p>