

HINTS FOR EXHIBITORS

1. Read the Schedule carefully. Where a number or quantity of flowers, fruit or vegetables is specified, you will be disqualified if you exhibit more or fewer than the class requires.
2. In Cut Flowers, Fruit & Vegetable classes consideration will be given by the judges to 'condition' and 'uniformity'. 'Condition' of fruit & vegetables includes cleanliness, freshness, tenderness and absence of blemishes. An exhibit is in good condition when it is fresh and free from damage due to weather, pests, disease, faulty handling or any other cause. An exhibit is 'uniform' when the items of which it consists are alike in age, size and form. In all cases, size is meritorious only if accompanied by quality.
3. All Fruit should be shown with stalks as grown. The natural bloom should be preserved. Apples and pears should not be polished.
4. In Cookery & Preserving classes consideration will be given to appearance.
5. In the schedules the words '*kind*' and '*variety*' are used in the following senses: tomatoes, beans and carrots are '*kinds*' of vegetable. "Ailsa Craig" and "Gardener's Delight" are '*varieties*' of tomato. Roses and dahlias are '*kinds*' of flowers. "Peace" and "Golden Showers" are '*varieties*' of rose.
6. It will help the judges and add greatly to the interest of your exhibit if you can name the variety or varieties of which it consists.