



HANLEY SHOW GUIDELINES: S2 VEGETABLES AND FRUIT

The main criteria are condition, size, colour and uniformity. Points are awarded for each of these attributes but generally condition counts more than size. All specimens should be alike in size, form and colour. In classes for the heaviest/longest vegetable, size is most important.

VEGETABLES

- Exhibit on bench or on the paper plates provided. Judges are looking for cleanliness, freshness, tenderness with no coarseness or blemishes. Large vegetables are best but only if accompanied by quality, as the production of large specimens requires more skill. In the case of potatoes, shape and eyes are also considered.
- Root vegetables must be free of soil, but cleaning or washing should not damage the skin. Root veg should have the tops cut off, except beetroot, when about 3" (7.5cm) of stalks should be left and neatly tied.
- With ripe onions and shallots only completely dead skin and leaf should be removed, but the neck the end of the neck tied neatly. With still-growing onions (as for winter or spring grown varieties but not salad onions) about one third of the length of the leaves should be removed.
- Peas and beans should be cut off the vine with scissors leaving some stalk attached.
- Tomatoes should have calyces + approx. 1cm of stem attached.

FRUIT

- Judges are looking for ripe, but not overripe fruit, with an attractive, naturally produced colour.
- If possible, fruits should be above average size for the cultivar, but enormous specimens aren't necessary or desirable.
- Raspberries, strawberries and gooseberries should be shown with stalks attached.
- Please exhibit all fruit with approx. 1 cm of stem attached