

PREPARATION OF EXHIBITS FOR ENTRY

ALL ENTRIES must adhere to size specifications when stated in Schedule of Classes.
ALL VEGETABLES should be clean and fresh, free from blemishes, as uniform as possible in size and colour, and properly prepared for exhibition.

ROOT CROPS especially should be carefully washed and unwanted side shoots trimmed off.

RUNNER BEANS should be fresh, straight, with as little outward sign of seeds as possible, uniform in length and shape with some stalk attached.

BEETROOT should be of medium size, with smooth clear skins and flesh of a uniform dark colour. Three inches of leaf stalk must be left on.

CARROTS should be of medium size of good shape and bright in colour. Three inches of leaf stalk must be left on.

ONIONS should be large and well-ripened, with thin necks, should have their tops tied and placed upright on a bed of sand in a saucer or plate.

POTATOES should be clear skinned tubers of medium size and uniform shape. Eyes should be few and shallow.

MARROWS, COURGETTES AND CUCUMBERS should be young and tender, shapely and well matched.

BRASSICAS should have three inches of stalk left on.

LETTUCES should have firm and tender hearts, with crisp outer leaves of good colour. Roots should be left on.

SHALLOTS should have their tops tied and placed upright on a bed of sand in a saucer or plate.

SPRING ONIONS should be fresh, tender young, non-bulbous plants, showing white bases with clean roots and foliage attached.

TOMATOES should be medium sized, ripe but firm, with calices attached. Eye of fruit should be inconspicuous.

DOMESTIC CLASSES – Cakes etc must be covered with a plastic cover. **JAM JARS** (of about 454g (1lb) must be clean and properly labelled. No proprietary name or mark of former contents shall be visible on exhibits, (with no sign of a trade mark on lid or jar). **All** preserves should be presented with either cellophane tops having sealed the jam with a waxed disc **OR** a twist lid. Twist lids should be put on immediately after filling each jar. The lid should pop when opened, (this means it is sealed and will keep for a long time). Wax discs are not necessary with this type of lid.

Brightling Flower Show Society have a copy of the RHS's official competition handbook – 'The Horticultural Show Handbook'

Please contact us if you wish to borrow it. Queries: Tel: 01424 838402

Entry forms should be filled in and returned with appropriate entry fee:

Classes 1 – 97: 50p (excluding classes 83,92 and 100)

Classes classes 83,92,100, 102-110 (Children's classes): FREE

Dog classes Enter on day £1 per dog per class

BRIGHTLING FLOWER SHOW

ENTRY FORM

Queries: Tel: 01424 838402

This form is available electronically on the Brightling Village website, <https://brightling.community/flower-show> and may be emailed to victoria_c_fraser@yahoo.com or evevertt@gmail.com Entry fees for electronic entries to be paid on the day of the show.

NAME:

(block capitals please)

ADDRESS:

Tel:.....

If under 16, please give age

Tick box if you wish to enter your family for the Diamond Jubilee Platter (Insert class numbers as per Schedule)

Dog entries: Enter in dog ring on the day

I declare that all productions exhibited by me are of my own growth and cultivation (except as notified) and that I agree to abide by the rules and decision of the Management Committee and its appointed Judges.

NAME:

(block capitals please)

ADDRESS:

Tel:.....

If under 16, please give age

Tick box if you wish to enter your family for the Diamond Jubilee Platter (Insert class numbers as per Schedule)

Dog entries: Enter in dog ring on the day

I declare that all productions exhibited by me are of my own growth and cultivation (except as notified) and that I agree to abide by the rules and decision of the flower Show Committee and its appointed Judges.

Please return completed forms by 19th July 2016 (after which late entry fees apply) to either:

Mrs Janet Ollive Mrs Vanessa Everett Mrs Nicola Magill

4 Park View Little Hollingrove Farm Grants Cottage

Brightling Brightling Brightling