SCHEDULE OF CLASSES FOR GAYTON SHOW SEPTEMBER 16TH 2023

	FLOWERS		FRUIT
1	Rose, one stem	25	3 Cooking Apples, 1 variety
2	Gladioli, 1 vase, 1 spike	26	3 Desert Apples, 1 variety
3	Dahlia, 1 vase, 1 bloom	27	3 Pears, 1 variety
4	Chrysanthemums, 1 vase 3 sprays	28	6 Soft Fruit, 1 dish, 1 kind
5	1 Vase, 6 stems 1 or more kinds (not Chrysanthemums)	29	5 Stoned Fruit, 1 dish, 1 kind
6	1 Vase mixed foliage, 6 stems		
7	1 Pot plant, pot not to exceed 20cm		DOMESTIC
	VEGETABLES	30	DOMESTIC Victoria Sponge (2 eggs)
8	4 Onions, White	31	Loaf of Bread – handmade, not bread machine
9	4 Onions, Red	32	Quiche - own recipe
10	6 Shallots	33	4 Cheese Scones
11	3 Potatoes, White	34	Jar of Soft Fruit Jam
12	3 Potatoes, coloured	35	Jar of Chutney
13	6 Dwarf French Beans (stalks attached)	33	Jai of chattley
14	6 Runner Beans pods (stalks attached)		HANDICRAFT
15	1 Cabbage, with approx. 75mm stalk	36	Photo of my veg or fruit patch, max 5in x 7in, unmounted
16	2 Parsnips, with 75mm tops	37	Handicraft, homemade item of crochet, knitting, macramé
17	3 Beetroot, with 50mm tops	37	Handicialt, nomemade item of crochet, knitting, macrame
18	3 Carrots, with 75mm tops		CHILDREN'S CLASSES
19	3 Tomatoes, with calyx attached	38	3 cookies decorated (up to 5 years) Judged on decorations only.
20	2 Courgettes	39	3 Fairy cakes (6-9years) Judged on decoration and taste
21	•	40	3 Fairy cakes (10-15years) Judged on decoration and taste
	1 Marrow (not exceeding 35cm)	41	Picture of flower (up to 5 years, any medium but not Photo)
22	Chilli Plant, pot not to exceed 9"	42	Picture of animal (6-9 years, any medium but not Photo)
23	Vegetables – 2 of one kind not included in schedule	43	A Gayton landscape (10-15 years, any medium but not Photo)
24	Wonky veg	44	Garden in a seed tray (up to 5 years)
			(Measurements: Half pan seed tray 20cm x 15cm max)
		45	As above (6-9years)
		46	As above (10-15years)

HINTS TO EXHIBITORS

Read the schedule and the show regulations carefully, noting the number of specimens to be staged, the number of varieties required and the exceptions to the various classes.

The preparation of produce for exhibition.

Apples and pears should not be polished. All fruit should be shown on the stalk.

All vegetables should be prepared for exhibition by washing only.

Root vegetables must have the leaves cut, leaving not more than 75mm (3") of leaf stalks.

Beans and peas should have some stalk attached.

Onions tops and roots should be trimmed and can be staged on rings.

Shallots for pickling must not exceed 30mm diameter.

Tomatoes should be ripe but firm, with calyxes attached.

Potatoes should be clean and clear-skinned.

Any paper used on plates or for positioning should be white.

Pick Flowers in the evening or early morning and place them almost up to their necks in deep containers of clean water and place in a cool position until ready for staging.

Pot Plants should receive enough water so they are fresh at the time of showing.

Dahlia blooms, must not be supported above the top level of the vase.

Domestic Jars should be labelled and dated using plain white labels.

Whatever you exhibit remember that quality, freedom from blemish and uniformity are considered of greater importance than size alone.