

# 2017 Livingseeds Vegetable Competition.

Held at the Walkerville Agricultural Show 9<sup>th</sup> April 2017

## CLASS SPECIFICATIONS

Each type of crop below is followed by the criteria that determine exhibition quality

Not all vegetables are listed – please enquire where there is uncertainty.

The main reason why we have unlisted certain varieties are due to seasonal production. Varieties like Asparagus, Garlic, etc are not listed as they are typically out of season.

Any variety may be staged, OP Heirloom, Hybrid etc It is however important that the variety name is listed, this will ensure that you have highest chance against your competitors.

Please read the following rules and exhibition regulations. Adherence to these rules and regulations will ensure that you have the greatest possibility of a win in your class. Please also see our exhibition rules that should be read in conjunction with this Class Specification.

## VEGETABLE CLASSES

### Class 0: Fun Category (no points)

Heaviest Pumpkin (by weight) specifically excludes the Atlantic Giant variety.

Heaviest Marrow (by weight)

Biggest Vegetable (vegetable of any kind except pumpkin or marrow)

Ugliest Vegetable (judge's discretion)

Most Unusual/Comical Vegetable (judge's discretion)

### Class 1: (points multiplied by 1)

e.g. Herbs, radish, spring onions,

### Class 2: (points multiplied by 2)

e.g Beetroot without tops, beans, cabbages, carrots without tops, Corn (Maize / Dry), cucumbers, kohlrabi, leeks, onions, parsnips, pumpkins and squashes, shallots, peas, turnips.

### Class 3: (Points multiplied by 3)

e.g Artichokes, Beetroot with tops, broccoli, carrots with tops, Eggplant / Brinjal, Lettuce, Melons, potatoes, spinach, Swiss chard, Watermelons, Sweet Potatoes.

### Class 6: (points multiplied by 6)

Eg. cauliflowers, Brussels sprouts, Sweetcorn, tomatoes, blanched celery.

### Class 10: (points multiplied by 10)

Collection of vegetables

## **EXHIBITION CATEGORIES**

### **Artichoke, Globe type – Class 3**

3 *buds* -- Buds should be of uniform colour and size, and be tightly closed without insect or harvesting damage, and be free of any disease. Stem neatly trimmed to 3cm.

### **Beans – Class 2**

All of the following are allowed in this class.

French,

Haricot,

Dwarf,

Bush,

Common,

Kidney,

Snap,

String,

Flageolet

Wax beans (Yellow)

Yard-long beans (Asparagus, Peru, Snake)

8 *Pods* -- Beans are prepared and displayed with uniformity being a key factor. Choose pods that are fresh, of good colour and free from spots, and which show very limited swelling of the seeds. All pods must be the same length with at least 1 to 1.5cm of stem on each pod, and should be as straight as possible, or for curved varieties true to type. Uniformity, and the ability to snap cleanly are factors concentrated on by judges. Insect damage, disease and poor trimming are faults.

**Shelly Beans (incl Lima Beans)** 8 *Pods* -- Pods should be uniform in size and shape, at proper maturity. Succulence and uniformity are the most desirable characteristics, and at prime stage for fresh use or freezing. At least 1 – 1.5cm of stem must be present on whole pods. Pods must be turgid, free of twisting and true to type. Display of 4 pods whole and 4 pods shelled. Note that the number of shelled beans cannot exceed the number of bean seeds inside the pods.

### **Beetroot with Tops – Class 3**

1 *standard bunch with 5 roots* -- Beetroot should be smooth, uniform in size, free of cracks and rough spots and free of worm tunnels. A diameter of 4 to 6.5cm is desirable. The colour should be true to type and free of blemishes. Tops should be free of disease and insect damage. Remove any dead or damaged leaves and any fibrous roots, taking care not to nick the root itself, and leave a taproot of 5-7cm. Wash the roots with a sponge, not a brush.

### **Beetroot without Tops – Class 2**

1 *standard bunch with 5 roots* -- Beetroot should be smooth, uniform in size, free of cracks and rough spots and free of worm tunnels. A diameter of 4 to 6.5cm is desirable. The colour should be true to type and free of blemishes. Tops should be trimmed to within 5cm and tied off neatly. Remove any dead or damaged stems and any fibrous roots, taking care not to nick the root itself, and leave a taproot of 5-7cm. Wash the roots with a sponge, not a brush.

## **Cabbage**

### **Chinese Cabbage – Class 2**

*1 head* -- Heads 30 – 40cm in height and 12.5 – 15cm in diameter are considered ideal. Outer leaves should be trimmed to give heads a tight, cylindrical appearance. Stems should be cut cleanly at the base of the last wrapper leaf. Yellow, wilted or damaged leaves are serious faults.

### **Green Cabbage – Class 2**

*1 head* -- Heads must be uniform in symmetry, size and firmness, true-to-type and free from splitting and pest or disease damage. Firm heads with 3 to 4 outer wrapper leaves that curl just slightly at the edge are best. Stem must be cut cleanly at the exact base of the last wrapper leaf leaving no more than 3 cm of stem. Yellow, wilted or bruised leaves are not permitted. Cape Spitz and other conical types are perhaps the most attractive on the show bench.

### **Red Cabbage – Class 2**

*2 heads* -- Red cabbage should be selected and trimmed in a manner similar to green cabbage. Heads must be firm and uniform in every way. Wrapper leaves with worm damage, decay or injury are faults.

### **Savoy Cabbage – Class 2**

*1 head* -- Savoy cabbage should be selected and trimmed in a manner similar to green and red cabbage. Heads must be firm and all leaves free of injury, insect damage, discolouration and decay.

## **Carrots**

### **Carrots, bunched without tops – Class 2**

*1 standard bunch of 8 roots* -- The roots should be 2.0 - 3.5cm in diameter and be uniform in length and diameter, smooth and bright (dependent on the cultivar). Forked carrots and those with rootlets and ripples in the flesh are undesirable. Tops must have a good colour, roots must be free of insect, nematode and disease damage, and have no cracks or cuts. Remove soil by brushing or washing in cold water. Do not scrub as the skin will break. Trim the foliage back to 5 – 7.5cm from the shoulder and retain between 2.5 - 5cm of the fine taproot.

### **Carrots, bunched with tops – Class 3**

*1 standard bunch of 8 roots* -- The roots should be 2.0 - 3.5cm in diameter and be uniform in length and diameter, smooth and bright (dependent on the cultivar). Forked carrots and those with rootlets and ripples in the flesh are undesirable. Tops must have a good colour, roots must be free of insect, nematode and disease damage, and have no cracks or cuts. Remove soil by brushing or washing in cold water. Do not scrub as the skin will break. Foliage should be clean, free of disease and look healthy retain 2.5 - 5cm of the fine taproot.

### **Corn (Sweetcorn) – Class - 3**

*3 cobs* -- Husks should be fresh and green, fitting firmly around the ear. Ears should be plump, well-filled to the tip, uniform and typical of variety in size, colour, and shape. Kernels should be tightly packed and be in prime, young milk stage. Harvest as close to exhibiting as possible. Remove loose outer husk. Strip husks on one side to expose kernels. Trim brown silks back to 1 inch from tip of husk. Trim excess shank at base of ear evenly to 1 inch. Sprinkle with water occasionally before showing to preserve freshness.

### **Corn (Maize / Dry) – Class 2**

*3 cobs* -- Ears should be properly dry, kernels well filled and plump. Uniform and typical of variety in size, colour, and shape. Cobs should have tightly packed rows, be well filled with no missing (unpollinated) kernels. Harvest as close to exhibiting as possible. Remove loose outer husks. Strip husks all around to expose kernels. Remove excess silks and tie back husks into a uniform bunch. Trim excess stalk at base of ear evenly to 3cm.

## **Cucumber**

### **Cucumber, Pickling – Class 2**

*5 fruits* -- Pickling cucumbers should be uniform, straight and have blunt ends, be free of yellow colouring, not more than 4cm in diameter and not more than 10cm in length. Cut stem 1cm from the fruit shoulder. Curved or tapered fruits are undesirable.

### **Cucumber, Slicing – Class 2**

*2 marketable fruit* -- Slicing cucumbers should be between 15 and 25cm long and 3 – 6cm in diameter. Dark green, straight, symmetrical fruit with rounded ends are desirable. Cut from the plant together with 1cm of stalk attached. Fruit must be free of any yellowing and flabbiness. Any washing should be done carefully with a sponge and any spines that are present should be retained. Marketer and Ashley are good exhibition cultivars.

### **Cucumber, OPEN – Class 2**

*2 marketable fruits under 15 cm in length* – Category for any cucumber variety that does not conform to the above classes. Fruits must be true to variety and uniform in size, shape, and colour. Fruits must be young with tender skins and should be free of scratches and bruises.

### **Egg plant / Aubergine / Brinjal – Class 3**

*3 marketable fruit* – Select medium-sized fruits with a good bright colour (purple, green, orange, white or bicour) and sheen. The green calyx should be clean (wipe, but do not wash) and free of brown edges or patches. Cut the fruit carefully from the plant, together with a 2.5 – 3cm stalk. Fruit must be free of green or white streaking (but this would be cultivar specific). Pack carefully in tissue paper, as bruising and rough handling show up within a few hours.

### **GIANT VEGETABLE OPEN Class 0**

*1 specimen:* Excludes tomatoes in this category. One specimen of your largest entrant. All class specific criteria are used to judge entrants. The entry will be judged on variety, size and overall appearance. Judges decision will be final.

### **Herbs – Class 1**

*1 sprig per bottle* – Harvest herbs at the proper harvest stage ie. what would normally be considered to be ready for use. Rinse in cold water and exhibit fresh and clean specimens in a glass bottle.

### **Anise**

*1 head* -- Heads should be 7.5 – 12.5cm across at the base. Outer spreading leaves should be removed and the butt or base trimmed and cut cleanly with a sharp knife. Do not tie.

### **Celery**

*1 marketable plant* -- Celery should be at least 25-30cm long from the base of the first leaflet on the outside petiole. Tie or cover the exhibition plants for 2-3 weeks before the show. Lift carefully with a fork, wash off excess soil and remove the root system with a sharp knife, leaving a 15mm wedge (this can be trimmed later when the head has been washed). Trim off outer stalks that may be cracked or discoloured, and any basal side-shoots. Trim the basal end straight across. Dark green stalks and leaves are desirable. Green, tender petioles tightly held together are desirable. Tie neatly with raffia just below the leaves.

### **Dandelion**

*1 standard bunch* -- Dandelion bunches should each be 3-5cm in diameter at point of tie. Three to four well-formed plants 35-45cm long make a good sized bunch. Cleanly cut off roots at the base of the crown. Tie the bunch 7.5-10cm above the base of the plants. Trim off old and damaged leaves.

**Dill**

*2 heads tied* -- Cut seed heads with 25 -30cm stems. Exhibit the heads tied together 7.5 -10cm from the base and again at the lower end of the stems. Stems and leaves should be tender and bright green.

**Endive**

*1 marketable head* -- Individual heads should be displayed flat with leaves loose. Plants should be 25-35cm in diameter with a cream coloured heart. The entire plant must be free of soil. Trim the stem base flat across, and in line with the base of the first leaf.

**Fennel (Green or bronze)**

*2 heads tied* -- Cut seed heads with 25 -30cm stems. Exhibit the heads tied together 7.5 -10cm from the base and again at the lower end of the stems. Stems and leaves should be tender and bright green or brown.

**Parsley****Parsley, Curled**

*1 marketable bunch*-- Each bunch should be 3 – 5cm in diameter at the point of tie. Cut all stems to the same length after tying the bunch. Stems should form a compact, straight bunch. Crisp, fresh, green leaves are best.

**Parsley, Plain**

*1 marketable bunch*-- Prepare plain parsley in a similar manner to curly parsley.

**Parsley, Root**

*1 standard bunch composed of 3 entire plants* -- Each bunch should contain fully developed, intact plants with straight, uniform, clean, roots 15 – 20cm long. Bunches should measure 3 - 6cm in diameter at the point of tie.

**Leaf Crops Open – Class 3**

*1 standard bunch* -- Greens should measure 4 to 5 cm at point of tie with roots removed. Neatly trimmed, clean, crisp leaves are desirable. Leaves should be free of specks and spots and should be uniformly coloured.

**Lettuce – Class 3**

Heads that are about to run to seed, and with wilted, yellow or damaged outer leaves are not good candidates. Lettuce should be handled carefully at all times as the outer leaves are extremely brittle and prone to damage, and even one broken leaf is likely to spoil the appearance. Lift the lettuce with a fork and wash thoroughly, leaving the root system intact. Remove diseased and damaged lower leaves. Only trim the butt to within 0.5cm of the bottom leaf when mounting the exhibit. If cut the day before the show, lettuce can be freshened up in cold water for an hour before the show. Do not completely immerse in water overnight, as the leaf tissues become waterlogged and your lettuce will become brown and useless for exhibiting.

**Lettuce, Head** eg. Iceberg, Great Lakes etc

*1 marketable head* -- Heads should be uniform in size (varying from 12 - 22cm in diameter), fresh in colour and maturity. Heads should be moderately firm to hard with two intact, attractive wrapper leaves.

**Lettuce, Bibb** (butter lettuce) eg. Four Seasons etc

*1 marketable head* -- Heads should be uniform in size, colour and maturity. Trim each head to remove old, discoloured and damaged leaves. Select compact, young heads. Heads should vary from 12 - 22cm in diameter, depending on variety.

**Lettuce, Romaine** eg. Cos etc

*1 marketable head* -- Romaine does not form a tight head, but good heads are compact and 20 - 30cm long. Prepare in a manner similar to bibb lettuce.

**Lettuce, Loose-leaf** eg. Oakleaf etc

*1 marketable head* -- The looseleaf lettuces do not form a tight head, and vary from 20 - 35cm in diameter. Prepare in a manner similar to bibb lettuce.

### **Melons – Class 3**

#### **Watermelon**

*1 fruit* – Pick melon at full maturity. The melon will include the stem and the entire section including the first nodes, on either side of the attachment node.

The watermelon should not be cut, Fruits should be of typical size, deep green skins, highly coloured, contrasting striped, spotted or even gray-green skin is desirable, depending on the variety. Watermelon should be ready to eat and be smooth and clean. Not over- or under-ripe and free from decay spots, pest or mechanical damage. Do not wash, but rather clean with a soft-bristled brush.

#### **Sweet melon, Musk melon, Spanspek**

*2 fruit* -- Melons should be fully matured and at prime eating stage. Fruits must be uniform in size, shape, colour and maturity. Fruits picked 1 to 2 days before the show, and kept dry at room temperature will be closest to their prime quality. The stem scar must be dry and free from decay. Melon scent needs to be clearly apparent from the blossom end. Fine netting over the surface without any obvious defects. The melon must have a rich, sweet aroma.

#### **Sweet Melon, OPEN (Unnetted)**

*2 fruit* -- Category for any melon variety that does not conform to the above classes. Fruits must be true to variety and uniform in size, shape, and colour. Fruits must be young with tender skins and should be free of scratches and bruises. Fruits are best picked 1 to 2 days before the show, and kept dry at room temperature will be closest to their prime quality. The stem scar must be dry and free from decay. The melon must have a rich, sweet aroma.

### **Okra – Class 3**

*5 pods* -- Pods should be uniform in diameter, length and colour, and should be young and tender, not over mature and leathery. Pods may have young seeds, but must be tender. Cut stems 1 - 1.5cm from the pod shoulder.

### **Parsnips – Class 3**

*3 marketable roots* – It will be essential to lift the roots with a fork in most soils, but as for carrots, any forking of the roots will be regarded as a major defect. The roots of long cultivars are extremely brittle and care is necessary when cleaning. The roots should be uniform in length and diameter, as well as smooth. Forked parsnips and those with rootlets and ripples in the flesh are undesirable. Remove all lateral roots carefully. Tops must have a good colour (no green shoulders) and roots must be free of insect, nematode and disease damage, and no cracks or cuts. Trim the tops back to 2.5 - 5cm from the shoulder and retain 2.5 - 5cm of the fine taproot.

### **Peppers**

#### **Pepper, Green bell - Class 2**

*3 marketable fruits* – Choose good-sized fruits with thick walls, shiny, unblemished skin and that are true to type with regards to uniformity in size, colour and shape, as well as having the same number of lobes (e.g. 3 or 4). Stems should be cut cleanly and level with the shoulder of the fruit, leaving approx. 1 – 1.5cm of stem.

#### **Pepper, Red, Yellow or Orange bell – Class 3**

*2 marketable fruits* -- All fruits should be completely coloured. The preparation is the same as for green bell peppers.

### **Pepper, Hot (Chillies) – Class 3**

*8 marketable fruits* -- Fruits should be true to shape and fully coloured for variety, uniform in size and colour, crisp, firm and free of cracks and blemishes. Cut stems 1 – 1.5cm from the shoulder of the fruit.

### **Pepper, OPEN – Class 3**

*3 marketable fruits* – Choose good-sized fruits with thick walls, shiny, unblemished skin and that are true to type with regards to uniformity in size, colour and shape, as well as having the same number of lobes (3 or 4). Stems should be cut cleanly and level with the shoulder of the fruit, leaving approx. 1 – 1.5cm of stem.

### **Potatoes – Class 3**

*4-8 marketable tubers, or approx. 500g to 700g* – Show tubers should be true-to-type, uniform in size, shape and maturity (with a minimum tuber diameter of 4cm) and lifted carefully a week or so before the show, preferably when the soil is dry. Try not to wash the potatoes, but if necessary do it carefully with a sponge and plenty of water. If the tubers are slightly immature and the skins slip (ie. peel when touched), washing can be delayed until a day or two before the show, so that the skins can firm up a little. Enlarged skin lenticels ('breathing' pores), evidence of second growth, scab, nematode damage, internal discolouration and hollowness are defects that will devalue your exhibit.

### **Pumpkins and Hubbard squashes – Class 2**

*2 fruit* -- Fruits should be well-formed (of good shape), thick fleshed, mature and well-cured (good colour). Hard rinds are a desirable quality (dark orange skin with tiny brown spots in the orange pigment for orange pumpkins). Avoid coarse, over-sized specimens. Cut the stem cleanly where it is attached to the vine, leaving 5cm of stem attached to the pumpkin, and wash thoroughly. Freedom from scratches and soil are important. Wipe and polish with a soft cloth.

### **Pumpkin, OPEN – Class 2**

*2 marketable fruits* – Category for any pumpkin variety that does not conform to the above class. Grading as above, fruits must be true to variety and uniform in size, shape, and colour.

### **Radish – Class 1**

*1 standard bunch 8 radish* -- Radishes should be young ( 2 - 3.5cm in diameter), firm and crisp, bright in colour and of a good shape (cultivar specific) with tops on. Each bunch should contain 8 radishes. Tops should be tied in a neat bunch, at the base of the leaves. Leaves should be fresh, green and free of insect damage. The fine taproot of round and olive-shaped cultivars can be 4 – 5cm in length.

### **Rhubarb – Class 1**

*1 bunch of 5 stalks tied at both ends* – Young, tender stalks, uniform in colour and approximately 2.5cm in diameter are best. Pull the stalks (do not cut), trim the leaves so that only 2.5cm of leaf blade remains attached to the stalk. Tie at both ends of the leaf stalk with raffia.

### **Spinach – Class 3**

*1 plant* – The crown should be intact and roots removed. Leaves should be crisp, dark green, clean and free of damage from insects, disease or mishandling. Remove the outer damaged leaves. Place in a jar of water to prevent wilting.

### **Spring Onion – Class 1**

*1 standard bunch* -- Spring onion bunches (with 10 spring onions per bunch) should be tied neatly with clean raffia/twine. Trim the roots back to 1.5cm and wash thoroughly. Stems that have commenced to bulb, even if only slightly, are not suitable for showing. Foliage should be left intact.

## **Squash, - Class 2**

### **Squash Butternut**

*2 marketable fruit* -- Fruits should have a dark tan skin, be well-cured and smooth. The stem should be cleanly cut to 1.5 – 2.5cm above the fruit. A thick, stocky, straight neck in relation to the bulb end is desirable (rather than those having a long handle that curves).

### **Squash Gem**

*4 marketable fruit over 7.5 cm in diameter* Choose fruits that are of a good size, green and with good skin sheen. Cut from the vine and trim the stalks to 1cm from the point of attachment.

### **Squash Marrows**

*3 marketable fruits (approx. 15 - 20cm in length)* -- Fruits should be true to variety and uniform in size, shape (as straight as possible) and colour. Fruits must be picked young while skin is very tender (the skin of a show marrow should pierce readily with the thumb nail), and should be free of scratches and bruises. Avoid oversized, coarse fruits as these will have stringy flesh. Cut from the plant and trim the stalks back squarely to within 2.5cm of the point of attachment to the fruit. You can further trim another 0.5cm when the exhibit is placed.

### **Squash Patty pans**

*3 marketable fruits* – Fruits should be 5 - 7.5cm in diameter. It is important that fruits should be free from scratches, bruises and insect or disease damage. Skin should be glossy.

### **Squash, OPEN**

*2 marketable fruits under 15 cm in length* – Category for any squash variety that does not conform to the above classes. Fruits must be true to variety and uniform in size, shape, and colour. Fruits must be young with tender skins and should be free of scratches and bruises.

## **Sweet Corn – Class 6**

*2 marketable ears* – Choose good-sized cobs, with ears well filled out to the tip. Tight, dark green husks are desirable. Carefully trim off all but 1 or 2 wrapper leaves around the cob and remove a narrow strip of this 2cm in width to display the placement and fullness of the kernels (corn deteriorates rapidly if the entire husk is removed). The butts should be trimmed cleanly and the silks remain intact (silks can be trimmed to within 2.5cm of the husk). Kernels must be at prime young milk stage, not doughy or watery ie. They should easily pierce with the thumb nail (do not try this out on your own exhibits – leave this to the judges!).

## **Sweet Potatoes – Class 3**

*2 marketable tubers weighing 250 – 500 g each* -- Tubers should be uniform in size, shape and colour, free from weevils, wireworms and cracks. Skins must be firm, well-cured and clean. Dig 7 -10 days before exhibiting to cure, and then wash or wipe thoroughly with a sponge, and take care not to scratch or damage the skin. Tubers should weigh 250 – 500g and be 5 - 10cm in diameter.

## **Swiss Chard – Class 3**

*1 standard bunch of 8 leaves* – Select bright leaves (20 -30cm in length) of good colour, well puckered and free from leaf spots or pest damage and with a good length of trimmed stem. Pull the leaves from the plant, and trim the butts neatly with a sharp knife. Wash and sponge the leaves if necessary. Bunches should contain 8 cut leaves and be 6.5 – 8.5cm in diameter at the point of tie. Place in a jar of water to prevent wilting.

## **Tomatoes – Class 6**

As a fairly large number of fruits are called for in any of the tomato categories, uniformity of colour and size is of extreme importance. Ideally collect twice as many fruits as are required, with the calyx (sepals) intact 4 – 7 days before the show date, depending on weather conditions. If there is a lot of fruit, picking can be delayed until a day or two before the show, as this will ensure that the calyxes are fresh and green (an important factor,



especially if there is a lot of competition in this category). Place clean (wiped with a cloth rather than washed) fruits in a cupboard or drawer in single layers to complete ripening. Inspect daily to ensure that caterpillars and other critters have not emerged to cause damage. On the day of the exhibition, display those with an even colour the right way up with the calyx still intact. Some cultivars are more suitable for exhibition. Generally small to medium-size fruit cultivars are better as they are less susceptible to radial cracking, are more symmetrical and have smaller calyxes and scars. 'Moneymaker' is an excellent exhibition cultivar.

### **Tomatoes, Cherry**

*12 fruits* -- Stems (calyx) should be left on and be green and fresh. Uniformity in size, colour, shape, and maturity are important. Fruits must be free of cracks and damage.

### **Tomatoes, Paste / Italian**

*6 fruits* -- Pear tomatoes or Italian tomatoes are prepared and shown in a manner similar to cherry tomatoes.

### **Tomatoes, Medium (Red, yellow, green, purple or black)**

*5 marketable fruits* -- Fruits must be true to variety. All fruits must be uniform in every way. Firm, crack-free, smooth fruits are desirable. Calyxes, if left intact, should be fresh and green. The green calyx adds to the fruits appearance only if it is fresh.

### **Tomatoes, Large (Red, yellow, green, purple or black)**

*3 marketable fruits* -- Fruits must be true to variety. All fruits must be uniform in every way. Firm, crack-free, smooth fruits are desirable. Calyxes, if left intact, should be fresh and green. The green calyx adds to the fruits appearance only if it is fresh.

### **Tomato Giant**

*1 fruits*. This category is simply the biggest unblemished tomato on the show. Soft spots, insect damage and any open cracks are considered to be blemishes. Healed cracks may be admitted based on judges final decision.

## **A Collection of Vegetables – Class 10**

*Bench area allocated per exhibit is 1.0 x 0.5m, garnishing is allowed, a minimum of 8 vegetable types are required.*

### **NOTE:**

*DUE TO SPACE LIMITATIONS, YOU MUST HAVE PRIOR ARRANGEMENT WITH LIVINGSEEDS TO ENTER THIS CLASS.*

Quality counts the most, and thus this is probably the most difficult of all exhibits to showcase, as extreme skill and forward planning (especially with harvesting) is required to have all vegetable specimens in peak condition at the same time. Here are a few pointers:

- Establish in good time how much space is allowed for the exhibit and the exact dimensions
- A week before the show lay out the same area on a table with the exact number of plates, dishes, trays or special stands that are to be used, and get a good idea of the number of onions, tomatoes, carrots, beetroot etc, that you will need for your exhibit. It is a good idea to prepare a list of all the vegetables to be included and to make a sketch, to scale of your proposed layout
- All vegetables in a collection should be seen clearly from most angles, with none hidden or partly hidden
- With so many different vegetable subjects it will be necessary to lift some above table level (usually with bricks, boxes or wooden blocks – spaced in step fashion)
- The steps should balance on both sides of the center of the display when viewed from the front
- Tall subjects should be placed at the back and smaller subjects in the front
- Balance the exhibit so that it does not have a one-sided appearance

- Celery and leeks, peas and beans, carrots and parsnips, beetroot and turnips, onions and kohlrabi, lettuces and cabbages ..... are pairs of vegetables of similar size and shape which balance each other if placed opposite each other on either side of the center of the exhibit
- Tomatoes and cauliflower make attractive focal points and are usually placed in the center of the exhibit
- Vegetables show up particularly well against a dark green or black background, so some material (satin if available) can be draped over the staging blocks before placing your vegetables
- Garnishing of the different vegetables classed in a collection is sometimes not permitted (read the schedule), but curled parsley of good colour and freshness can often be used to advantage when staging a collection as it contrasts well with a dark background and shows off vegetables.
- Try not fall into the trap of cramming in as many as possible – this does not often improve one's chances of success. A well-balanced collection of 8 vegetables of top quality is superior to a conglomeration of 16 substandard items.
- Over-running your bench space will count against you.
- A card detailing the display will count in your favour.

Any questions can be emailed to [veggiecomp@livingseeds.co.za](mailto:veggiecomp@livingseeds.co.za)