

NEEDLEWORK

- 1. KNITTING.** Should always be hand-knitting (although the schedule does not actually state this).
Visual impact is very important. Avoid any pattern mistakes and pay particular attention to correct tension. Neat finishing off, making up and seams, with no long ends will be looked for. Pay special attention to any collars, buttonholes etc., which should be evenly spaced. Baby garments - Safety factors should be considered e.g. no long ribbons or anything that a baby could put in their mouth.
- 2. EMBROIDERY AND CROSS-STITCH.** If the back of the work is exposed (not framed) it should be as good as the front. An even tension is very important. Some judges may prefer an own design rather than a transfer. Again the impact of the design should be considered. Special care should be taken with finishing techniques.
- 3. DRESSED DOLLS, KNITTED AND SEWN SOFT TOYS.** Safety factors should be borne in mind in the choice of materials and accessories used. Again visual impact is very important. The choice of fabrics should be appropriate to the design. Toys should be well stuffed, avoiding 'floppy heads'.
- 4. MACHINE SEWN ARTICLE.** The fabric should be suitable for the garment being made. Choice of seams is important and they should be suitably finished. Any hems should be even to allow the garment to hang straight. Set-in sleeves must be properly inserted. Pay particular attention to buttonholes and any details such as pockets etc., A lining should be an exact fit of the garment. Presentation is all important and the item must be well pressed.
- 5. LACE.** Choice of fabric should be considered e.g. lawn for the centre of a lace-edged handkerchief. Take care with accuracy of design, there should be no loose threads.
- 6. CROCHET.** Look at design, colour etc. Correct tension is important, with no loose threads.
- 7. PATCHWORK.** Pay particular attention to colour and design. Accuracy is essential.

ALL WORKS SHOULD BE IN PRISTINE CONDITION

PHOTOGRAPHY

Here are some ideas which might be of help when taking your photographs.

Get closer -

Fill the frame with your subject and nothing but your subject this will make maximum impact

Use black and white -

Reducing the world to a palette of greys has a number of creative benefits. This can be achieved very easily on digital prints.

Pattern -

Both natural and man-made patterns appear all around us, capturing the imagination.

Look at the subject from a different angle -

Try dramatic angles to make ordinary subjects exciting. Don't restrict yourself to a realistic outlook - look for ideas in reflections shape and colour, have an abstract look at life.

Get up early and stay up late -

Extremes of the day are the best times for photography providing unique lighting and atmosphere.

And some points that will be considered when judging images.

Composition -

How harmony and balance is achieved by arranging different shapes and subjects in the photograph.

Communication -

A photograph is a picture that can communicate your experience to another.

Originality -

Your interpretation of the subject.

Depth of field-

Range of sharp focus in the picture.

Main point of interest -

A clearly defined subject improves the impact of the photograph.

Viewpoint -

Changing the viewpoint is the photographers most important means of controlling the way the photograph will look.

Pick up a schedule and make an entry this year. For further information phone Helen on 01890 820 566.

Etal Flower Show

Hints and Tips for exhibitors

Want to take part
but unsure
where to start?

This leaflet has been compiled
with the help of judges and
experienced exhibitors.

Look inside for useful
hints and tips for the
successful exhibiting of
flowers, vegetables, bakery,
needlework and photography.

We would like
to encourage you to make
your own entry this year.
Pick up a schedule
and have a go!

INTRODUCTION

The first rule is to read the schedule very carefully and of course the judge's (or referee's) word is final. We hope that these notes will encourage you to make an entry and will help in your enjoyment of what you see at the show.

FRUIT AND VEGETABLES

Again: The first rule is to read the schedule!

1. Three first class onions will not win if the schedule calls for four. If you enter four and the schedule calls for three you may be lucky, a friendly steward may take one away, but it is not wise to depend on it.
2. Try to start with best raw materials you can. Cheap seed will take just as much sowing/fertilising and looking after as good seed and is unlikely to give as good results.

Growing...

3. Try to give as much space as the size of your garden will allow. An extra inch or two between plants will produce better results especially if it is done early.
4. Once the plants are growing, don't stop looking after them. Keep them watered, weeded and earthed up. Green tops on carrots and potatoes will be heavily penalised by the judges.
5. Lift root vegetables close to show day and make sure to include the last bit of fine root,

and Showing...

For exhibition, presentation is all.

6. Root vegetables should be well washed. Any last soil particles can be picked off with a cocktail stick rather than risk scrubbing the skin. Long roots like carrots should be wiped around rather than along their length. A worn kitchen scrubber will remove stubborn marks but should be used with care as scratches will not show when the item is wet but when the exhibit dries out (usually on the bench) they will seriously affect the appearance

- .7. Arrange your exhibits to their best effect. Three carrots: put the best one in the middle, tie their stems with raffia or green string and cut them off at the same length.
8. Sit shallots on a plate of DRY sand or sawdust, onions on rings (slices of toilet roll centres will do for a start). Tip them slightly backwards. It makes them look longer.
9. Arrange tomatoes on a paper doily with a little parsley garnish, having checked the schedule that it is allowed.

FLOWERS

With flowers, again presentation is all.

1. Use wet oasis to position blooms. Crumpled news-paper works, but not so well. Aim for a fan shape.
2. In a group (say of 3 Dahlias) if you have one huge magnificent bloom - no matter how perfect - if it puts the other two in the shade choose a smaller one and aim for a matched set of three.
3. Unless it is going to spoil the presentation (by leaving it bare), cut off all brown or even yellow foliage and even turned petals.
4. If the only bloom you have has one or two petals with brown edges these can be trimmed using very sharp small scissors. Practise on a ruined bloom.
5. Gladioli stems should be presented 1/3 tight bud, 1/3rd just out and 1/3 fully out but not over.
6. Plantings should be made at two week intervals from April 1st, which allows approximately 100 days to show time.
7. Cut flowers on Friday (for a Sunday show) and put stems into deep water to stand.
8. A rose which is perfect too early can be cut and kept in the fridge to hold for the show.
9. For Annuals try Calendula, Lavatera (from seed), Asters or Marigolds.

BAKERY & PRESERVES

Bread

1. Salt should be added to the flour carefully as too much can alter the rising time or not enough and the finished loaf will taste bland. Correct kneading is vital until the dough is round and smooth. This can be done by hand or with an electric

dough hook. The dough should be covered while rising and proving to prevent a skin forming which, when kneaded, would form lumps.

The finished loaf should be evenly risen and baked with no large holes showing when sliced.

2. **Pastry.** This is so often not cooked properly on the base of tarts. A pre-heated oven and pre-heated baking sheet are essential for anything that requires a crisp base. Metal tins conduct the heat much better than does china.

3. **Cakes.** The raw mixture must be thoroughly mixed before baking. Often pockets of flour can be seen when the cake is cut. Even baking at the correct temperature is vital. Cakes should only be iced if stated on the schedule and should not be dredged with icing sugar to hide uneven 'browning'.

4. **Tray bakes and Sweets.** Should be cut neatly and of even size. Always check the schedule for the number of pieces required.

5. **Jam and Marmalade.** The judge will be looking for a lovely full jar. Sometimes the size of the jar is stated. All jars should be sealed with a wax disk and cellophane. The judge will check if the jars are correctly sealed by 'popping' with a teaspoon handle through the cellophane. There should be a clear label on each jar stating the date when made and the variety.

6. **Chutney.** Improves greatly with keeping so ideally it should be shown a few months after making. Chutney can sometimes taste vinegary which may mean that it wasn't allowed to cook long enough and the vinegar hasn't reduced. Again, sealing and labelling are important.

7. **Lemon Curd.** A small jar filled up to the neck looks good, no need to seal lemon curd as it only keeps for a few days. It should be as fresh as possible for showing and labelled.

8. **Shortbread and Biscuits.** Accurate weighing of ingredients and careful firing should help bring good results. Evenly sized and coloured samples should be shown.

Good presentation is important but a delicious tasting product is vital for winning a prize.