

damaged by pests. Remove only a minimum of outer leaves. Stage with approximately 75mm of stalk remaining and heads towards the front.

Carrots Choose firm, fresh, blemish-free specimens of good even colour and uniformity, without discoloration at the top. Carrots should have the soil or growing medium soaked at the time of lifting to minimise damage to the root. Cut off the foliage to approximately 75mm. Lay side by side in a triangular formation with the root end facing the front.

Cauliflowers, calabrese and broccoli, coloured-headed Reject pest-damaged, discoloured, split, loose or uneven-sized heads. Stage with approximately 75mm of stalk remaining. Just prior to staging, trim back leaves so that they match the level of the outside of the curd. Cover white curds with clean paper or cloth to exclude light, but remove immediately before the start of judging.

Celery Choose only heads that have no diseased or pest-damaged foliage and that have not been damaged by slugs. Reject specimens with heart rot or with flowerheads forming. Place a tie round the base of the leaves to prevent breaking and clean by a continuous flushing with water; ensure all pests are removed. Before staging, neatly trim off the roots, leaving a pointed butt end. In dish classes where few heads are required, lay them flat on the show bench. In collection classes, enhance specimens by displaying on a backboard. To exclude the light, cover with clean paper or damp cloth, which must be removed immediately prior to judging.

Courgettes Select young, tender, shapely and uniform fruits approximately 150mm in length and approximately 25–35mm in diameter, in any colour, or in the case of round cultivars approximately 75mm in diameter. Stage flat with or without flowers still attached.

Cucumbers Fruits should be completely matched and of a good, fresh green colour. The flower end should be completely developed, the barrel well shaped and with a short handle. Display specimens flat on the show bench. It is not necessary that flowers remain attached. Cucumbers grown under protection should be 250mm or more in length. Outdoor-grown cucumbers can be smaller.

Fennel, Florence Roots should be neatly trimmed off and foliage trimmed back to approximately 75–100mm, but with terminal foliage retained.

Flower sprout, Petit Posy Cut main stem with a sharp knife, trim all the stalks to be of the same length. Choose nice open sprouts of similar size with good colour and no pest damage. Exhibit in a shallow bowl of water to retain freshness. Cover dish with damp paper towel to reduce moisture loss while staging. Remove for judging.

Garlic Clean off all soil fragments, dry completely. Reduce the dried stem to approximately 25mm and remove the roots. Stage bulbs as complete specimens; do not divide into segments (cloves).

Kale It is recommended that leaves are exhibited in vases to maintain freshness.

Kohlrabi Choose tender, fresh specimens of a size according to cultivar. Trim roots neatly. Cut side foliage back to approximately 20mm and retain the terminal foliage. Stage in clean condition, but do not wash, and retain the natural bloom.

Leeks Specimens should be uniform in length, in good condition and solid (ie firm and compact throughout the length of the barrel) with a good, uniform blanch that is not bulbous at the base. Avoid excessive stripping of outer leaves, otherwise unsightly ribbing is exposed. In dish classes, preferably stage the leeks to lie flat on the bench with the roots to the front, neatly teased out and well cleaned. Ensure that stem (barrel), leaves (flags) and roots (beard) are flushed clean with tapwater, which should not be allowed to run between the leaves leaving unsightly soil particles. Avoid soft, discoloured specimens, or evidence in the stem and leaves of rust disease. Place specimens in collections vertically on a backboard, complementing celery, where shown, in length. Bind in the leaves to an appropriate length. Reject specimens that show evidence of the formation of a flowerhead. Some schedules have classes for intermediate leeks, ie where the blanch to the tight button is more than 150mm and less than 350mm. Pot leeks call for a 150mm maximum blanch from root base to 'tight button', ie the point where the lowest leaf breaks the circumference of the blanched stem. Size should be of a maximum cubic capacity.

Lettuce Lift with roots intact in the evening or early morning when the leaves are turgid. Fresh heads of uniform and attractive colour are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Wash, avoiding soil particles collecting between the leaves. Remove damaged outside leaves, and stage laid on the show bench with the hearts facing the front.

Marrows Choose tender, young, uniform fruits, which should be less than 350mm long or, in the case of round cultivars, approximately 500mm in circumference. Old, mature fruits that are not suitable for table use should be excluded. Wipe clean and stage directly on the show bench.

Onions Uniform, well-ripened bulbs of good colour are required. Avoid soft, stained specimens with thick, immature necks. Do not over-skin. The tops should be neatly tied and the roots neatly trimmed back to the basal plate. Onions are often staged on rings or soft collars. Pickling onions should not exceed 30mm in diameter nor should the necks be tied. Onions on ropes should contain 8 onions neatly presented, either tied or plaited. Check quantities.

Onions, green salad Stage plants with foliage and roots attached, and well washed.

Oriental brassicas, heading types Choose representative specimens of equal size, clean and with good bloom. Reject damaged heads. Display with roots intact, well washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied.