

## Judging Criteria – Fruit and Vegetables

	Class	Entry	Judging Criteria for the show
<b>Vegetables and Fruit</b>	1	Six tomatoes on a plate	<ul style="list-style-type: none"> <li>• Uniform in size and shape</li> <li>• Ripe but firm</li> <li>• Rich in colour with fresh calyx and stalk intact</li> <li>• Blemish free and unpolished</li> </ul>
	2	Nine cherry tomatoes on a plate	<ul style="list-style-type: none"> <li>• Uniform in size and shape</li> <li>• Fresh, ripe but firm</li> <li>• Blemish free and unpolished</li> <li>• Rich in colour with fresh calyx attached</li> </ul>
	3	Two marrows	<ul style="list-style-type: none"> <li>• Young and not over-ripe</li> <li>• Uniform, well-shaped and tender</li> <li>• Any colour</li> </ul>
	4	Three carrots with tops	<ul style="list-style-type: none"> <li>• Good uniform shape</li> <li>• Tender roots, free from side shoots</li> <li>• Skins clear and colour bright</li> <li>• Tops trimmed</li> </ul>
	5	Four potatoes	<ul style="list-style-type: none"> <li>• Skins clear and free from blemishes</li> <li>• Eyes few in number and shallow</li> <li>• Skins should not be scrubbed</li> </ul>
	6	Three onions	<ul style="list-style-type: none"> <li>• Uniform bulbs, firm, well-ripened and of good colour</li> <li>• No thickness or softness in necks</li> <li>• No excessive removal of outer skins</li> <li>• Tops neatly ties with natural material and roots neatly trimmed. See <a href="http://www.youtube.com/watch?v=AtAVHegHb4k">www.youtube.com/watch?v=AtAVHegHb4k</a> for demonstration video</li> </ul>
	7	Two leeks	<ul style="list-style-type: none"> <li>• Good length of straight, blanched stem without any bulbous base</li> <li>• Solid, thick and tight with clean spotless skins; no ribbing</li> <li>• Not excessively stripped</li> <li>• Firm, fresh, undamaged, leaves</li> <li>• Roots uncut, with soil washed and teased away</li> </ul>
	8	Four runner beans	<ul style="list-style-type: none"> <li>• Straight, fresh, pods of good colour</li> <li>• No outward sign of seeds</li> <li>• Stalks attached</li> <li>• Slender and long</li> <li>• A crisp snap when broken</li> </ul>
	9	Three apples	<ul style="list-style-type: none"> <li>• Do not polish – retain the ‘bloom’</li> <li>• Eyes and stalks intact</li> <li>• Clear, unblemished skin</li> <li>• Good colour for the cultivar</li> </ul>
	10	Three Parsnips	<ul style="list-style-type: none"> <li>• Long, large, well-developed, symmetrical, well-shouldered and shapely.</li> <li>• White roots, smooth-skinned and free from side-shoots or blemishes.</li> <li>• Taproot intact,</li> <li>• Leaves trimmed to 75mm.</li> </ul>
	11	Three courgettes	<ul style="list-style-type: none"> <li>• Young and tender</li> <li>• Uniform shape and colour</li> <li>• Approx. 15cms long and 3 to 4 cms in diameter. Round varieties approx. 7 to 8 cms in diameter – any colour but well-matched</li> <li>• Courgettes may be exhibited with, or without their flowers.</li> </ul>
11	Ugly vegetable	<ul style="list-style-type: none"> <li>• Home grown</li> </ul>	

## Judging Criteria – Flowers

<b>Flowers</b>	13	Single bloom	<ul style="list-style-type: none"> <li>• Leaves below the water-line removed</li> <li>• Flower at its peak – not under-developed or past its peak</li> <li>• A good specimen of the cultivar in shape, colour and size</li> </ul>
	14	Pot Plant	<ul style="list-style-type: none"> <li>• Pots – clean, undamaged and of a size appropriate to the plant.</li> <li>• Staking, if needed – neat and inconspicuous.</li> <li>• Plants – sturdy, shapely with healthy foliage.</li> <li>• Flowers – plentiful, good size, colour and condition. Faded flowers and foliage removed.</li> <li>• Ornamental foliage plants – sturdy, shapely with clean, unblemished, healthy foliage.</li> <li>• Cacti and succulents – well-balanced, free from defects, distortion, missing spines, lesions or abnormal marks.</li> </ul>
	15	Vase of mixed dahlias	<p><i>Generic criteria for all dahlia types submitted in this unclassified class.</i></p> <ul style="list-style-type: none"> <li>• Blooms fresh and clean</li> <li>• All florets intact, firm and without blemish or defect</li> <li>• Colour(s) clear and well-defined and consistent throughout in self-coloured varieties</li> <li>• Shaded, bi-coloured varieties are evenly shaded or tipped throughout the bloom</li> </ul>
	16	Vase of sweet Peas	<ul style="list-style-type: none"> <li>• Up to 15 spikes</li> <li>• Strong spikes with well-spaced blooms</li> <li>• Long, straight stems</li> <li>• Flowers fully open and fresh</li> <li>• Large, erect flowers</li> <li>• Closed keel (the joined petals under the main petals)</li> <li>• No developing seed pods or colour loss</li> </ul>
	17	Vase of mixed roses	<p><i>Generic criteria for all rose types submitted in this unclassified class.</i></p> <ul style="list-style-type: none"> <li>• Doubles – open to half or three quarters</li> <li>• Singles and semi-doubles – fully opened</li> <li>• Blooms fresh, clean and sparkling</li> <li>• Full depth of colour which is bright and glowing</li> <li>• Straight stems</li> <li>• Clean, undamaged foliage, cleaned only with water</li> <li>• Good colour combination of mixed roses</li> <li>• No overcrowding or large spaces</li> <li>• Display balanced with the height and size of the bowl</li> </ul>

## Judging Criteria – Floral art

<b>Floral Art</b>	18	Christmas Table arrangement	<ul style="list-style-type: none"> <li>• Container/base appropriate to the design</li> <li>• Design – good balance, proportion, space, form and texture</li> <li>• Height appropriate for a table (see over or under)</li> </ul>
	19	Arrangement in a tea pot	<ul style="list-style-type: none"> <li>• Flowers suitable for a teapot</li> <li>• Colour harmony between the flowers, and the flowers and the teapot</li> <li>• Design – good balance, proportion, space, form and texture</li> </ul>
	20	Planted Welly	<ul style="list-style-type: none"> <li>• Clean welly with drainage holes in the sole</li> <li>• Stable – weighted in the foot to ensure stability</li> <li>• Healthy plants</li> <li>• Good colour combinations</li> <li>• Display balanced with the size and height of the boot</li> </ul>
	21	Fireworks!	<ul style="list-style-type: none"> <li>• Container/base appropriate to the design</li> <li>• Design – good balance, proportion, space, form and texture</li> <li>• Drama!</li> </ul>

## Judging Criteria – Culinary

<b>Culinary</b>	22	Victoria Sponge	<ul style="list-style-type: none"> <li>• May be baked in one or two tins</li> <li>• No cooling rack marks on top or bottom surfaces</li> <li>• Raspberry jam, sufficiently and evenly spread</li> <li>• Light sprinkling of caster sugar on top</li> <li>• Pale golden brown in colour, evenly baked</li> <li>• Top flat without air bubbles or crinkly edges</li> <li>• Bottom and top halves of equal thickness</li> <li>• Texture, fine, light and even</li> <li>• Flavour delicate with no dominant flavour</li> </ul>
	23	Six pieces of fudge	<ul style="list-style-type: none"> <li>• Bite-size cubes</li> <li>• Softer and crumblier than toffee</li> <li>• Even grain, no air pockets</li> <li>• Smooth, rich flavour. Not overly sweet</li> </ul>
	24	Quiche (any filling)	<ul style="list-style-type: none"> <li>• Shortcrust pastry base light and short, not hard and brittle – no soggy bottoms</li> <li>• Egg mixture is cooked in the middle</li> <li>• Pastry at the edges even, pale golden and not too thick</li> <li>• Adequate filling with no over-spilling</li> <li>• Filling uniformly diced or chopped and evenly distributed</li> <li>• Well-seasoned, good flavour combination</li> </ul>
	25	Round of shortbread	<ul style="list-style-type: none"> <li>• Presented in the round</li> <li>• Approximately 12mm (1/2 inch thick)</li> <li>• Marked into sections with a knife before baking</li> <li>• Neat, evenly shaped and smooth</li> <li>• Pale golden brown. Not overcooked at the edges or pale underneath</li> <li>• Crisp texture</li> <li>• Smooth base</li> <li>• Traditional butter flavour</li> <li>• May be lightly sprinkled with caster sugar</li> </ul>
	26	Harvest sheaf loaf	<ul style="list-style-type: none"> <li>• Must be edible (not made as a craft item)</li> <li>• Shape relevant to harvest time</li> <li>• Well-shaped and patterns well-defined</li> <li>• Golden, glossy finish.</li> </ul>

## Judging Criteria – Jams and Chutneys

<b>Jams and Chutneys</b>	27	One jar chutney	<ul style="list-style-type: none"> <li>• Label should state 'hot' or 'mild'</li> <li>• Colour bright and even throughout</li> <li>• Dark chutney should be bright not muddy</li> <li>• Reasonably firm, uniform consistency</li> <li>• No large pieces of onion, skin, cores or stones</li> <li>• No air bubbles or free vinegar</li> <li>• Mature flavour</li> <li>• Good blended flavour, characteristic of ingredients used</li> </ul>
	28	One jar marmalade	<ul style="list-style-type: none"> <li>• Based upon citrus fruit – flavour additions allowed and must appear on label</li> <li>• Colour bright and characteristic of citrus used</li> <li>• Jelly-like consistency – not runny or too firm</li> <li>• No air bubbles or scum</li> <li>• Peel tender, uniformly cut and distributed (sliced not minced)</li> <li>• Slightly bitter taste true to the fruit used</li> </ul>
	29	One jar jam (soft fruit)	<ul style="list-style-type: none"> <li>• Colour bright, even and characteristic of the fruit used</li> <li>• No scum, foreign bodies, mould or sugar crystals</li> <li>• Fruit evenly distributed, not too many stones</li> <li>• Skins tender</li> <li>• Jellified texture, not runny with loose liquid</li> <li>• Flavour full, fresh and characteristic of the fruit used</li> </ul>
	30	One jar lemon curd	<ul style="list-style-type: none"> <li>• <b>Date made should reflect 4 week 'Eat by' period (contains eggs)</b></li> <li>• Colour bright, characteristic of lemons, and even</li> <li>• Consistency spreadable, not runny or rough</li> <li>• No egg spots, peel, scum, sugar crystals or air bubbles</li> <li>• Fresh flavour, well-balanced and not greasy</li> </ul>
	31	One jar jelly (savoury or sweet)	<ul style="list-style-type: none"> <li>• Jelly brilliantly clear</li> <li>• No pulp, haze or scum</li> <li>• Colour even, bright and characteristic of the ingredients used</li> <li>• Consistency should tremble but hold its shape</li> <li>• No air bubbles</li> <li>• Flavour true to the ingredients used, full and well balanced</li> </ul>

## Judging Criteria – Art and Craft

<b>Art and Craft</b>	32	Flower painting in any medium	<p>These classes are not currently covered by national WI criteria. Judging will therefore tend to be based upon personal preference of the judge, taking into account the following points:</p> <ul style="list-style-type: none"> <li>• <b><u>All entries must have the name, address and telephone number of the entrant on the back and the class number in which it is to be entered. For jewellery items, this information to be written on a label and attached to the entry.</u></b></li> <li>• <b><u>Art work up to A3 including mount.</u></b></li> </ul> <ul style="list-style-type: none"> <li>• Eye-appeal – is there a focal point?</li> <li>• Colour</li> <li>• Perspective</li> <li>• Balance and composition</li> <li>• Tonal value</li> <li>• Use of materials including presentation</li> <li>• Sign on the back or cover signature</li> </ul> <ul style="list-style-type: none"> <li>• Originality</li> <li>• Good design as well as function</li> <li>• Good use of materials</li> </ul>
	33	Pencil or ink drawing	
	34	Item of jewellery	
	35	Collage or picture in felt	
	36	Doorstop in any material	

## Judging Criteria – Needlecraft

<b>Needlecraft</b>	37	Stuffed toy	<p><i>Class covers Soft Toys; Stuffed Toys; Knitted Toys; Rag Dolls</i></p> <ul style="list-style-type: none"> <li>• <b>All entries must have the name, address and telephone number of the entrant attached and the class number in which it is to be entered.</b></li> <li>• All buttons, eyes and extras must be firmly attached</li> <li>• Toy suitable for intended age group – safety, size and sturdiness</li> <li>• Good play or comfort value</li> <li>• Fur fabric toys must not have fur trapped in the seams</li> <li>• Stuffing must be evenly distributed and soft</li> </ul>
	38	Item of needlework	<ul style="list-style-type: none"> <li>• <b>All entries must have the name, address and telephone number of the entrant attached and the class number in which it is to be entered.</b></li> <li>• Decorative items; clothes; toys, bags; purses, etc., any item that has used mainly needlework techniques in the construction</li> <li>• Kits allowed</li> <li>• Hand or machined</li> <li>• Framed or open</li> <li>• Effective combination of thread, fabric and stitching to give colour and texture appropriate to the shape and intended purpose</li> <li>• Stitching shows skill in applying known and adapted techniques</li> </ul>
	39	Item or picture in cross stitch	<ul style="list-style-type: none"> <li>• <b>All entries must have the name, address and telephone number of the entrant attached and the class number in which it is to be entered.</b></li> <li>• No size limit</li> <li>• No trailing threads</li> <li>• Even, accurate stitches formed in the same direction</li> <li>• Thread should fill each hole and not catch the hole edges</li> <li>• Stretching should ensure vertical and horizontal lines parallel to the mount or frame</li> </ul>
	40	Patchwork/quilting	<ul style="list-style-type: none"> <li>• <b>All entries must have the name, address and telephone number of the entrant attached and the class number in which it is to be entered.</b></li> <li>• Patterns and colours should harmonise</li> <li>• Either hand-stitched or machine-stitched is acceptable</li> <li>• Sewing threads should blend with, or enhance the fabrics</li> <li>• Stitches should be even and neat with good tension.</li> <li>• Joins, and corners should be exactly matched</li> <li>• No loose threads or tacking</li> <li>• Large quilts should be knotted or quilted if lined</li> <li>• Edges should be finished neatly using dress-making techniques or piping</li> </ul>

## Judging Criteria – Photography

Amateur Photography	41	Illumination	<ul style="list-style-type: none"> <li>• <b>All photographs must be no bigger than A4, including the mount.</b></li> <li>• <b>Unframed</b></li> <li>• <b>All photographs must have the name, address and telephone number of the entrant on the back and the class number in which it is to be entered.</b></li> <li>• Does the photograph show originality?</li> <li>• Does it reflect the class title?</li> <li>• Is it in perfect focus?</li> <li>• Is it properly exposed?</li> <li>• Is the photograph well-composed with the emphasis on the main subject?</li> <li>• Is the photograph clean and suitably mounted?</li> </ul>
	42	Weather	
	43	Creatures	
	44	Wrea Green	
	45	Coast	



# Judging Criteria – Children’s Classes

## Year 3 and below

## Y4 and above

<b>Children’s Classes</b>	46	Miniature garden in a box	<ul style="list-style-type: none"><li>• In a seed tray or similar sized box</li><li>• Can be a living, growing garden or a temporary display for the Show</li><li>• Props should enhance and contribute to the design</li></ul>
	47	Flowers in a jug	<ul style="list-style-type: none"><li>• Fresh flowers and leaves with no fading or drooping</li><li>• Height of flowers is balanced with the size, height and shape of the jug</li></ul>
	48	Collage	<ul style="list-style-type: none"><li>• Can be abstract or represent something</li><li>• Paper, textiles, natural materials, pasta, bits and bobs or a mixture of some or all.</li><li>• No bigger than A3 including mount</li></ul>
	49	Painted pebble	<ul style="list-style-type: none"><li>• Pebble no larger than a saucer</li></ul>
	50	Animal painting or drawing	<ul style="list-style-type: none"><li>• Up to A3</li><li>• Landscape or portrait</li><li>• Paint or pencil</li><li>• Signature and age group on the back, top left.</li></ul>