

TATTENHALL ANNUAL SHOW

ENTRY FORM (Please use a separate form for each person)

NAME.....

ADDRESS.....

.....POSTCODE.....

TELEPHONE.....

CLASS No.	DESCRIPTION	NUMBER OF ENTRIES
<i>(example) 23</i>	<i>Heaviest marrow or courgette</i>	<i>1</i>
TOTAL		<input style="border: 2px solid black;" type="text"/>

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BASIC TIPS for EXHIBITORS

Read The Schedule – there is lots of information already in there to help you.

Note the requirements of each Class i.e. the number and size of exhibit.

Aim for uniformity in size, length and appearance.

Pick/cut your exhibits as late as possible but allow time for preparation, cleaning, etc.

Discard damaged flowers and leaves and misshapen fruit and vegetables.

A small length of stalk should be left on fruit / vegetables e.g. on beans, cucumbers and fruit.

Soil should be washed away, but don't polish exhibits. Where possible, retain the natural 'bloom'.

Onions and shallots should have their roots removed, the tops should be trimmed and tied with raffia, string or wrapped with an elastic band.

Flowers should be displayed in plain containers.

Small vegetables and fruit can be displayed on a plate, in a dish or on a doily, etc.

Root vegetables, after cleaning, must be displayed with their roots intact.

When staging your exhibit, **if you decide to change the class entered as shown on the entry form, please inform the entries desk.**

The entries desk will give you stickers with your entrant's number on. **Please ensure one sticker is placed by each one of your entries, with the entrant's number face down.**

The stewards will assist you if required.

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