

- All exhibits must be grown or produced by the exhibitor.
- Products for exhibit will be delivered to correct venue between **4pm-7pm, Friday, October 10, 2025 at the Holy Cross School Auditorium.**
- A Registration Form listing the entry or entries must be completed with the individual items correctly named as to Category and Class.
- Additional Registration Forms may be used and will receive the same Exhibitor's number. However, later entries may be given a new number and the entry with the highest score will be used when compiling the Exhibitor's total.
- **Read the Category and Class list carefully** and exhibit the correct number of items. If it calls for five (5) potatoes, exhibit five (5), no more, no fewer. No prize will be awarded if an incorrect number of specimens has been displayed.
- **Committees** in charge of recording and receiving the exhibits have the power to discard items which they do not consider suitable for exhibition.
- **No** judge will award a prize to exhibits considered unworthy of it. When there are only two entries in a class, the judge will not be compelled to award a first prize but will use his or her best judgement in such cases.
- **Exhibitors** interfering with the judge in the discharge of his or her duties will forfeit their rights to prizes to which they might be otherwise entitled.
- **No persons** will receive more than one prize in any one section of a class.
- **No exhibit** will be removed before the exhibition closes without permission of the organizers.
- All possible care will be taken of entries but neither the Eastport Peninsula Exhibition Committee nor the Eastport Heritage Society or their representatives will be responsible for the safekeeping of any product entered in a competition, this being the sole responsibility of the exhibitor.
- **Judging Standards for Vegetables and other Agricultural Products Quality** – This is one of the most important aspects of collecting agricultural products. Vegetables and such should be properly prepared and exhibited. All root vegetables should be free of dirt, fibrous roots, and have the tops removed.

Roots and tubers (e.g., potatoes) should not be scrubbed but buffed with a soft brush or woollen material, taking care not to damage the skin. Cabbage and cauliflower should be properly trimmed, and every item handled so as to make it attractive.

Careful growing, selection, and preparation of fruit for exhibition are essential. Varieties should be named and small fruit such as strawberries, gooseberries, and currants, should be wiped and shown with stems attached. Plums and apricots are shown with stems attached but should not be wiped.

- **Uniformity** – Specimens should be as uniform as possible in colour, maturity, shape, and size. This standard adds considerably to competitiveness in the show. It is much easier to select one fine specimen than to select several.
- **Colour** – Colour should be bright, clear, and attractive. Colour in vegetables is largely a matter of condition and is a good index of the care given the item. Usually, a dark or rich colour is preferred.
- **Size** – The size selected should be that in which all the other qualities are at their best. In practically all garden vegetables, those that are oversized are coarse, of low quality, and rough. Those undersized are very often so because of poor growing conditions and are often tough, of low quality, or malformed.

SUGGESTIONS FOR EXHIBITORS

Remember that the Exhibition is yours and its success depends upon the help and cooperation of everyone. Don't leave everything up to the Committee.

Place your entries with the appropriate committee at the requisite time, read the regulations carefully, exhibit what the list calls for and complete the Registration Form correctly. When you remove the tops of vegetables, cut them to within about a quarter-inch of the crown. If left on they will wilt and draw moisture from the vegetable, giving it a withered or dried appearance.