

of the high quality required for shows it is necessary to apply sprays, which may leave unsightly residues, which, if not removed, will detrimentally affect the exhibit. It is advisable to rub off the bloom rather than exhibit fruit showing spray deposit. Similarly where the bloom is smudged in handling it should be rubbed off. Unmarred bloom of plums and cherries should not be rubbed off.

Colour in fruits comprising an exhibit should be uniform in degree and extent.

**Freedom from Blemish**

Fruit selected for exhibiting should be free from unnatural russet and any marks, regardless of the cause, as these detrimentally affect the appearance. They should also be completely free of any insect pests such as red mite. The stalks of apples and pears should be complete and not damaged in any way. Stalks of plums and cherries should be left on the fruit.

**Market Value**

Market value mainly concerns exhibits of collections of plate lots and



The two exhibits on the right are of a high standard for show fruit. The exhibit on the left is marred only by lack of uniformity of colour.

**SCHEDULES OF STANDARD SIZES OF MAIN VARIETIES**

**Dessert Apples**

Variety	Exhibition in.	Commercial in.	Count
Cleopatra	3	2½	138
Cox's Orange	2½	2½	180
Delicious	3½	2½	138
Dougherty	3	2½	150
Jonathan			
Frimley Beauty	3½	2½	113
Gravenstein			
Golden Delicious			
Granny Smith			
Kidd's Orange	3½	2½	138
Statesman			
Sturmer			
Staymans Winesap	3½	2½	113
Rome Beauty	3½	2½	113
Tasma	3½	2½	113

**Culinary Apples**

Variety	Exhibition in.	Commercial in.	Count
Alfriston			
Dunn's Favourite	3½	3	96
Mobbs Royal			
Reinette du Canada			
Tasma			
Ballarat	3½	3	96
Prince Alfred	4	3	96
Granny Smith			
Lord Wolseley	3½	3	96
Rome Beauty			
Rymer			
Cleopatra	3½	2½	113
Sturmer			
Washington			

**Dessert Pears**

Variety	Exhibition in.	Commercial in.	Count
Beacon			
Beurre Bosc	2½	2½	135
Conference			
Doyenne du Comice			
Josephine de Malines			
Marie Louise	2½	2½	135
Williams Bon Chretien	2½	2½	180
Beurre Capiaumont	2½	2½	165
Broompark	3	2½	135
Louise Bonne de Jersey			
Packhams Triumph	2½	2½	165
Winter Cole			
Winter Nelis			

**Culinary Pears**

Variety	Exhibition in.	Commercial in.	Count
Beurre Capiaumont	2½	2½	135
Beurre Diel	3½	3	90
Beurre Clairgeau			
Beurre Bosc			
Conference	3½	2½	110
Keiffer			
P. Barry			
Vicar of Winkfield			

case lots and for the latter should be considered in conjunction with storage and transportation.

In single-plate entries competition is between entries of one variety, but in collections of plate lots it is between different varieties, and relative market values then become important.

Market value is judged by the popularity of the varieties on the home or export markets, depending on the class in which the exhibit is entered and the condition of the fruit at the time of showing.

**Fruit in Cases**

Fruit packed in cases for exhibiting should conform to the conditions already given regarding size, uniformity, form, appearance, and freedom from blemish, and in addition the following factors should be considered:—

**Storage, Transportation, Market Value**

As well as its market value the condition and maturity of the fruit are important. These would be judged on the suitability of the fruit at the time of exhibiting for the class in which it is entered.

**Packing**

If the fruit is to be wrapped, this should be done neatly with no paper ends showing.

Correct and even sizing is essential to pack the fruit to the correct height and degree of compactness that will prevent movement in any direction.

The height of the fruit should be such that at the lid-top centre ½ to ¾ in. bulge will show when thick bottom and thin lids are used, and ½ to ¾ in. bulge top

and bottom when thin bottoms and thin lids are used.

When thick bottoms and lids are used in packing stone fruit the fruit should be packed firmly to prevent any movement and only to the level of the top of the case.

The alignment of the fruit should be such that the rows are perfectly straight when looked at in any direction.

**Appearance of Package**

Clean, neatly constructed packages with timber sizes conforming to specifications should be used. Nails should be properly spaced and driven home without showing hammer marks. Case liners should be correctly and neatly fitted. Branding or labelling of the cases should be carefully done to prevent smudging or damage.

The condition of the package, though not as important as other factors, may decide the winning or losing of an award.

**Scale of Points**

The relative values of the requirements outlined can best be illustrated by the judging score tables below and on the next page, which show the percentage points allocated for each.

When score cards are used full points are allotted only for perfection, and points will decrease as the exhibit varies from perfection in any one of these factors.

**POINTS ALLOCATION FOR APPLES**

	Plate Lots		Collection of plates	
	Single Dessert	plate lots Culinary	Dessert	of plates Culinary
Size and uniformity	15	15	15	15
Form	5	5	5	5
Condition and flavour	30	—	20	—
Condition and cooking quality	—	40	—	30
Colour and appearance	35	25	25	15
Freedom from blemish	15	15	15	15
Market value	—	—	20	20
	100	100	100	100