



HUON SHOW

HOME INDUSTRIES HINTS AND TIPS FOR EXHIBITORS

These hints and tips are intended as a general guide for exhibitors and in no way indicate firm rules for judging. Our judges are selected for their experience and awarding of places and awards is at their discretion.

KNITTING AND CROCHET

- Pick a pattern and yarn that work well together
- Articles must not have been worn or used
- When knitting check every few rows for missed stitches and even tension and fix your mistakes
- Seams should be even and invisible or obviously decorative and even
- Always check this year's schedule for whether bands may be machine knitted and whether crochet edges permitted on knitwear.
- Don't press or iron, acrylic or knitted bands
- Double check that you have sewn in all the ends
- Articles should be properly finished and nicely blocked. When blocking/pressing, dampen and place article on a padded surface with the back side facing you. Pin to size and allow to dry, then cover with a damp cloth and press lightly. Wait till the article has cooled before removing pins.
- Make sure your item can actually be used for the purpose for which it was made. It might sound obvious, but baby's jumpers must be able to go over a baby's head (which is quite large compared to their body), cuffs need to be able to slip over wrists, and hats need to be head-sized, etc.
- Baby's items in particular also need to be safe and comfortable, so judges do not like ribbons or shank buttons on baby wear. Beads and twisted cords are also not advisable on baby wear. Use flat seams for baby wear.

LACEWORK

- Articles must be done by hand
- Lacework does not include macrame
- Judges will be looking at evenness of tension, effectiveness of exhibit, if article is according to type and tradition and variety and suitability of stitches, and degree of difficulty
- Joining of threads and finishing to be neat, avoid knots where possible unless traditionally acceptable
- Mounting: Lace should preferably be attached to fabric by hand unless traditionally acceptable
- State on entry form when design is original
- Name the type of lace on your entry form (eg Torchon)

EMBROIDERY

- Articles must be done by hand
- Technique must show good knowledge of stitches
- Type and size of the article and choice of fabric and threads must be compatible with the design
- Presentation of the piece must be well balanced
- Take care that neither fabric nor threads become soiled.
- Press the finished article – from the back side of work onto a fluffy light coloured towel.
- Do not use worn threads.
- Work embroidery with an even tension.
- Make sure design marks are covered by embroidery.
- Carried threads from one area to another should not be visible from front of work or cause bunching or lumpy work.
- Consistent directions of top stitch in cross stitch items
- Careful backstitching - do not pierce fabric or threads.
- Framing to be appropriate to finished embroidery.
- If size, fabric or threads are stated in schedule, make sure these criteria are met.

SEWING

- Items may be pressed for presentation
- Details that are considered by judges: seams, hems, fastenings, general finish, neatness, cleanliness and wearability.
- Machining must be uniform, well placed functional zippers, plackets, overlaps even in width, evenly stitched and neat both ends
- Buttonholes are to be evenly spaced, neat, durable and suitable for the garment type
- Degree of difficulty will be considered

QUILTING

- Take note of the conditions for each class. I.e. Whether your article must be pieced by hand or machine, and whether you quilted it yourself or by a professional service
- Where a quilt has been made for hanging, sleeve/loops should be firmly attached
- All corners neatly finished and usually the same. (Where quilt made for wall hanging, top corners might be different to bottom corners)
- Quilts should be mostly flat unless it is a puff type quilt
- Edges should be flat and neatly stitched
- Work is judged on the back and front
- Inner joins / corners should align and be neatly stitched

SPINNING, DYEING, FELTING, WEAVING

- Name the fibre and how it was prepared
- Hand spun yarn will be judged on the quality of the spinning of the chosen fibre
- Weaving will be judged on the consistency of the weave with neat edges
- Yarns are usually presented for judging in a hank not rolled into balls, as judges can see all the fibres easily
- Dyeing will be judged on evenness of the dyeing
- All felting is to be hand felted. No commercially made felt
- Felting will be judged on quality of the felting, well finished and presented, fit for purpose
- Wet felted items must be well fulled except for decorative items. Needle felted items must be well constructed

WOODWORK

- No factory-made trimming allowed
- No kit work permitted.
- Judging will be based on depth of carving, true to form, evenness, symmetry, originality and skill.

PHOTOGRAPHY

- Choose a subject matter that is interesting, not just a beautiful sunset because that has been done to death. If it is a sunset photo, try to have an interesting subject in the foreground to create impact
- Look for amazing light, it is important to have good light on your subject
- Composition is vital, look for leading lines that will lead to viewer into the image
- Good colour can make all the difference in a photo, try to keep skin tones neutral. Sometimes colour in an image can be a distraction so black and white may work better.
- Try to control the highlights and shadows so they contain some detail
- Make sure the main subject of the image is in focus
- Make sure your horizons are level, especially in landscape images

COOKING

- Follow the schedule – if a tin shape or size is specified
- Submit your item/s on a paper plate. Scones and slices on a small paper plate
- Butter Cakes – Good texture and flavour, light to touch. For sandwich cakes always weigh mixture so each cake is the same depth and join with a fine layer of icing
- Biscuits – Texture of biscuit should be fine and crisp. Try to have 4 pieces look as much the same as possible. (eg size and colour). Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure size is uniform.
- Fruit Cake – Flavour will be observed by the judges. Fruit should be evenly distributed. When cut fruit should have a glossy look. If overcooked, fruit will start to burst. Top should be nice and smooth. This can be achieved by wetting your hand and patting the top before cooking.
- Gluten Free – Items will contain no wheat or barley products. Articles must be suitable for people with coeliac/celiac disease.
- Scones – Light and firm in texture. This comes from kneading well. Size should be approx. 5cm. diameter. Scones should not touch whilst cooking. Before submitting, rub off any visible flour with a soft cloth.
- Shortbread – To be a delicate straw colour. When tasted, should leave a rich butter taste.
- Sponges – A good sponge is light and moist but not soggy, delicately and evenly browned with no overhanging or sugar spots. Sponges should be cooked in 8” round tins. A sponge sandwich is two sponges simply stacked with no filling or icing judged on quality of the sponge. A Victoria sponge is two sponges with a layer of jam between them. (No cream)
- Slices – Items to be uniform size and shape. Try to have 4 pieces look as much the same as possible. (eg size and colour). Each piece should be approx. 4cm in size. Dainty attractive appearance with distinct colour. Flavours should be delicate and subtle. Decoration (if appropriate) should be suitable size in proportion to the item – not overdone.
- Confectionery – This traditional category includes items such as Barley Sugar, Butterscotch, Caramel Cream (Fudge), Cream Vanilla Caramels, Chocolates, Coconut Ice, Fondants, Marzipan, Jellies, Marshmallow, Nougat, Toffee and Fudge.

HOME PRODUCE

JAMS

- Jars must not be sticky
- Uniform size for jars
- Clearly named and dated labels
- Jar to be filled to top
- No scum or air bubbles
- True colour and flavour for fruit
- Clean jars
- Cellophane covers (not metal lids)

JELLY

- Should quiver
- Clear and sparkling
- Jars wider at top

PRESERVES

- Tightly packed and full to lid