

GARLIC

1. All bulbs are to be labelled with the name & type of garlic.
2. All bulbs should be same size and uniform in appearance.
3. The outer skin of the bulb must be complete, with no flaky skins.
4. Bulb skins should be clean, free of disease, unstained and look geometrically uniform.
5. Bulbs must be firm, have aroma, and the taste must reflect the species.
6. Roots should be clean, free of disease and trimmed to 10mm maximum.
7. Necks should be cut to length of around 50mm.
8. If braided, necks should be clean, neatly braided without flaking, and tied neatly.
9. Braids must be a minimum of 6 bulbs, to a maximum of 1 metre in length.

GARLIC PRESERVES

1. Presentation should be clean in appearance, with no drips or stickiness.
2. Labelling of ingredients should be clear and with amounts of ingredients indicated.
3. Flavour, aroma, and consistency must reflect the name and ingredients. Eg, chunky sauce must have chunky pieces.

TOMATO

1. All tomatoes are to be labelled with the name & type of tomato.
2. All small entries must have a minimum three tomatoes, or be in clusters/truss.
3. All large entries must have a minimum one tomato.
4. All tomatoes should be the same size and uniform in appearance.
5. Tomatoes should be firm, have nice shape, and a clean appearance.
6. Tomatoes must be clean skinned, with no end rot or cracks.
7. Tomatoes should be evenly ripened, and of good colour for the category entered.
8. Flavour should be fresh and good.
9. Flesh should be thick and consistent for the variety.

TOMATO PRESERVES

1. Presentation should be clean in appearance, with no drips or stickiness.
2. Labelling of ingredients should be clear and with amounts of ingredients indicated.
3. Flavour, aroma, and consistency must reflect the name and ingredients. Eg, chunky sauce must have chunky pieces.

JUDGING NOTES

1. All entries will be blind judged.
2. All produce will be tasted, cut, and cracked.
3. Final judging will take place at 12:00pm on the festival day.
4. All judging will be final.
5. Presentation of winners will be made by 1:00pm on the festival day.
6. Feedback can be given to entrants upon request.