

CHINGFORD HORTICULTURAL SOCIETY SHOW SCHEDULE 2022

**SATURDAY 25th JUNE
SUMMER SHOW**

**SATURDAY 3rd SEPTEMBER
AUTUMN SHOW**

**All Shows to be held at the Mornington Hall, Chingford
2pm - 4.45pm**

**Annual General Meeting and Prize giving
Friday 18th November at New Hall, Larkshall Road
7.30p.m.**

Entry Forms and instructions are to be found at the end of the Schedule

Show Secretary: Mrs L.SMETHURST (020 8529 2277)

CUPS AND TROPHIES (COMPOSITE AWARDS) 2019

ROYAL BRITISH LEGION AWARD awarded to the most successful Exhibitor in the Carnation and Dianthus classes during the year. Winner – Mr G. W. Goddard.

GARDEN NEWS SHIELD awarded to the most successful member exhibiting for the first time during the year. Winner – Mr R. Cleveland.

CHALLENGE SHIELD awarded to the most successful Exhibitor in all classes in the Shows during the year. Winner – Mr A. J. Gillingwater.

“NATION CUP” presented by Miss K Nation for the most successful Exhibitor in the Floral Classes during the year. Winner – Mr A. J. Gillingwater.

“BURTON” CUP awarded to the most successful Exhibitor in the Cookery Classes during the year. Winner – Mrs L. McLellan

“RUSSELL” CUP awarded to the most successful Exhibitor in the over 11 to 16 year old Junior classes during the year. Winner – Not awarded.

“RANDALL” CUP awarded to the most successful Exhibitor in the 7 to 11 year old Junior classes during the year. Winner – Not awarded.

MOLLY JACKSON TROPHY awarded to the most successful exhibitor in the miniature floral art classes during the year. Winner – Mrs L. Smethurst.

RANDALL CHILDREN’S CUP awarded to the most successful Exhibitor in the 7 – 11 years Junior classes during the year. Winner – Not Awarded

“POWELL” TROPHY awarded to the most successful Exhibitor in the Chrysanthemum classes during the year. Winner – Mr E. Clark.

“JESSOP” CUP awarded to the most successful Exhibitor in the Rose classes during the year. Winner – Mrs P. Richards.

ORCHARD CUP awarded to the most successful Exhibitor in the fruit classes during the year. Winner – Mr R. Cleveland.

CONNAUGHT TROPHY awarded to the most successful Exhibitor in the Pot Plant classes during the year. Winner – Mr D. Gibson

BET CHAPLIN CUP awarded to the most successful Exhibitor in the Fuchsia classes during the year. Winner – Mrs P. Richards.

RHS BANKSIAN MEDAL for the Exhibitor obtaining the highest points in Horticultural classes during the year. The winning of a Challenge Cup shall be considered as equivalent to the points value of the second and third prizes combined. The winners of the 2018 and 2019 Medals are not eligible for the 2022 Medal. All Novice, Cookery, Floral Art and Children’s’ classes excluded.

Winner 2018 – Mrs L. McLellan.

Winner 2019 – Mr A. J. Gillingwater

SUMMER SHOW 2022
Mornington Hall, Chingford
SATURDAY, 25th JUNE 2022

JUDGES:

Flower Classes & Vegetable Classes
Mr R. Studham

Cookery Classes
Mrs B. Evans

Floral Art
T.B.A.

Judging will be conducted under the Royal Horticultural Society's current rules for judging & N.A.F.A.S.

Closing date for entries: Wednesday, 22th June 2022

All exhibits must be staged between
7.30pm and 8.30pm Friday – 9.00am and 12.00 noon Saturday
Judging 12.00 noon to 2.00pm – Open to view 2.00pm to 4.30pm

AUCTION OF UNRESERVED PRODUCE AT THE END OF THE SHOW

Entries:

Please remember to name your exhibits in the Floral Classes. White cards provided.

POINTS

1st	2nd	3rd	
10	6	4	for Class 1 to 3
6	4	3	for Classes 4, 5, 17, 21, 25, 43, 54, 73, 74, 83
4	3	2	for all other Classes

CUPS AND TROPHIES

“ROELINK” CHALLENGE TROPHY.

Awarded to the most successful member exhibitor at the Show (Classes 1 to 84)
Winner 2019 – Mr A. J. Gillingwater

“JAMES” CUP.

Awarded to the most successful exhibitor in the Floral Classes.
Winner 2019 – Mr A. J. Gillingwater

“GILLHAM” (FH) CUP

Awarded to the most successful member exhibitor in the Vegetable and Fruit Classes
Winner 2019 – Mr R. Cleveland

FUSCHIA SOCIETY'S BLUE ROSETTE.

For best Fuchsia exhibit.
Winner 2019 – Not Awarded

All exhibits to be named wherever possible

CUP CLASSES

Class

- 1 "RUSSELL " CHALLENGE CUP. Awarded for SWEET PEAS. Six vases. Distinct varieties. Six stems in each. With or without Sweet Pea Foliage. In a space of 4' x 2'
Winner 2019 – Not Awarded
- 2 "CORONATION" CUP. Awarded for Collection of Vegetables. Five distinct kinds. Selected from Classes 55 – 71 in Summer Show. In a space of 3' x 2'
Winner 2019 – Not Awarded

- 3 "OLWEN MARIAN CORKER" SALVER. Awarded for Three Vases of Flowers grown from seed during the last twelve months. Distinct kinds (excluding Sweet Peas)
Winner 2019 – Mr A. J. Gillingwater

SECTION 1

Society's vases to be used except in Classes 4, 5, 12, 13, 27, 28, 29, 32, 33, 34, 37, 38, 41, 44
The best exhibit in Classes 4 to 45 will be awarded a certificate.

FLOWERS

Class

- 4 DISPLAY OF FLOWERS in one container, any size, any foliage. In a space of 3'
- 5 THREE POT PLANTS. Flowering and/or foliage. Within a space of 5' x 2'
- 6 BORDER CARNATIONS OR PICOTEES. One vase of three blooms. Any variety or varieties
- 7 HERBACEOUS PERENNIALS. One vase of one kind
- 8 DIANTHUS. Six stems any type of garden pink or carnation except Sweet Williams
- 9 SWEET WILLIAMS. Six stems
- 10 DISPLAY OF FOLIAGE in one container in a space of 3'
- 11 A VASE OF FLOWERS grown from seed during the last twelve months
- 12 ONE GERANIUM OR PELARGONIUM in a pot not exceeding 7"
- 13 ROCK OR ALPINE PLANTS. Two distinct kinds. Must be named
- 14 FLOWERING SHRUBS OR TREES. One vase of cut stems, one or more kinds
- 15 LILIUM. One vase. Any variety or varieties
- 16 CLUSTER FLOWERED ROSES. One vase
- 17 ROSES. Six blooms. Named. Any variety or varieties
- 18 RAMBLING or CLIMBING CLUSTER ROSES. One vase (Climbing Hybrid Tea excluded)
- 19 ROSES, THREE BLOOMS. Any variety or varieties. Named
- 20 ROSE. One exhibition bloom. Named
- 21 SWEET PEAS. Three vases. Six stems in each. Distinct varieties. Named.
NSPS Medal. Winner 2019 – Not Awarded
- 22 SWEET PEAS. One vase of nine stems. Not less than three varieties.
- 23 SWEET PEAS. One bowl. Diam. not to exceed 7". Any foliage may be used
- 24 SWEET PEAS. 2022 Novelties only. One vase. Six stems. Any variety or varieties. Named
- 25 CUT GARDEN FLOWERS. One vase, two or more kinds. 2' run allowed
- 26 CUT GARDEN FLOWERS. Two vases. One Perennial, one Annual
- 27 PANSIES. Six blooms (mixed colours allowed)
- 28 VIOLAS. Six blooms (mixed colours allowed)
- 29 BEGONIA. One plant in pot. Flowering
- 30 PERENNIAL PHLOX. One vase of three trusses of bloom
- 31 HERBACEOUS PERENNIALS. One vase of more than one kind
- 32 CACTUS. One specimen
- 33 THREE SEPARATE POTS OF CACTI. Pot size not to exceed 4"
- 34 SUCCULENT. One specimen
- 35 HYDRANGEAS. One vase. Three heads
- 36 THREE DISTINCT KINDS in one vase
- 37 POT PLANT (flowering). In pot not exceeding 7" diameter
- 38 POT PLANT (foliage). Excluding Succulents and Cacti. In pot not exceeding 7" dia.
- 39 ONE VASE OF GERANIUMS. Five heads. Any variety or varieties
- 40 ANTIRRHINUMS. One vase of four spikes
- 41 GERANIUM LEAVES. Five. Any variety or varieties to be arranged on paper
- 42 GLADIOLUS. One spike
- 43 ERIGERONS. One vase

- 44 ONE BEGONIA BLOOM. In an open receptacle
 45 THREE BEGONIA BLOOMS. In an open receptacle

FUCHSIAS

Class

- 46 FUCHSIA. One plant in pot not exceeding 5" inside diameter
 47 FUCHSIA. One plant. Single flowered variety, pot not to exceed 7" inside diameter
 48 FUCHSIA. One plant. Double flowered variety, pot not to exceed 7" inside diameter
 49 FUCHSIA. One plant. Trained as fan, pot not to exceed 7" inside diameter
 50 FUCHSIA. Six flowers. Container provided
 51 FUCHSIA. Quarter standard, 10" – 18". Pot not to exceed 7" inside diameter
 52 FUCHSIA. Half-standard, 19" – 30". Pot not to exceed 7" inside diameter
 53 FUCHSIA. One plant, semi-double. Pot not to exceed 7" inside diameter
 54 **C.H.S. TOP VASE COMPETITION.**

Vase of between five and ten stems of any flowering plant with a **minimum** of two different kinds of flowers. Any vase may be used but no foliage other than that attached to the flower stems is allowed. Seed heads and berries not allowed. Arranged for all round effect.

Winner – Gold Certificate plus voucher, **Second** – Silver Certificate plus voucher
Third – Bronze Certificate plus voucher.

VEGETABLES

Exhibits to be named if possible

Class

- 55 POTATOES. Three white
 56 POTATOES. Three coloured
 57 PEAS. Nine pods of one variety
 58 LETTUCES. Two Cos variety
 59 LETTUCES. Two Cabbage variety
 60 MARROW. Two table marrows – not to exceed 15"
 61 CAULIFLOWERS. Two with stalks
 62 CABBAGES. Two with stalks
 63 ONIONS. Three shown as grown
 64 CARROTS. Three.
 65 SHALLOTS. Nine large.
 66 SHALLOTS. Nine small. Not exceeding 30mm diameter.
 67 BEET. Three Trimmed Foliage
 68 RHUBARB. Four sticks. Cut foliage
 69 BROAD BEANS. Six pods
 70 DWARF BEANS. Nine pods
 71 RADISHES. Nine
 72 ANY OTHER TYPE OF VEGETABLE
 73 COLLECTION OF SALADS. Three distinct kinds In a space of 2' x 2'. Selected from the following: 2 lettuce, 3 beet, 9 onions, 9 radishes, 2 cucumbers.
 74 COLLECTION OF VEGETABLES. Three kinds chosen from Classes 55 to 70 (number as stated)
 75 AN EXHIBIT OF CULINARY HERBS. Not less than 3, not more than 7. Named. One species per society's 2" vase

N.V.S. Medal will be awarded to the best Vegetable Exhibit in Classes 55-75.

Winner 2019 – Mr R. Cleveland

FRUIT

A certificate will be awarded to the best dish in the fruit classes.

Class

- 76 LOGANBERRIES. Twelve fruits with stalks
- 77 GOOSEBERRIES. Twelve fruits with stalks
- 78 STRAWBERRIES. Twelve fruits with stalks
- 79 RASPBERRIES. Twelve fruits with stalks
- 80 BLACKBERRIES. Twelve fruits with stalks
- 81 CURRANTS (Red or White). One dish of 12 strigs
- 82 ANY OTHER FRUIT. One dish
- 83 BLACKCURRANTS. One dish of 12 strigs
- 84 COLLECTION OF FRUIT. Three dishes Distinct kinds. Each 6 stone fruit or 12 strigs or fruits

SECTION 2

NOVICE CLASSES

For an exhibitor who has not previously won a first prize for any similar exhibit at any show before 2022

FLOWERS AND VEGETABLES

Class

- 85 CUT GARDEN FLOWERS. One vase
- 86 ROSE. One bloom. Any variety
- 87 SWEET PEAS. One vase of six stems
- 88 ONE POT PLANT.
- 89 ANY VEGETABLE.

SECTION 3

FLORAL ART

All materials may be purchased. All Classes are arrangements with or without accessories unless otherwise stated, to be staged within a SPACE 24" X 24". In alcoves 32" high unless otherwise stated. Suitable foliage may be used. Exhibits may be taken to the show already assembled. Certificate awarded for best exhibit

Class

- 90 "COTTAGE GARDEN" An arrangement in a jug, flowers predominately from the garden
- 91 "ONLY A ROSE" A Rose Bloom with driftwood and foliage
- 92 AN EXHIBIT IN GREEN & WHITE.
- 93 A PETIT EXHIBIT IN A FLOWER POT. Not to exceed 9" overall

SECTION 4

COOKERY CLASSES

Exhibitor's choice of recipe. No cake mixes to be used.

Cake/s should be displayed on paper doilies.

A Certificate will be awarded for the best exhibit in the Cookery Classes

Class

- 94 LEMON DRIZZLE CAKE. Recipe Given on page 19
- 95 SIX PIECES OF FLAPJACK.
- 96 FIVE BUTTERFLY CAKES.
- 97 FIVE CHOCOLATE CHIP COOKIES.
- 98 VICTORIA SPONGE

99 APPLE CHARLOTTE.

100 SOFT FRUIT JAM 2022 (Min.12ozs) jars. Cellophane cover to be used.

NOTE: Any jam jar permitted in Class 100 providing cellophane cover is used.

SECTION 5 JUNIOR CLASSES

No entrance fee (age to be given on Entry Form) Society's Vases to be used in Classes 105

Each Class below shall be judged in the following age groups:

Under 7 years, 7-11 years inclusive, over 11 years and under 16 years.

Exhibitors must arrange their own exhibit at the show.

A Certificate will be awarded to the best exhibit in Section 5.

Class

101 THREE DIFFERENT VEGETABLES IN PLASTICINE OR SIMILAR MATERIAL

103 A PREHISTORIC MONSTER MADE FROM VEGETABLES

104 VASE OF FLOWERS from the garden

105 CACTUS - One specimen

106 A BIRTHDAY CARD FOR A GARDENER

107 THREE JAM TARTS

108 THREE CUP CAKES

Recipe for Lemon Drizzle Cake.

Round 20cm / 8inch Cake Tin.

225 g / 8 oz. Butter softened.

225 g / 8 oz. Caster Sugar.

275 g / 10 oz. Self-Raising Flour.

2 teaspoons Baking Powder.

4 Eggs.

4 tablespoon Milk.

2 Lemons, zest finely grated.

For the crunchy topping:

175 g / 6 oz. Granulated Sugar.

1 Lemon, Juice of.

1. Lightly grease the cake tin and line the base with a circle of non-stick baking parchment. Pre-heat the oven to 160°/325°/Gas Mark 3. Preheat oven to 160°C/325°F/Gas Mark 3. Measure all the ingredients for the cake into a large bowl and beat well for about 2 minutes, until well blended; an electric mixer is best for this but of course you can also beat by hand with a wooden spoon. Turn the mixture into prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of the mixture. Level the top gently with the back of a spatula.
2. Bake in the middle of the oven for 1-1½ hours, until the cake springs back when pressed lightly with a finger in the centre and is beginning to shrink away. A fine skewer inserted into the centre of the cake should come out clean.
3. To make the crunchy topping, mix the granulated sugar and lemon juice in a small bowl to give a runny consistency. When cake comes out of the oven pierce cake all over with skewer and spoon over lemon mixture the cake. Leave in the tin till cold and then turn out.

AUTUMN SHOW 2022
Mornington Hall, Chingford
SATURDAY, 3rd SEPTEMBER 2022

JUDGES:

Flower & Vegetable Classes	Cookery Classes	Floral Art:
Mr B Ruskin	Mrs B. Evans	T.B.A.

Judging will be conducted under the Royal Horticultural Society's & N.A.F.A.S. current rules for judging and current classifications of the N.C.S. and N.D.S.

Closing date for entries: Wednesday, 31st August

All exhibits must be staged between:
7.30pm and 8.30pm Friday – 9.00am and 12.00 noon Saturday
Judging 12.00 noon to 2.00pm – Open to view 2.00pm to 4.30pm

AUCTION OF UNRESERVED PRODUCE AT THE END OF THE SHOW

Entries:

Please remember to name your exhibits in the Floral Classes. White cards provided.

POINTS

1st	2nd	3rd	
10	6	4	for Class 55, 56, 81
6	4	3	for Classes 1, 13, 14, 15, 18, 19, 22, 23, 24, 26, 31, 32, 44, 45, 107
4	3	2	for all other Classes

All trophies must be returned to A J Gillingwater by the day of the Autumn Show.

SECTION 1

EARLY FLOWERING CHRYSANTHEMUMS

“HUME” (FH) CUP.

Awarded for the best exhibit in the Chrysanthemum Classes.

Winner 2019 – Not Awarded

WRIGHTON CHALLENGE CUP

Awarded to the exhibitor gaining the most points in the Chrysanthemum Classes

Winner 2019 – Not Awarded

NCS CERTIFICATE AWARDED TO THE RUNNER UP–

Winner 2019– Not Awarded

Best bloom in Chrysanthemum Section will be awarded a National Chrysanthemum Society Bronze Medal.

Winner 2019 – Not Awarded

Society's vases to be used in all classes except classes 16 and 20.

All blooms should be named wherever possible except in classes 16 and 20.

Class

- 1 ONE VASE. Three blooms. One variety
- 2 ONE BLOOM. Large incurved
- 3 ONE BLOOM. Medium incurved
- 4 ONE BLOOM. Large reflexed
- 5 ONE BLOOM. Medium reflexed

Class

- 6 ONE BLOOM. Large intermediate
- 7 ONE BLOOM. Medium intermediate
- 8 THREE STEMS of sprays. Double, any variety or varieties
- 9 THREE STEMS of sprays. Anemone centred, any variety or varieties
- 10 THREE STEMS of sprays. Single, any variety or varieties
- 11 ONE VASE POMPON. Any variety or varieties
- 12 ONE STEM of sprays. Any variety
- 13 ONE VASE of five blooms. Any variety or varieties
- 14 TWO VASES. Three blooms of distinct variety in each vase
- 15 TWO VASES. Each of three blooms, one vase reflexed, one vase incurved. Any variety or varieties
- 16 ONE BASKET of Chrysanthemums in a space of 2'6" x 2' arranged for effect. Natural foliage, berries, grasses may be used.
- 17 TWO SPECIMEN BLOOMS, one incurved and one reflexed. One vase each
- 18 ONE VASE. Large flowered incurved. Three blooms, one or more varieties
- 19 ONE VASE. Large flowered reflexed. Three blooms, one or more varieties
- 20 ONE BOWL of Chrysanthemums arranged for all round effect. Natural foliage, berries, grasses, may be used. Bowl not to exceed 9" diameter. 2' run allowed
- 21 TWO SPECIMEN BLOOMS, one medium incurved and one medium reflexed. One vase each.
- 22 ONE VASE, medium flowered incurved. Three blooms, any variety or varieties
- 23 ONE VASE, INTERMEDIATE. Three large blooms, one or more varieties
- 24 ONE VASE, medium flowered reflexed. Three blooms, any variety or varieties
- 25 ONE SPECIMEN BLOOM, any variety
- 26 ONE VASE, Medium intermediates. Three blooms, any variety or varieties

NOVICE CLASSES

For an exhibitor who has not previously won a first prize for any similar exhibit at any show before 2022.

Class

- 27 ONE SPECIMEN BLOOM, Large flowering
- 28 ONE SPECIMEN BLOOM, Medium flowering
- 29 ONE VASE, Mixed Chrysanthemums

SECTION 2**DAHLIAS****"CHINGFORD EXPRESS" CHALLENGE CUP.**

Awarded to the exhibitor gaining most points in this section.

Winner 2019 – Mr A. J. Gillingwater

"SUNRAY" CUP.

Awarded to the runner up

Winner 2019 – Not Awarded

N.D.S. SILVER MEDAL

Awarded to the best Dahlia exhibit

Winner 2019 – Mr A. J. Gillingwater

N.D.S. BRONZE MEDAL

Awarded to the second best dahlia exhibit

Winner 2019 – Mr A.J.Gillingwater

Society's vase only to be used – except in Class 30.

Class

- 30 ONE BOWL of Dahlias arranged for all round effect. Foliage, berries, grasses may be used. in a 2' space. Bowl not to exceed 9" in diameter
- 31 TWO VASES OF MEDIUM CACTUS, SEMI-CACTUS, AND/OR DECORATIVES. Three blooms of one variety in each vase. Distinct varieties.
- 32 TWO VASES OF SMALL CACTUS, SEMI-CACTUS AND/OR DECORATIVES. Three blooms of one variety in each vase. Distinct varieties.
- 33 ONE VASE, seven blooms. Three or more varieties
- 34 THREE SMALL DECORATIVES. In one vase. One or more varieties
- 35 THREE MINIATURE DECORATIVES. One vase. One or more varieties
- 36 THREE MEDIUM DECORATIVES. One vase. One or more varieties
- 37 THREE MEDIUM CACTUS in one vase. One or more varieties. True and/or Semi Cactus
- 38 THREE SMALL CACTUS. One vase. One or more varieties. True and/or Semi Cactus
- 39 THREE MINIATURE CACTUS. One vase. One or more varieties. True and/or Semi Cactus
- 40 THREE POMPONS in one vase. One or more varieties
- 41 THREE WATERLILY DAHLIAS. One or more varieties
- 42 THREE SMALL BALL DAHLIAS. One or more varieties
- 43 THREE MINIATURE BALL DAHLIAS. One or more varieties
- 44 THREE GIANT AND/OR LARGE DECORATIVES. One vase each bloom
- 45 THREE GIANT AND/OR LARGE CACTUS. One vase each bloom True and or Semi Cactus
- 46 ONE GIANT OR LARGE DECORATIVE
- 47 ONE GIANT OR LARGE CACTUS. True or Semi Cactus
- 48 ONE DECORATIVE
- 49 ONE CACTUS. True or Semi Cactus
- 50 ONE BALL
- 51 THREE COLLERETTES One or more varieties

NOVICE CLASS

A novice is an exhibitor who has not previously won a first prize at any Dahlia Show.

Class

- 52 THREE CACTUS. One vase. One or more varieties true and/or Semi Cactus
- 53 THREE DECORATIVES. Any variety or varieties in one vase
- 54 ONE VASE POMPONS. Three blooms. Any variety or varieties

SECTION 3

Class

- 55 "MEDINA" TROPHY. Awarded for roses. Six blooms. HT not less than three varieties named.

Winner 2019 – Mrs P. Richard

- 56 "GEORGE LITTLE" CHALLENGE CUP. Awarded for Herbaceous Perennials. Four vases. Different kinds excluding Dahlias and Chrysanthemums

Winner 2019 – Mr G. W. Goddard

- "GILLHAM" CUP. Awarded to the exhibitor gaining the most points in Classes 82 to 106.

Winner 2019 – Mr S. Francis

- FUCHSIA BLUE ROSETTE. For best Fuchsia exhibit

Winner 2019 – Not Awarded

FLOWERS

Society's vases to be used except in Classes 68-73.

The best exhibit in classes 57 to 80 will be awarded a Certificate

Class

- 57 A VASE OF FLOWERS grown from seed during the last twelve months
- 58 ASTERS. Annual. Double. One vase of six blooms
- 59 ASTERS. Annual. Single. One vase of six blooms
- 60 CUT GARDEN FLOWERS. One vase of not less than two kinds. 2' run allowed
- 61 HERBACEOUS PERENNIALS. One vase. Distinct kind. Excluding Dahlias and Chrysanthemums
- 62 ROSES. Three blooms. Any variety or varieties. Named
- 63 ROSE. One specimen bloom. HT named
- 64 POLYANTHA / FLORIBUNDA ROSES. One vase, any variety or varieties
- 65 A VASE OF FLOWERING SHRUBS OR TREES. One or more kinds
- 66 MICHAELMAS DAISIES. One vase. One or more varieties
- 67 MICHAELMAS DAISIES. One vase. Amellus group e.g. King George variety
- 68 CACTUS. One specimen
- 69 SUCCULENT. One specimen
- 70 THREE POT PLANTS. Flowering and/or foliage. Within a space 5' x 2'
- 71 DISPLAY OF FLOWERS in any one container, any size, any foliage. Within a space of 3'
- 72 POT PLANT. Flowering. In pot not exceeding 7" diameter
- 73 POT PLANT. Foliage. In pot not exceeding 7" diameter
- 74 THREE DISTINCT KINDS in one vase
- 75 HERBACEOUS PERENNIALS more than one kind. Excluding dahlias and chrysanthemums
- 76 GLADIOLUS one spike
- 77 GLADIOLI three spikes
- 78 FUCHSIA. One specimen plant in pot not exceeding 7" diameter. Named
- 79 FUCHSIA. Quarter standard 10"-18" in pot not exceeding 7" diameter
- 80 FUCHSIA six flowers. Container provided.

SECTION 4

VEGETABLES

"BANFIELD" CUP will be awarded to the best vegetable exhibit in Classes 82 to 106

Winner 2019 – Mr T. Vallis

Class

- 81 "JAMES MEMORIAL" CUP for award to any member exhibiting the BEST COLLECTION OF FIVE VEGETABLES, distinct kinds in a space of 3' x 2' from the following: Carrots 3; Celery 2; Leeks 3; Shallots 9; Marrows 2; Onions 3; Parsnips 3; Turnips or Swedes 3; Tomatoes 6; Beet 3; Cabbage 2; Potatoes 3; Cauliflowers 2; Runner Beans 9.

Winner 2019 – Mr R. Cleveland

- 82 BEET, Three. Trimmed foliage
- 83 SWEET CORN. Two
- 84 CABBAGES, Pointed or round. Two with stalks, not roots
- 85 CARROTS. Three long, pointed, trimmed foliage
- 86 CARROTS. Three other than long pointed, trimmed foliage
- 87 CUCUMBERS. Two.
- 88 MARROW. One for preserving
- 89 MARROW. A pair for cooking
- 90 ONIONS. Three dressed over 250 grams
- 91 ONIONS. Ten salad
- 92 ONIONS. Three under 250grams dressed.

Class

- 93 POTATOES. Three White. One variety
- 94 POTATOES. Three Coloured. One variety
- 95 POTATOES. Three varieties. Three of each
- 96 PARSNIPS. Three, trimmed foliage
- 97 RUNNER BEANS. Nine
- 98 SHALLOTS. Nine
- 99 TOMATOES. One truss. Outdoor grown, unprotected
- 100 TOMATOES. Five ripe fruits Over 35mm diameter
- 101 LETTUCE. Two, any variety
- 102 DWARF BEANS. Nine
- 103 TOMATOES. Five small fruited. Not to exceed 35mm diameter
- 104 CELERY. Two heads
- 105 ANY OTHER VEGETABLE
- 106 AN EXHIBIT OF CULINARY HERBS. Not less than three, not more than seven. Named. One species per Society's 2" vase
- 107 **"GARDEN NEWS" TOP TRAY COMPETITION**
The class is for three vegetables chosen from the following :-
Three Potatoes, Six Runner Beans, Two Cauliflowers, Three Onions, Six French Beans, Two Sweet Corn, Three Peppers, Three Parsnips, Six Pods of Peas, Six Tomatoes, Three Carrots, Two Cucumbers, Three Courgette, Three Beetroot, Two Aubergine.
Display in a tray not exceeding 24"x 18"

SECTION 5

FRUIT

Dishes provided

All exhibits should be named

A Certificate will be awarded to the best dish of fruit

Class

- 108 TWO DISHES from Classes 109 to 115 (number and weight as indicated)
- 109 APPLES. Three cooking, one variety, with stalks
- 110 APPLES. Three dessert, one variety, with stalks
- 111 BLACKBERRIES. Twelve fruits with stalks
- 112 PEARS. Three dessert, one variety
- 113 PLUMS. Six
- 114 ANY OTHER FRUIT. One dish, if soft fruit, to be shown with stalks
- 115 RASPBERRIES. Twelve fruits with stalks

SECTION 6

FLORAL ART

All materials may be purchased. All classes are arrangements with or without accessories unless otherwise stated, to be staged within a SPACE 24" X 24". In alcoves 32" high unless otherwise stated. Suitable foliage may be used. Exhibits may be taken to the show already assembled. Certificate for best exhibit.

Class

- 116 "SIMPLICITY" A modern exhibit
- 117 "AUTUMN SPLENDOUR" Chrysanthemums to predominate
- 118 "NIGHT AND DAY" In two similar containers
- 119 A PETITE EXHIBIT IN A SHELL. 4" to 9" overall.

SECTION 7
COOKERY CLASSES

Exhibitor's own choice of recipe. No cake mixes to be used.

Cake/s should be displayed on paper doilies.

A Certificate will be awarded to the best Cookery exhibit

Class

- 120 CARROT CAKE. Recipe Given Below.
- 121 TREACLE TART.
- 122 SIX PIECES OF VANILLA FUDGE.
- 123 FRUIT FLAN SPONGE BASE. Not to exceed 9"
- 124 FIVE SAVOURY TARTLETS.
- 125 CUSTARD TART. Note to exceed 9"
- 126 SOFT FRUIT JAM. One jar 1lb or min. 12ozs. Cellophane cover to be used.
- 127 HARD FRUIT JAM. One jar 1lb or min. 12ozs. Cellophane cover to be used.
- 128 JELLY. One jar any variety. One jar 1lb or min. 12ozs. Cellophane cover to be used.

SECTION 8
JUNIOR CLASSES

No entrance fee (age to be given on Entry Form)

Each Class below shall be judged in the following age groups:

Under 7 years, 7-11 years inclusive, over 11 years and under 16 years

Exhibitors in THIS Section must arrange their own exhibits at the Show.

A Certificate will be awarded to the best exhibit in Section 8

Class

- 129 A DECORATED WOODEN SPOON
- 130 A TORTOISE MADE FROM PLANT MATERIAL
- 131 MR POTATO HEAD
- 132 FOUR ILLUSTRATIONS OF GARDEN TOOLS ON A4 PAPER
- 133 COLLECTION OF FIVE DIFFERENT TREE LEAVES MOUNTED ON A4 PAPER – NAMED.
- 134 AN ARRANGEMENT OF FLOWERS IN ANY CONTAINER. NOT TO EXCEED 12" OVERALL

Recipe for Carrot Cake.

Round 20cm /8inch Cake Tin.
225 g / 8oz. Self-Raising Flour.
150 g / 5oz. Light Muscovado Sugar.
50 g / 2oz. Walnut pieces, chopped.
100 g / 4oz. Carrots, coarsely grated
150 ml. /5 fl.oz. Sunflower Oil.
2 teaspoons Baking Powder.
2 Ripe Bananas, mashed.
2 Eggs.

For the topping:
250 g / 9 oz. Mascarpone Cheese.
25 g / 1 oz. Walnut pieces, chopped.
2 – 3 teaspoons Vanilla Extract.
2 tablespoons Icing Sugar, sifted.

Continue on next page.

1. Lightly grease the cake tin and line the base with a circle of non-stick baking parchment. Pre-heat the oven to 180°/350°F/Gas Mark 4. Put all the ingredients for the cake into a large bowl and mix until thoroughly blended; an electric mixer is best for this but of course you can also beat by hand with a wooden spoon. Turn the mixture into the prepared cake tin and gently level the surface.
2. Bake for 50-60 minutes, until the cake is well risen, golden and beginning to shrink from the side of the tin. A fine skewer inserted into the centre of the cake should come out clean. Allow the cake to cool in the tin for a few minutes, then loosen the side of the cake from the tin with a small palette knife or blunt knife, turn the cake on to a wire rack and leave to cool completely.
3. For the topping, put the mascarpone cheese into a small bowl, add the vanilla extract, sifted icing sugar and chopped walnuts and beat together. Spread evenly over the top of the cake. Store in the refrigerator.

