

CHINGFORD HORTICULTURAL SOCIETY SHOW SCHEDULE 2024

SATURDAY, 20th JULY

SUMMER SHOW

SATURDAY, 7th SEPTEMBER

AUTUMN SHOW

**All Shows to be held at the Mornington Hall, Chingford
2pm - 4.30 pm**

**Annual General Meeting and Prizegiving
Friday 17th November at New Hall, Larkshall Road
7.30 p.m.**

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

Asst. Show Secretary: Mr R. Cleveland (020 8524 0761)

CUPS AND TROPHIES (COMPOSITE AWARDS) 2023

ROYAL BRITISH LEGION AWARD awarded to the most successful Exhibitor in the Carnation and Dianthus classes during the year. Winner- Mrs L. McLellan

GARDEN NEWS SHIELD awarded to the most successful member exhibiting for the first time during the year. Winner – Mrs J. Hulstrom

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 – Ms R. Proud

“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 Floral Art Classes during the year. Winner – Mrs S. Alderslade

MOLLY JACKSON TROPHY awarded to the most successful exhibitor in the miniature floral art classes during the year. Winner – Not Awarded

RANDALL CHILDREN’S CUP awarded to the most successful Exhibitor in the 7 to 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 – Not Awarded

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

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

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 – Not Awarded

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 2023 Medal. All Novice, Cookery, Floral Art and Childrens’ classes excluded.

Winner 2023 Mr R. Cleveland

Winner 2022 Mr A. J. Gillingwater

SUMMER SHOW 2024
Mornington Hall, Chingford
SATURDAY, 20th July 2024

JUDGES

Flower & Vegetable Classes	Cookery	Floral Art
Mr D Willox	Mrs J. Mallen	Mrs J. Law

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

Closing date for entries: Wednesday 20th JULY 2024

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

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

POINTS

1 st	2 nd	3 rd	
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 2023 Mr & Mrs P. F. Wilkins

“JAMES” CUP.

Awarded to the most successful exhibitor in the Floral Classes.
Winner 2023 Mr & Mrs P. F. Wilkins

“GILLHAM” (FH) CUP

Awarded to the most successful member exhibitor in the Vegetable and Fruit Classes
Winner 2023 Mr R. Cleveland

FUSCHIA SOCIETY'S BLUE ROSETTE.

For best Fuchsia exhibit.
Winner 2023 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 2023 – 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 2022 – Mr. R. Cleveland
- 3 "OLWEN MARIAN CORKER" SALVER. Awarded for Three Vases of Flowers grown from seed during the last twelve months. Distinct kinds (excluding Sweet Pea)
Winner 2023 – 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 PICOTEEES. 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 2023 - 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. 2023 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

- 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

NVS Medal will be awarded to the best Vegetable Exhibit in Classes 55-75.

Winner 2023 – 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 of fruit.

SECTION 2

NOVICE CLASSES

For an exhibitor who has not previously won a first prize for any similar exhibit at any show before 2023.

Class

- 85 CUT GARDEN FLOWERS. One vase.
- 86 ROSE. One bloom. Any variety.
- 87 SWEET PEAS. One vase of six stem.
- 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 "THE WONDER OF WOOD" An exhibit featuring a piece of driftwood.
- 91 "CONGRATULATIONS" An exhibitng incorporating a card.
- 92 "PASTURES GREEN" An exhibit of green & variegated foliage.
- 93 AN ARRANGEMENT INCORPORATING A COMPACT MIRROR. Not to exceed 9"

SECTION 4 COOKERY CLASSES

Exhibitor's choice of recipe. No cake mixes to be used
A Certificate will be awarded for the best exhibit in the Cookery Classes

Class

- 94 LEMON POPPY SEED LOAF. Please follow Recipe at end of Summer Show Schedule. Page 16.
- 95 FIVE CHEESE SCONES.
- 96 FIVE DIPPED CHOCOLATE FINGERS.
- 97 VICTORIA SPONGE.
- 98 BAKEWELL TART.
- 99 FIVE ROCK CAKES.
- 100 SOFT FRUIT JAM 2024 (Min 12ozs) jars.

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 Class 103
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 DIFERENT VEGETABLES IN PLASTICINE OR SIMILAR MATERIAL.
- 102 A PREHISTORIC MONSTER MADE FROM VEGETABLES.
- 103 VASE OF FLOWERS from the garden.
- 104 CACTUS - One specimen.
- 105 A BIRTHDAY CARD FOR A GARDENER.
- 106 THREE JAM TARTS.
- 107 THREE CUP CAKES.

Cake recipe on next page.

CAKE RECIPE FROM COOKERY SECTION 4

LEMON POPPY SEED LOAF

Ingredients

175g. Soft unsalted butter, plus extra to grease.
3 Lemons scrubbed.
175g. Caster sugar.
175ml. Milk
4 tbsp Poppy seeds.
225g. Plain flour.
1 tsp. Baking powder.
½ tsp. Fine sea salt.
3 Large eggs beaten.

For the topping.

50g. Caster Sugar.
125g. Icing sugar.

1. Preheat the oven to 160°C, fan 140°C, Gas 3.
Grease and line a 900g loaf tin. (9cm x 20cm base measurements)
2. Finely grate the zest from 2 of the lemons and put in a mixing bowl butter and sugar. Juice 1 of the lemon and stir the juice into the milk in a jug; it will start to thicken and curdle which is what you want. Stir the poppy seeds so they will soften slightly, then set aside.
3. Sift the flour, baking powder and salt into another bowl.
Using an electric mixer, cream the butter, sugar and lemon zest together until pale and fluffy. Gradually beat in the eggs, adding a spoonful of flour halfway through.
4. Once the eggs have been added beat in half the milk mixture and half the remaining flour, then repeat. Scrape into the lined tin, level top and bake for 1 hour - 1 hour 10 minutes or until a skewer comes out clean.
5. While the cake is cooking, pare strips of zest from the third lemon.
Put them in a small pan with the juice of this lemon, and the 50g. of sugar.
Heat gently to dissolve the sugar then simmer over a low heat for 5 minutes.
Lift out the candied lemon zest using a fork and transfer to a sheet of baking paper.
Set the lemon syrup aside.
6. When the cake is done, pierce the top all over with a skewer and brush on the lemon syrup, warming it slightly if it has started to set in the pan.
Leave to cool in the tin.
7. To finish, sift the icing sugar into a bowl and add just enough lemon juice, roughly 1 tablespoon (from the leftover lemon), to make a thick but pourable icing.
Drizzle or spread the icing over the top of the cake, letting some drip over the sides.
Scatter with the candied lemon zest and leave to set.

AUTUMN SHOW 2023

Mornington Hall, Chingford

SATURDAY, 7th SEPTEMBER 2024

JUDGES:

Flower & Vegetable Classes

Mr B. Ruskin

Cookery Classes

Mrs J. Mallen

Floral Art:

Mrs J. Law

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 4th September

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

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

POINTS

1 st	2 nd	3 rd	
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 2023 - Not Awarded

WRIGHTON CHALLENGE CUP

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

Winner 2023 - Not Awarded

NCS CERTIFICATE AWARDED TO THE RUNNER UP–

Winner 2023 - Not Awarded

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

Winner 2023 - 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
- 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 2024.

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 2023 – Mr A.J.Gillingwater

"SUNRAY" CUP.

Awarded to the runner up
Winner 2023 – Mr & Mrs F. Wilkins

NDS SILVER MEDAL.

Awarded to the best Dahlia exhibit
Winner 2023 – Mr A. J. Gillingwater

NDS BRONZE MEDAL

Awarded to the second best dahlia exhibit
Winner 2023 – 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 2023 – Not awarded

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

Winner 2023 – Not awarded

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

Winner 2023 – Mr R Cleveland.

FUCHSIA BLUE ROSETTE. For best Fuchsia exhibit.

Winner 2023 – 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 2023 – Mr D. Drury

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 2023 – 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 250 grams dressed..
- 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 **C.H.S.TOP TRAY COMPETITION**

The class is for three vegetables chosen from the following :-

3 Potatoes, 6 Runner Beans, 2 Cauliflowers, 3 Onions, 6 French Beans, 2 Sweet Corn, 3 Pepper, 3 Parsnips, 6 Pods of Peas, 6 Tomatoes, 3 Carrots, 2 Cucumbers, 3 Courgette, 3 Beetroot, 2 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 "NATURES GIFT" A exhibit in a basket to include fruit..
- 117 "SHAFT OF SUNLIGHT" A vertical arrangement..
- 118 "ONE FOR THE ROAD" An exhibit incorporating a bottle & glass.
- 119 A PETITE EXHIBIT FEATURING A PIECE OF CHINA. Not to exceed 9"

SECTION 7**COOKERY CLASSES**

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

A Certificate will be awarded to the best Cookery exhibit

Class

- 120 DUNDEE CAKE.
- 121 SAVOURY QUICHE OF YOUR CHOICE.
- 122 FIVE DECORATED CUP CAKES.
- 123 COFFEE AND WALNUT SPONGE.
- 124 FIVE COCONUT BISCUITS.
- 125 FIVE PIECES OF APPLE AND PARSNIP TRAY BAKE. Please follow Recipe at end of Autumn Show Schedule. Page 23.
- 126 SOFT FRUIT JAM One jar, 1lb or min 12 ozs Cellophane cover to be used.
- 127 HARD FRUIT JAM One jar 1lb or min 12 ozs Cellophane cover to be used.
- 128 JELLY One jar any variety, 1lb or min 12 ozs 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 ARRANGMENT OF FLOWERS IN ANY CONTAINER NOT TO EXCEED 12"

CAKE RECIPE FROM COOKERY SECTION 4

APPLE AND PARSNIP TRAY BAKE

Ingredients (serves 10)

- 250g. Parsnips, trimmed and grated, plus 1 whole.
- 250g. Unsalted butter, softened, plus extra for greasing.
- 150g. Soft brown sugar, plus 1 tbsp
- 3 Eggs.
- 250g. Self-raising flour.
- 1 Bramley apple, cored and grated.
- 100ml. Milk.
- 200g. Icing sugar.

1. Preheat the oven to 180°C, fan 160°C, Gas 4
30cm. x 20cm. rectangular cake tin.
Baking paper. Flat oven tray.
Grease and line the bottom with baking paper.
2. In a food processor, whisk together 150g. of the butter and soft brown sugar until creamy and light. Whisk in the eggs, one at a time, until fully integrated, then mix in the flour, the 250g. of parsnips, the apple and half the milk.
3. Transfer the mixture to the prepared tin and bake for 25-30 mins. until an inserted metal skewer comes out clean. Remove the cake from the oven and leave to cool completely in the tin. Turn the oven to 200°C, 180°C fan, Gas 6.
4. Slice the whole parsnip very thinly lengthways, then line the flat oven tray with baking paper. Space the parsnip slices out on the baking paper, then sprinkle with the 1 tbsp. of soft brown sugar. Bake for 15-20, mins until the parsnips are crisp. Allow to cool.
5. In a large mixing bowl, mix together the remaining 100g. of butter with the icing sugar, then whisk for 2 mins. until light and fluffy. Stir in remaining milk.
6. Spread the butter icing over the top of the tray bake, then top with the parsnip crisps. Cut into 10 pieces and serve.

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