

2022 SUMMER FLOWER, FRUIT & VEGETABLE SHOW

Saturday 6 August 2022
viewing 2:30 – 4:00

NORTH HEATH HALL, ST. MARK'S LANE, HORSHAM RH12 5PU
North Heath Lane "Sussex Barn" pub is on the corner

Staging of exhibits (open to exhibitors only) 10:30 to 11:45

The cups will be presented at 4:00 followed by the raffle

GRAND RAFFLE
PLANT SALE
REFRESHMENTS

A collection will be taken at the door to help defray expenses

**Donations for the raffle would be appreciated in advance of the show,
whilst plants & seedlings for sale on the plant stall should be brought
along on the day**

CUPS AND TROPHIES TO BE AWARDED

Betty Santer Shield	Winner of the Chairman's Competition
Festival Cup	Most points 6-24
Shelley Cup	Best exhibit 11-12
Rose Bowl	Best exhibit 1-5
Nora Pool	Best exhibit 6-10 & 13-24
Founders Salver	Most points 25-43
Arun Cup	Most points 46-51
Ladies Cup	Most points 25-43 & 46-51 for a lady
Garden News Shield	Best exhibit 25-43 & 46-51
Presidents Cup	Most points 1-43 & 46-51
Ron Mitchell Cup	Best exhibit 1-43 & 46-55
Layton Cup	Most points 52-60
Handicrafts Trophy	Best exhibit 61-63
Floral Cup	Most points both shows for floral art
Padwick Floral Bowl	Most points in show
RHS Banksian Medal	Awarded by the RHS to the exhibitor gaining the highest number of points in the horticultural classes RHS rules render the winner of the Banksian Medal ineligible for the award in the following 2 years

Summer Show schedule of classes

Unless otherwise stated 3 points will be awarded for a 1st prize, 2 for a 2nd & 1 for a 3rd

FLOWERS SECTION

Class

- 1 One specimen rose
- 2 One vase of 3 H.T. (hybrid tea) roses (Points 4:3:2)
- 3 One stem of cluster-flowered roses
- 4 One vase of 3 H.T. roses, consisting of one bud, one exhibition and one fully open bloom (Points 4:3:2)
- 5 One vase of 3 roses of any other type, e.g. old-fashioned roses
- 6 One vase of 3 stems of hydrangeas (one or more varieties)
- 7 One vase of any other hardy shrub, other than in classes 1-6, one variety (foliage, fruit or flower)
- 8 One flowering plant in a pot, maximum 28 cm in diameter
- 9 One foliage plant in a pot, maximum 28 cm in diameter
- 10 Three clematis florets, one or more varieties, displayed in a saucer of sand or in oasis, no foliage
- 11 Three stems of sweet peas of one variety
- 12 A jug of sweet peas, one or more varieties
- 13 One specimen dahlia bloom, must exceed 7.5 cm in diameter
- 14 Vase of three pompom dahlias, not exceeding 5.25 cm in diameter
- 15 A vase of 3 stems of dahlias, (excluding pompoms – Class 14) must be all of the same type (e.g. cactus, decorative, etc.)
- 16 One vase of 3 blooms of zonal pelargoniums (geraniums)
- 17 One vase of 5 blooms of marigolds, any variety. No buds
- 18 One spike of gladiolus
- 19 Three spikes of gladioli
- 20 A 'petite' arrangement of flowers, size not more than 25 cm overall. Own foliage only, i.e. foliage pertaining **only** to the flowers used.
- 21 Six fuchsia blooms, any variety or varieties, displayed in a saucer [maximum 18cm] of sand or in oasis
- 22 A vase of 5 stems of annual or biennial flowers not specified elsewhere in this schedule. One or more varieties
- 23 One vase of 5 stems of perennial flowers not specified elsewhere in this schedule. One or more varieties.
- 24 One vase of mixed flowers, judged for quality, variety and all round effect. Table area allowed 60cm x 60cm. Points 4:3:2

VEGETABLES SECTION

- 25 Three white potatoes
- 26 Three coloured potatoes
- 27 Three onions, not exceeding 250g each
- 28 Three onions, exceeding 250g each
- 29 Six shallots
- 30 Six french beans, with stalks attached
- 31 Six runner beans, with stalks attached
- 32 My longest runner bean
- 33 One cabbage with 7.5cm of stalk
- 34 Three courgettes
- 35 Two marrows
- 36 Three beetroots - cut leaves to 5-7.5cm long
- 37 Three carrots - cut leaves to 5-7.5cm long
- 38 Two cucumbers
- 39 Six tomatoes, small cherry-type (e.g. Gardener's Delight), with calyxes attached. Any one variety
- 40 Three tomatoes, any one variety other than those in class 39, with calyxes attached
- 41 A collection of three herbs, named, in vases or as grown in pots
- 42 Any other vegetable, number of specimens at discretion of exhibitor
- 43 A collection of three kinds of vegetable, quantities as in classes 25-41, or any other vegetable, e.g. one cauliflower, one celery, two sweet corn. [Double points]. **Important:** See note below re points values of vegetables.

OPEN CLASSES

Open to members who have never won a first prize in this Society's Shows
or non-members

- 44 Vegetables: One each of three different kinds of vegetable
- 45 Flowers: A mixed vase of flowers containing at least three different types.

FRUIT SECTION

- 46 A plate of 12 raspberries, with stalks attached
- 47 A plate of 12 blackberries with stalks attached
- 48 A plate of black, red or white currants, six strigs (i.e. bunches)
- 49 A plate of three stone fruit
- 50 Three apples, dessert or cooking, stalks attached
- 51 A plate of any other fruit

DOMESTIC SECTION

See 'Preserving Hints and Tips'

- 52 Lemon Drizzle. Own recipe.
- 53 Six fingers of shortbread. Own recipe.
- 54 Traditional Victoria Sandwich. Own recipe.
- 55 Leek Tart (see recipe at end of schedule)
- 56 Six cheese straws. Own recipe
- 57 A jar of jam (340g or 454g jar). The label must state type and the date it was made
- 58 Lemon curd. The label must state the date it was made. Use a waxed disc and cellophane cover
- 59 A jug of lemonade or cordial – please label
- 60 A bottle of alcoholic drink

Note: all exhibits in classes 52-56 must be covered with cling film or a plastic lid.

HANDICRAFTS SECTION

- 61 One sewn or knitted article
- 62 A painting or drawing
- 63 Any other item of handicraft

FLORAL ART SECTION

- 64 An exhibit of flowers and foliage illustrating "**Sunny Days**". Accessories are allowed. The materials used for this class do not have to have been grown by the exhibitor. Maximum table area allowed 60cm x 60cm, height at exhibitor's discretion

RECIPE

Leek Tart

115g (4 oz) plain flour	25g (1 oz) butter
25g (1 oz) lard	225g leeks
3 tbsp butter	2 large or 3 small eggs
150ml single cream	Nutmeg, grated a pinch
25g cheese, grated	

Method

For the pastry, sift the flour, rub in the butter and the lard. Mix to a soft, stiff dough with cold water. Roll out the dough on a lightly floured surface and use to line a 20 cm plain flan ring, chill for 30 minutes.

Preheat the oven to Gas 5/190°C/170°C fan.

Place a baking sheet on the middle shelf.

On the heated baking sheet, bake the pastry case blind for 15 minutes. Remove the foil or paper and beans and cook for a further 5 minutes.

Meanwhile cook sliced the leeks in the minimum amount of water for 5 -7mins until soft.

Drain, return to the dry pan and toss in the butter until well coated. Take off the heat.

Beat the eggs, cream and seasonings together.

Stir in the leeks with any butter and turn into the pastry case.

Sprinkle with the cheese.

Bake 190°C, Gas 5 for 20 -25 mins until the custard is set.

ENTRY FORM FOR SUMMER SHOW 6 AUGUST 2022

Please return to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by 8 p.m. on Thursday 4 August. Alternatively, details of class numbers entered may be telephoned to 01403 255253 by the same date/time or sent by email to horshamshow@gmail.com No entries will be accepted on the day of the Show.

I intend exhibiting in the following class numbers:

.....
.....
.....

Name of exhibitor

Tel. No Email address:

Please write details of classes entered by a second exhibitor (if any) in your household below:

Name:

Classes:.....

SHOW REGULATIONS (Spring & Summer Shows)

1. Entries are only open to paid-up members of the Society who have been members for at least four weeks (with the exception of the Open Classes in the Summer Show). Children/grandchildren (aged under 16) of existing paid-up members count as members for the purposes of these regulations.
2. Not more than one entry per household in any flower, vegetable or fruit section will be accepted.
3. All exhibits in the Flowers, Fruit and Vegetables Sections must have been grown by the exhibitor. Pot plants should have been in the possession of the exhibitor for at least three months before the Show.
4. All entries must be in the hands of the Show Administrator in writing, by email or by telephone by 8pm on the Thursday before the Show.
5. No entries will be accepted after this date.
6. Exhibitors must provide their own vases, plates, etc. The Committee cannot accept responsibility for any loss or damage. Where plates are specified in the schedule they must be used. Plain white plates are preferable to coloured/decorated ones, be they china or paper plates.
7. All exhibits must be staged between the times stated on the relevant Show Schedule, after which the hall will be cleared for judging.
8. Class cards will be provided on the day of the Show.
9. The decisions of the judges shall be final.
10. The committee reserves the right to inspect any exhibitor's garden.
11. No exhibit may be removed before the closing time of the Show.
12. All cups and trophies won at the equivalent Show in the previous year must be returned to the Show Secretary one week before the following year's Show takes place.
13. The Committee shall have the power to decide on any matter not covered by the above regulations.

**Would exhibitors please name the varieties applicable to their entries,
for the benefit of fellow members and visitors alike.**

Thank you.

We welcome new members to try their hand at exhibiting.
There are Open Classes for novices and non-members in the Summer Show

Points value of vegetables in Class 43:

Points are awarded according to the difficulty in producing perfect specimens. Hence a maximum of 20 points may be awarded for cauliflowers, long carrots, leeks, onions over 255g weight, celery, peas and potatoes, with a maximum of 18 points for runner beans, shorter carrots, medium tomatoes, sweet corn and greenhouse grown cucumbers, and 15 points for globe beetroot, cabbages, lettuces, marrows and smaller onions. Small tomatoes are only worth up to 12 points. It is therefore in the exhibitor's interest to try and show as many 20-pointers as he / she can.

[This list is not exhaustive, so please ask the Show Secretary if you need further advice as to the points value or quantities to exhibit of other vegetables.]

Hints for Showing (Advisory not regulation)

- **Read the Schedule carefully.** If it specifies a number, size or weight for the entry and you do not follow the instruction your entry will be disqualified. (Your card will be marked N.A.S., that is Not As Scheduled)
- Make sure that you have entered the correct class
- In most classes the staging of the exhibit will be considered; if two equally good items are exhibited, the one which is more attractively displayed may take the prize
- Where the schedule asks for several items in a class, try to match them in size. For example 4 matched size medium potatoes are usually better than 3 large and 1 small. Also, all items should be of the same cultivar (unless otherwise specified)
- Leave horticultural entries as natural as possible. Do not polish fruit. Leave stems on fruit. Wash and trim roots on onions, leeks etc. but do not remove. Trim root-vegetable stems to a few cms. Pull rhubarb, do not cut base, trim leaves to a few cms diameter
- Be careful not to exceed maximum size, if it is stated, or you will be disqualified
- Display shallots in a saucer of sand or similar, onions on a supporting ring
- Where possible, label horticultural exhibits (variety of flower, type of herb etc.)
- Choose vases to suit flowers, if possible flower should stand approx. 1½ times height of vase
- Judges prefer roses before they are full-blown
- Sweet peas should have straight stems and, if possible, 4 blooms, all open (showing colour)
- Flowers usually are displayed with some of their own foliage
- In exhibiting flowers and in Floral Art all living material must be in water or wet floral foam
- In Floral Art, an exhibit may have accessories, however an arrangement should not.
- Take a rule and measure your floral art to ensure you fit within the stated measurements
- Try not to let 'mechanics' be visible in flower arrangements. If in doubt, ask one of the committee for advice
- If in doubt when staging at a show, ask one of the committee for advice
- In cookery classes, judges will consider taste, texture and overall appearance
- Staging can be important in cookery and handicrafts. Make sure preserve jars and wine bottles are not smeared, place cakes on a china plate with a doily, etc.
- Jam jars and wine bottles should be clear glass without any proprietary names on them
- Label all jars & bottles with type and date (jams need a full date, wines need year of production). Label size should be appropriate to the size of the container
- If you cover cookery with cling film, it should be easily removable for judging
- The judge will examine handicrafts closely for finishing details
- If you are in any doubt about precisely what is required, do ask one of the committee for advice
- Allow plenty of time to stage your entries. Remember the hall closes for entries
- The judge must go by the schedule. If your exhibit does not comply the judge will disqualify it

Cookery and Handicraft Classes

- Judges will consider taste, texture and overall appearance
- Staging can be important in cookery and handicrafts. Make sure preserve jars and wine bottles are not smeared, place cakes on a china plate with a doily, etc.
- If you cover cookery with cling film, it should be easily removable for judging
- The judge will examine handicrafts closely for finishing details
- Use clear jars with no trademarks and always use a **NEW** lid for showing.
- Jars must be clean. Polish the outside with a cloth to remove marks.
- For jams and jellies, use a wax disc, cut, if necessary, to fit the jar, plus a cellophane top or a **NEW** twist top without a wax disc. Covers must be a good fit.
- For jams and jellies, fill the jar to the brim to allow for shrinkage.
- For chutneys and vinegar preserves, use **NEW** plastic lined twist top lids. Cellophane tops and wax discs must not be used.
- For curds, a wax disc and cellophane cover must be used to allow the curd to breathe, as the temperature is not high enough to seal a plastic lid.
- Labels should be near the bottom of the jar and clearly state the contents and date made. Do not stick decorative covers on lids for showing.

Preserving Hints and Tips

- Always use good quality fresh or frozen fruit.
- Use a large, heavy-based saucepan or preserving pan.
- Ensure the sugar has completely dissolved before boiling.
- Adding a knob of butter reduces the amount of froth.
- Start timing as soon as a full rolling boil is reached.
- Always dry freshly washed jars in a warm oven.
- Always pour hot jam into warm jars.
- Add herbs to jellies after boiling. Allow the jelly to stand for about 10 minutes, stirring occasionally. Make sure the herbs are evenly distributed throughout the jelly and no longer float on the surface, before potting.
- Store preserves in a cool dark place.