

2024 SUMMER FLOWER, FRUIT & VEGETABLE SHOW

Saturday 10th August 2024

Viewing 2.30 – 3.45 pm

NORTH HEATH HALL, ST MARK'S LANE, HORSHAM, RH12 5PU

Turn into St Mark's Lane by the "Sussex Barn" pub

Staging of exhibits (open to exhibitors only) 10.30 – 11.45 am

The cups will be presented at 3.45 pm 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 and seedlings for sale on the plant stall should be brought
along on the day

CUPS & TROPHIES TO BE AWARDED

Betty Santer Shield	Winner of the Chairman's Competition
Festival Cup	Most points in classes 4-24 (flowers/foilage, except roses)
Shelley Cup	Best exhibit in classes 10-14 (sweet pea/dahlia)
Rose Bowl	Best exhibit in classes 1-3 (roses)
Nora Poole Cup	Best exhibit in classes 4-9 & 15-24 (flowers, except roses, sweet peas or dahlias)
Founders Salver	Most points in classes 25-44 (vegetables)
Arun Cup	Most points in classes 47-52 (fruit)
Garden News Shield	Best exhibit in classes 25-44 & 47-52 (vegetables or fruit)
Presidents Cup	Most points in classes 1-44 & 47-52 (flowers, vegetables & fruit)
Ron Mitchell Cup	Best exhibit in classes 1-44 & 47-52 (flowers, vegetables or fruit)
Layton Cup	Most points in classes 53-60 (domestic)
Handicrafts Trophy	Best exhibit in classes 61-64
Floral Cup	Most points across 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 two years.

Summer Show 2024 – Schedule of Classes

Unless otherwise stated, 3 points awarded for a 1st prize, 2 for a 2nd and 1 for a 3rd

FLOWERS SECTION

Class

- 1 One specimen **rose**
- 2 One stem of cluster-flowered **roses**
- 3 One vase of three **roses** of any other type
- 4 One vase of three stems of **hydrangeas**
- 5 One vase of any other **hardy shrub**, other than rose or hydrangea, one variety, foliage, fruit or flower
- 6 One **flowering plant** in a pot, maximum 28cm in diameter
- 7 One **foliage plant** in a pot, maximum 28cm in diameter
- 8 Three **clematis** florets, one or more varieties, displayed in a saucer of sand, no foliage
- 9 Three stems of **sunflowers**
- 10 A jug of **sweet peas**, one or more varieties
- 11 One specimen **dahlia** bloom
- 12 A vase of three pompom **dahlias**
- 13 A vase of three stems of **dahlias** (excluding pompoms), must be all of the same type (e.g. cactus, decorative etc)
- 14 A vase of five stems of mixed **dahlias**
- 15 One vase of three blooms of **zonal pelargoniums** (geraniums)
- 16 One vase of five blooms of **marigolds**, any variety. No buds
- 17 One spike of **gladiolus**
- 18 Three spikes of **gladioli**
- 19 Three **hosta** leaves
- 20 Six **fuchsia** blooms, any variety or varieties, displayed in a saucer of sand
- 21 A vase of five stems of **annual or biennial flowers** not specified elsewhere in this schedule, one or more varieties
- 22 A '**petite**' arrangement of flowers, size not more than 25cm overall
- 23 One vase of five 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. **Double points**

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 Two **sweet peppers**
- 33 Six **chilli peppers**
- 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 cherry type, with calyxes attached
- 41 A complete truss of cherry type **tomatoes** – can include ripe and unripe fruit
- 42 A collection of **three herbs**, named, in vases or as grown in pots
- 43 **Three vegetables** of one kind not listed above
- 44 A **collection of three kinds of vegetables**, quantities as in classes 25-42, or any other vegetable, e.g. one cauliflower, one celery, two sweetcorn.
(Double points). Important: See note re points values of vegetables

OPEN CLASS – Have a go!

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

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

FRUIT SECTION

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

DOMESTIC SECTION

Classes 53-57 must be covered with cling film or a plastic lid. See also Hints and Tips.

- 53 German Apple cake (see our recipe)
- 54 Six Flapjacks (own recipe)
- 55 Six White Bread rolls (own recipe)
- 56 Six Lemon butterfly cakes (own recipe)
- 57 Two Cornish Pasties (see our recipe)
- 58 A jar of **jam**. The label must state type and the date it was made
- 59 A jar of **lemon curd**. The label must state the date it was made. Use a waxed disc and cellophane cover
- 60 A bottle of homemade **alcoholic drink**

HANDICRAFTS SECTION

- 61 A decorated picture frame
- 62 A painting or drawing
- 63 An item for the garden
- 64 Newly sewn, knitted or crocheted item

FLORAL ART SECTION

- 65 An exhibit of flowers and foliage illustrating "**Olympic**". Accessories are allowed. The materials used do not have to have been grown by the exhibitor. Table area allowed 60cm x 60cm, height at exhibitor's discretion

ENTRY FORM FOR SUMMER SHOW 10th AUGUST 2024

Please return to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by 8pm on Thursday, 8th August 2024. Alternatively, details of class numbers entered may be telephoned to Carolyn on 01403 255253 by the same date and time, or sent by e-mail to horshamhortishow@gmail.com

No entries will be accepted on the day of the show.

I intend exhibiting in the following class numbers:

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Name of exhibitor:

Tel. No.

E-mail address:

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

Name:

Classes:

German Apple cake

2 dessert apples, peeled, cored and sliced into thin wedges

1 tbsp lemon juice

125g/4½oz butter, softened, plus extra for greasing

140g/5oz golden caster sugar

3 free-range eggs, at room temperature, beaten

225g/8oz plain flour

2 level tsp baking powder

½ tsp salt

5 tbsp full-fat milk

For the topping:

1½ tbsp demerara sugar

Preheat the oven to 170C/Fan 150C/Gas 3. Butter and line a 23cm/9in round cake tin.

Coat the apple wedges in the lemon juice and set aside.

In a large bowl, beat together the butter and sugar, using an electric hand mixer, until pale and fluffy. Add the eggs and beat until smooth. Sift in the flour, baking powder and salt and mix well. Slowly add the milk, mixing well after each addition, until you have a smooth batter.

Transfer the batter to the cake tin. Arrange the apple slices, flat-side down, on the batter in a spiral pattern.

For the topping, sprinkle over demerara sugar

Bake in the middle of the oven for 40–45 minutes, or until a skewer inserted in the centre of the cake comes out clean and the top is golden-brown.

Leave to cool for 15 minutes in the tin. Run a knife around the edges of the cake and turn it out of the tin onto a wire rack.

Cornish Pasties

125g chilled and diced butter
125g lard
500g plain flour, plus extra
1 egg, beaten
350g beef skirt or chuck steak, finely chopped
1 large onion, finely chopped
2 medium potatoes, peeled, thinly sliced
175g swede, peeled, finely diced
1 tbsp freshly ground black pepper

Rub the butter and lard into the flour with a pinch of salt using your fingertips or a food processor, then blend in 6 tbsp cold water to make a firm dough. Cut equally into 4, then chill for 20 mins.

Heat oven to 220C/fan 200C/gas 7. Mix together the filling ingredients with 1 tsp salt. Roll out each piece of dough on a lightly floured surface until large enough to make a round, about 23cm across – use a plate to trim it to shape.

Firmly pack a quarter of the filling along the centre of each round, leaving a margin at each end. Brush the pastry all the way round the edge with beaten egg, carefully draw up both sides so that they meet at the top, then pinch them together to seal.

Lift onto a non-stick baking tray and brush with the remaining egg to glaze.

Bake for 10 mins, then lower oven to 180C/fan 160C/gas 4 and cook for 45 mins more until golden.