



EWELL HORTICULTURAL ASSOCIATION

FOUNDED 1865

HANDBOOK 2020 and 2021

Chairman: Dave Tarrant Tel. 020 8393 0811
www.ewellhortassn.co.uk

EWELL HORTICULTURAL ASSOCIATION

AFFILIATED TO: -
ROYAL HORTICULTURAL SOCIETY
NATIONAL CHRYSANTHEMUM SOCIETY
NATIONAL DAHLIA SOCIETY
NATIONAL DAFFODIL SOCIETY
NATIONAL VEGETABLE SOCIETY
NATIONAL SWEET PEA SOCIETY
BRITISH FUCHSIA SOCIETY
THE ROSE SOCIETY UK
SURREY HORTICULTURAL FEDERATION
NATIONAL ASSOCIATION OF FLOWER
ARRANGEMENT SOCIETIES



President
MR. A. FIELD

Vice-Presidents
MR. R. BELLINGHAM, MRS. T. EDDOWES, MR. T. GOLDSMITH,
MR. J. RANSON, MRS. S. RANSON.

The Association is affiliated to the Royal Horticultural Society and the specialist societies listed above.

Committee meetings are held four times a year. If you have anything you wish your committee to discuss, please put it in writing to the Secretary. The Annual General Meeting is held in March each year. Notice is given in the Newsletter.

Data Protection Act

The Association holds a record of members' names and addresses on a personal computer database. Information will be used by the Registrar for administration purposes only and will not be disclosed to any other person(s) or organisation(s)

SUPPORT YOUR ASSOCIATION

Everyone is invited to our Horticultural Shows:

Spring Show on 4th April 2020 and 27th March 2021

Summer Show on 4th July 2020 and 3rd July 2021

Autumn Show on 19th September 2020 and 18th September 2021

Admission is free and there are beautiful displays of flowers and floral art plus vegetables as well as cookery. There are also craft and design and photography classes at the Spring & Summer Shows. Our refreshments, with a selection of homemade cakes, are always very popular as well as our variety of 'bring and buy plants' some of which are for sale in aid of charity. We always hope to include a display by a local community group or a charity. We welcome entries and details of the classes are in our Handbook plus information as to how to enter is in our Newsletters, distributed four times a year.

During the year we offer members an opportunity to book day and weekend trips to places and gardens of interest, not always open to the public, at very advantageous prices; early booking is recommended as these trips are always well subscribed.

Four local horticultural businesses offer members a discount on production of a current membership card – please see Page 14 for details.

Dobies offer our members discounts on seeds and plants by quoting the code given in the Winter Newsletter. Purchases can be made by post, phone or via email or the web; orders from Dobies also benefit the Association. www.dobies.co.uk

Meetings with speakers are held on the second Tuesday in the months of March, April & May then again in September, October & November at 8pm in Bourne Hall, Spring Street, Ewell KT17 1UF. The programme is advertised in the Newsletters, on our web site and is also listed on your membership card.

Visitors are always very welcome

For information about the Association visit our website at

www.ewellhortassn.co.uk

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Exhibitors are strongly advised to read the following:

Rules of the Association
Programme of Shows
Show regulations
Rules and definitions for exhibitors
Hints for exhibitors

OFFICERS OF THE ASSOCIATION

Chairman	Dave Tarrant (chair@ewellhortassn.co.uk)
Registrar	Roger Bellingham (registrar@ewellhortassn.co.uk)
Vice Chairman	Vacant
Treasurer	Les Smith (treasurer@ewellhortassn.co.uk)
Secretary	Lynne Mason (secretary@ewellhortassn.co.uk)
Domestic Secretary	Katherine Alexander
Show Secretary	Tracey Ross (cha_showentry@btinternet.com)
Catering Officer	Dawn Simms
Publicity Officer	Margaret Angus (cha_details@ewellhortassn.co.uk)
Talks Secretary	Jane Hoddy (talks@ewellhortassn.co.uk)

COMMITTEE

Show Secretary's Assistant	Terry Eddowes
Floral Art Representative	Sheila Stracy
Meetings Secretary	Margaret Angus

Any alterations to the List of Officers, Committee and Road Stewards will be given in the Newsletters.

RULES OF THE ASSOCIATION

1. The Association shall be called the "Ewell Horticultural Association" (EHA).
2. The object of the Association shall be the encouragement and enjoyment of horticulture.
3. Membership shall be open to individuals on payment of the appropriate annual subscription. Subscriptions are due on 1st January. However, to allow time for collection, membership shall remain valid until 31st March of the following year. New members joining in November or December shall have these months included in the following year's membership. The committee shall have the power to decide the annual fee as necessary.
4. The following Officers, all of whom shall be honorary, shall be elected annually in General Meeting:
- President, Chairman, Treasurer, Secretary, Vice-Chairman, Registrar, Publicity Officer, Show Secretary, Domestic Secretary, Catering Officer.
5. The Hon. Auditor shall be elected annually in General Meeting.
6. The affairs of the Association shall be managed by a General Committee elected annually in General Meeting, consisting of the above-named officers and additionally not more than seventeen members (seven to form a quorum). The General Committee may co-opt new members and fill vacancies within this limit.
7. The General Committee shall elect from its number a "Steering Committee" when deemed necessary to consider matters of policy. This Committee to consist of a Chairman, Treasurer and Secretary and a further four members (four to form a quorum). This Committee shall submit its recommendations to the General Committee.
8. The General Committee may appoint Assistants to Officers from its members.
9. The General Committee shall meet at least quarterly.
10. The financial year of the Association shall end on November 30th of each year and the Annual General Meeting shall be held not later than the 31st March following, when the Annual Report and Statement of Accounts shall be presented. The Auditor shall report to the members on any aspect of the accounts that he considers advisable.
11. A Special General Meeting may be called at any time if a written application, signed by at least twelve members, be given to the Secretary. The application must give the reason for wishing the meeting to be called and it must then be held within 21 days thereafter at which not less than fifty members shall be present to form a quorum. The Secretary shall notify all members at least seven days prior to the date of the meeting and the reason for the meeting shall be stated in the convening notice.
12. The Treasurer shall have prime responsibility for all monies and assets of the Association and shall report to the General Committee at each meeting of that Committee on any payments made or alterations to the assets and liabilities since the date of the last meeting.
13. All monies shall be banked in the name of the Ewell Horticultural Association.
14. The General Committee shall, at its discretion, elect a limited number of Vice-Presidents. Nominations for this position should be submitted to the Secretary in writing to be considered by a steering committee. If acceptable they will be proposed to the general committee for election.
15. The General Committee shall have the power to deal with any matter not provided for in these rules including withdrawing membership.

16. No alterations to these Rules shall be made except at a General Meeting and then only with the consent of two thirds of the members present. Notice of amendment must be given to the Secretary in writing 14 days prior to the meeting.

PROGRAMME OF SHOWS

	<u>2020</u>	<u>2021</u>
SPRING SHOW	4 April	27 March
SUMMER SHOW	4 July	3 July
AUTUMN SHOW	19 September	18 September

Shows will be held at Blenheim High School, Longmead Road, Epsom, KT19 9BH
(Rights of Admission Reserved)

All Shows open to Exhibitors and Public at 2.30 p.m.

Entrance to the Shows is free.

Presentation of prizes from 4.15 p.m.

STAGING

Exhibitors may stage exhibits from 8.00 a.m. until 11.00 a.m.
(See Show Regulations)

ENTRANCE FEES

General Horticultural and Domestic Classes	20p per entry
Artistic Classes	20p per entry
Children's Classes	Free

Late entries will only be accepted up to 10.30 a.m. on Saturday at 50p entry fee.
Written entries must state name of exhibitor, show and classes to be entered.

Prizes 1st £1 2nd 60p 3rd 40p

SHOW REGULATIONS

1. Members may only exhibit the produce of their own gardens and allotments unless otherwise stated, and this must have been in their possession for at least two months. They must have a current membership card for each exhibitor except children under 13 (Junior classes only). See also Rule 5.
2. The Shows are restricted to members not employing any professional help, except a jobbing gardener for no more than two days on average per week, and not growing produce for sale. The sale by an amateur of an accidental surplus must be distinguished from *growing* with intent to sell.
3. All entries for exhibition must be lodged before 9.30 p.m. on the Thursday preceding the Show. Entries can be sent by email or telephoned to the person appointed for each show (see Newsletter). Please make sure you list all the Classes on the email or have the full list available if entering by phone.
4. All flower classes must be staged in vases provided by the Association for that particular class, unless otherwise stated in the schedule.
5. Only one exhibit may be shown from any one household in any one class except Craft & Design, Photographic, Domestic, Floral Art, Junior Classes and the Nominated Class, where one exhibit per person is permitted.
6. Exhibits must be placed in the show before expiry of the staging time indicated, and must remain there, together with class entry cards, until completion of prize-giving, when they must be removed. Exhibits not removed will be disposed of.
7. No exhibitor will be permitted to remain in the showroom after 11 a.m., except members of the Committee or others on official duties. Any person infringing this rule will be disqualified from competition.
8. Should any person be detected in trying to deceive the judges in any way connected with produce exhibited, the prizes will be withheld, and the offender will not be permitted to exhibit at ensuing shows.
9. The Judges' decisions as to the respective merits of the exhibits shall be final.
10. The Judges will be at liberty to withhold prizes for any produce they consider unfit for table or ineligible for exhibition, and to vary prizes according to quality of exhibits. In cases of extraordinary merit, they may award extra prizes.
11. Protests against an irregularity concerning an exhibit must be lodged, in writing, to the Secretary before 3.30 p.m. on the day of the Show, together with a fee of £1 which will be returned if the protest is upheld. The Committee's decision will be final.
12. All prize-winners must, if required, produce proof of membership prior to distribution of prizes.
13. All exhibits, personal property, etc., will be at the risk of the exhibitor, and the Association will not be liable for any loss or damage, or for any personal injury due to any cause whatsoever.

RULES AND DEFINITIONS FOR EXHIBITORS

VEGETABLES. National Vegetable Society Points apply and must be used for any other vegetables.

Unless otherwise stated in this schedule, an entry of vegetables must consist of the following items: -

<i>Kind</i>	<i>No. per dish</i>	<i>Maximum points per dish</i>
Artichokes, globe	2	15
Artichokes, Jerusalem and Chinese	6	10
Asparagus	6	15
Aubergines	3	18
Beans, Broad and Long Pod	6	15
Beans, runner	9	18
Beans, French	9	15
Beetroot, globe and cylindrical	3	15
Beetroot, long	3	20
Brussels Sprouts	12	15
Broccoli/Calabrese	2	15
Broccoli, sprouting (shoots)	12	15
Cabbage, green, red and Savoy	2	15
Carrots	5	20
Cauliflowers	2	20
Celeriac	3	15
Celery	2	20 (self blanching or green 18)
Chillies, hot	5	15
Courgettes	4	10
Cucumbers	2	18
Endive	2	15
Garlic	5	12
Kale	2	12
Kohl Rabi	3	12
Leeks	3	20
Lettuce	2	15
Marrows and squash	2	15
Onions, 250gm or under	5	15
Onions, over 250gm	3	20
Onions, green salad	12	10
Parsnips	3	20
Peas	9	20
Peas, asparagus, mange tout and petit pois	9	15
Peppers, sweet	3	15
Potatoes	5	20
Pumpkins	1	10
Radishes	12	10
Rhubarb	3	15
Salsify	2	15
Seakale, (heads)	3	15
Shallots, Exhibition	12	18
Shallots, pickling, not exceeding 30mm dia.	12	16
Swedes	2	15
Sweet Corn	2	15
Tomatoes, medium	5	20
Tomatoes, beefsteak	3	15
Tomatoes, cherry, optimum size 25mm dia.	10	12
Turnips	3	15
Number of any other vegetable at exhibitor's discretion.		

HINTS FOR EXHIBITORS

VEGETABLES

Hints for vegetable quality and dressing

Beans	Young grown, stalks attached, equal size and straight.
Beetroot (globe)	Even tennis ball size, single taproot. Avoid damage and bleeding, tops trimmed to 8cm.
Brussels Sprouts	Firm, fresh, tight buttons of good colour and unblemished.
Cabbage	Firm heart, approx. 8cm stem, foliage clean.
Carrots	Straight, shallow eyes, blemish-free, foliage trimmed to 8cm.
Celery	Roots trimmed, foliage on, stems not split.
Courgettes	Young, tender, of good shape and colour, uniform, approx 15cm in length
Leeks	With roots and top leaves.
Lettuce	With roots.
Marrows	Even size, less than 40cm in length.
Onions	Clear skin, small neck and solid, roots trimmed, tops tied with raffia or similar.
Parsnips	Straight, shallow eyes, blemish free, foliage trimmed to 8cm.
Peas	Fresh, well-filled, good bloom and colour, uniform, stalks attached.
Potatoes	Shape, even size, shallow eye, unblemished, optimum weight 170g.
Shallots	Unbroken skin, roots trimmed and tops tied.
Tomatoes	Shape, even size, stalk up to first knuckle, cherry tomatoes optimum size 3cm.

Collections of vegetables: The number of each vegetable exhibited in a collection to be as listed on a previous page. The maximum points that can be awarded for each type of vegetable in a collection are as listed on page 9.

Unless otherwise stated, all entries must be of a size suitable for culinary purposes.

The words 'kind' or 'variety' used in the handbook imply the following meanings: - peas, cabbages and beans are distinct kinds of vegetables. 'Pilot', 'Greyhound' and 'Prize-winner' are distinct varieties of a kind. You are requested to name your exhibits whenever possible.

Presentation: Extra points are awarded for neatness and effect. Collections may be garnished with parsley only. Individual vegetable exhibits may not be garnished. All vegetables to be shown on paper plates provided by the E.H.A unless stated.

FRUIT.

UNLESS OTHERWISE STATED IN THE SCHEDULES THE NUMBER OF FRUIT IN AN ENTRY MUST BE AS STATED HERE: -

<u>Type</u>	<u>Number</u>	<u>Type</u>	<u>Number</u>
Apples	3	Melon	1
Apricots	4	Nectarines	4
Blackberries	12	Peaches	4
Currants	12 strigs	Pears	3
Figs	5	Plums	9
Gooseberries	12	Raspberries	12
Grapes (Bunch)	1	Strawberries	12
Loganberries	12	Tayberries (or similar)	12

Number of any other fruit at exhibitor's discretion. All fruit to be shown with stalks attached, on paper plates provided by the E.H.A.

FLOWER CLASSES

Generally speaking in all floral exhibits blooms should have form, size, brightness, good foliage and at the time of judging be in the most perfect phase of their possible beauty. Form implies abundant petals of good substance, regularly and gracefully arranged within a regular outline and having a well- formed centre. Size implies that the bloom is a full representative specimen of the variety. Brightness includes freshness, brilliancy and purity of colour.

Antirrhinums must be shown as annuals. Shrubs including roses not to be exhibited in garden flower classes.

Size of pots. The diameter of a pot or pan is the inside measurement made as near the top as possible. A pot is defined as any container in which a plant is grown.

DOMESTIC CLASSES.

Exhibits to be shown on own plates and enclosed in a clear plastic bag.

Jam, Marmalade etc. should be shown in jars that are adequately sealed and that do not display a trade name. New twist tops are permissible. Screw tops are not airtight and these jars should be sealed with a taut cellophane or cling film cover. The jars should be adequately filled and a wax disc inserted. The jars should be clean with no traces of old labels or finger marks. The date of making should be shown and the type of preserve e.g. Seville, Raspberry, Lime, etc.

Chutney should have a solid cover (if metal it should be coated inside with plastic) and the label should show the date of making and the type.

Quiches and Flans should be removed from the tin or dish, so that the pastry can be judged.

For *Victoria Sandwiches*, weigh the mixture in the tins to divide it evenly before baking.

Use a strong flavoured cheese for better flavour in cheese recipes.

FLORAL ART CLASSES.

An Exhibit is composed of natural or fresh plant material, with or without accessories, contained within a space as specified in a show schedule.

For further details and definitions please refer to the National Association of Flower Arrangement Societies Competition Manual – 3rd edition 2015, in accordance with which all classes will be judged.

Staging

Space allowed: Measurements given are Width x Depth x Height. All dimensions are approximate.

Staging and background: pale grey fabric. To be viewed and judged from the front.

Exhibit must not exceed the space allowed. On the other hand, an exhibit may be penalised for being too small for the space allowed. A general guide is to keep at least 5cm within the scheduled space. Marks are awarded for good design/interpretation/presentation and not for prize blooms, although the general condition of the flowers will be taken into consideration. In all classes where prizes are given for decorative effect, the exhibit must be exhibitor's own work but can be brought from home.

ANNUAL TROPHIES AND AWARDS

Trophies for points accumulated during the year at all Shows are presented at the Autumn Show.

The **BANKSIAN MEDAL** of the Royal Horticultural Society is awarded to the competitor with the highest total of points for horticultural classes in all Shows where specified. This medal may only be awarded to any one competitor once in three years.

Winners: 2018 – Jane Hoddy; 2019 – Caroline Lang

The following are perpetual awards to be retained by the winner for one year (unless otherwise stated):

The **RUNNER-UP CUP** for the next highest points to the Winner of the BANKSIAN Medal for Horticultural classes in all Shows where specified. (Presented by Mrs. FA. Currey).

The **SIR GERVAS P. GLYN BOWL** for the Competitor with the highest total points for horticultural classes in all Shows where specified. This may be awarded to the same competitor in successive years.

The **A.P. (“Sam”) HARDIE CUP** for the highest points in all Shows for flowers, other than bulbs, roses, dahlias, chrysanthemums, pelargoniums and cacti/succulents.

The **EBBISHAM CUP** for the highest points in the class for ‘a vase of mixed garden flowers’ in all Shows.

The **HORACE BOURNE MEMORIAL TROPHY** for the highest points in all Shows in classes for Pot Plants marked with * in the schedule.

The **SEYMOUR SALVER** for the highest points in all Shows for pot plants other than fuchsias, pelargoniums and chrysanthemums.

The **FUCHSIA SHIELD** for the highest points in these classes.

The **CACTI SHIELD** for the highest points in these classes.

The **Miss G. ANDERSON SHIELD** for the highest points in fruit classes.

The **FLORAL ART AWARD** for the highest points in the Artistic Classes at all Shows.

The **FLORAL ART RUNNER-UP AWARD** for the next highest points.

The **FLORAL ART INTERMEDIATE AWARD** for the highest points in the Intermediate section of the Artistic classes at all Shows.

The **FLORAL ART NEWCOMERS AWARD** for the highest points in the Novices section of the Artistic classes at all Shows.

The **DOMESTIC CUP** presented by Mr. Howard Browne for the highest points in the Domestic Classes at all Shows.

The **DOMESTIC RUNNER-UP CUP** for the next highest points.

The **PRESERVES CUP** for the highest points in Preserves classes at all Shows.

The **W. MAYDON JUNIOR CHALLENGE CUP** for the highest points at all Shows in the Junior classes, excluding Floral Art.

UNDER 7 TROPHY for the highest points in the under 7 classes at all Shows.

7-13 TROPHY for the highest points in the age 7-13 classes at all Shows.

Points: for Banksian Medal 1st - 6, 2nd - 4, 3rd - 3,

Details of trophies and awards given at individual Shows are listed in the applicable schedule. These may not be awarded should the total points be considered too small.

DISCOUNTS FOR MEMBERS

Members are reminded that the following local traders offer discounts to members with proof of their EHA membership. Please show your current membership card before the transaction.

Beechcroft Nursery.
127 Reigate Rd.
Ewell, Epsom.
Surrey. KT17 3DE.
0208 393 4265
15% discount on shrubs,
conifers and alpine

F. Giles (Garden Machinery).
Chessington Garden Centre.
Leatherhead Road.
Chessington, Surrey.
KT9 2NG.
01372 720123
10% discount on mower repairs and servicing,
10% discount on shear and secateurs sharpening,
etc.

Ashted Park Garden Centre
Pleasure Pit Road
Ashted
Surrey
KT21 1HU
10% discount on plants

Chessington Garden Centre
Leatherhead Road
Chessington
Surrey
KT9 2NG
20% off landscapes retail prices
20% off gardening dry goods retail prices
20% off plants and bedding retail prices

SPRING SHOW SATURDAY, 4th APRIL 2020

SPRING SHOW SATURDAY, 27th MARCH 2021

AWARDS

SPRING SHOW CHALLENGE CUP (presented by Mr. J. Roberts) for the highest points in Section A (Bulbs).

ARNALL CUP for the next highest points in Section A (Bulbs).

TED GRACE BULB TROPHY for the winner of Class 1.

SECRETARY'S CUP for the nominated class.

NATIONAL DAFFODIL SOCIETY MEDAL for the best stem in section A.

ROSETTE for the best exhibit in Section A other than Class 1.

ROSETTE for the best exhibit in the show other than Cacti, Succulents and Narcissi.

ROSETTE for the best Cactus/Succulent.

Awards for best blooms, at Judges' discretion.

Points gained in Section A and B count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in a close competition.

SECTION A BULBS

All Narcissi will be classified according to the RHS International Daffodil Check List.

Class NARCISSI, DIVISIONS 1, 2, AND 3 – COLLECTIONS

- 1 Collection of Narcissi. Three vases. Two stems in each. Taken from Divisions 1, 2 and 3. One variety only in each vase. Each Division to be represented.

DIVISION 1 - TRUMPET NARCISSI (DAFFODILS) (with foliage)

Trumpet or Corona as long as or longer than the Perianth Segments.

- 2 Two stems. Yellow Perianth and Trumpet. One variety.
- 3 Two stems. White Perianth, White Trumpet or Bicolour. One variety.
- 4 Two stems. Yellow Perianth, Trumpet any other colour than yellow.

DIVISION 2 - LARGE CUPPED NARCISSI (with foliage)

Cup or Corona more than one-third, but less than equal to the length of the Perianth Segments.

- 5 Two stems. Any colour Perianth, one variety.

DIVISION 3 - SMALL CUPPED NARCISSI (with foliage)

Cup or Corona less than one third of the length of the Perianth Segments.

- 6 Two stems. One or more varieties.

DIVISION 4 - DOUBLE NARCISSI (with foliage)

- 7 Two stems. One or more varieties.

DIVISION 5 - TRIANDRUS NARCISSI (with foliage)

- 8 Two stems. One or more varieties.

DIVISION 6 - CYCLAMINEUS NARCISSI (with foliage)

- 9 Two stems. One or more varieties.

DIVISION 7 - JONQUILLA NARCISSI (with foliage)

- 10 Two stems. One or more varieties.

DIVISION 8 - TAZETTA NARCISSI (with foliage)

- 11 Two stems One or more varieties.

DIVISION 9 - POETICUS NARCISSI (with foliage)

- 12 Two stems. One or more varieties.

DIVISION 11 - SPLIT CORONA NARCISSI (with foliage)

- 13 Two stems. One or more varieties.

DIVISION 10, 12 - NARCISSI (with foliage)

- 14 Two stems. One variety.

INTERMEDIATES (with foliage)

Maximum diameter 80mm, minimum diameter 51mm. Undersize blooms of 'standard' daffodils will not be judged – please name exhibits.

- 15 Two stems. One or more varieties.

OTHER BULBS

- 16 Five Narcissi stems mixed. One vase.

- 17 Mixed Narcissi. One vase for frontal effect.

- 18* Amaryllis (Hippeastrum). One pot.

- 19 Five Tulip stems. One variety or mixed. One vase.
- 20* Any Bulb or Bulbs in own small container, up to 15cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.
- 21* Any Bulb or Bulbs in own large container, up to 25cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.
- 22 Twelve Muscari stems. One vase.
- 23 Narcissi Bulb or Bulbs in own container.
- 24 Mixed bulb flowers, vase arranged for frontal effect, excluding Amaryllis.

SECTION B FLOWERS

Class

- 25 Five single Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
- 26 Five double Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
- 27 Wallflowers, mixed, vase arranged for frontal effect.
- 28 Primulas. One vase. One variety or mixed, outdoor grown.
- 29* Primula, in bloom, in a pot.
- 30* Pot Plant, flowering. Any type or kind, excluding any plant in other classes.
- 31 Cacti/Succulents Garden, planted in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 32* Cactus. One pot, any variety.
- 33* Succulent. Other than Cacti. One, any variety. One pot.
- 34* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in any other class.
- 35* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in any other class.
- 36* Alpine or Rockery Plant. One plant, one pot.
- 37* Alpine or Rockery Plants. Three plants, three pots.
- 38 Camellias, three flowers floating in a shallow dish, up to 40cm in diameter.
- 39 Flowering Shrub. One vase. One kind, three stems or branches.
- 40 Flowering Shrubs. One vase. Three kinds, one stem or branch of each.
- 41 Pansies. Six blooms. One or more varieties, presented on your own board.
- 42 Violas. Six blooms. One or more varieties, presented on your own board.
- 43 Garden flowers mixed. One vase. See page 10 (counts towards the Ebbisham Cup, an annual award).

SECTION C DOMESTIC CLASSES

SEE NOTES ON PAGE 10

Recipes (R) given at the back of this handbook.

- 44 Jar of Marmalade, maximum 454g jar
- 45 A Quiche – own choice of recipe.
- 46 Cherry Cake (R).
- 47 5 Ginger Biscuits (R).
- 48 5 Apple Flapjacks (R).

SECTION D JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

Class **JUNIOR COOKERY - Please ensure you enter for the correct year.**

Recipes (R) given at the back of this handbook.

2020 SHOW

Under 7 years

- 49 5 Banana Flapjacks (R)

7 - 13 years

- 50 5 Banana Flapjacks (R).

2021SHOW

Under 7 years

- 49 5 Cheese Scones. (R)

7 - 13 years

- 50 5 Cheese Scones. (R)

JUNIOR HANDICRAFT - Please ensure you enter for the correct year.

2020 SHOW

Under 7 years

- 51 An Easter bookmark.

7 - 13 years

- 52 A computer drawing of a garden.

2021 SHOW

Under 7 years

- 51 A jam jar of spring flowers.

7 - 13 years

- 52 A photograph of spring flowers.

SECTION E CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

- 53 A knitted or crochet article.
- 54 An item made of wood, max. space 60cm x 60cm x 60cm.
- 55 A picture in any medium e.g. oils, water, pastels. Max. A4 size.
- 56 A ceramic item, max space 60cm x 60cm x 60cm
- 57 Any type of embroidery including cross stitch
- 58 Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION F PHOTOGRAPHY

Maximum Print size 7" x 5" and to be shown unframed/unmounted

Colour prints unless stated

Class

	2020 SHOW	2021 SHOW
59	Garden Wildlife	Garden Shadows
60	Sculpture (s)	Insect House (s)
61	Landscape (s)	Fetes and Festivals
62	Bad Weather	Black and White Class Garden/Horticultural related

SECTION G NOMINATED CLASSES

Class

- 63 See Newsletter for details. A trophy will be awarded for this section.

SECTION H FLORAL ART CLASSES (2020)

Herald of Spring

Class

64 Herald of Spring An exhibit;
Space allowed: width 76cm x depth 67cm x height optional

65 Natures Awakening An exhibit.
Space allowed: width 67cm x depth 67cm x height optional

66 Window Box An exhibit in a long tray container.
Space allowed: width 67cm x depth 67cm x height optional.

Intermediate

67 Silent Pool An exhibit featuring water.
Space allowed: width 67cm x depth 67cm x height optional

Novice

68 Spring Delight An exhibit.
Space allowed: width 67cm x depth 67cm x height optional

Staged on tabling 76cm from floor, covered and skirted in
pale grey fabric with pale grey fabric background.

All measurements are approximate.
Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

Classes for **2021** are given on the next page.

SECTION H FLORAL ART CLASSES (2021)

Spring Awakening

Class

64 Spring Awakening An exhibit. Space allowed: width 76cm x depth 67cm x height optional

65 Present for a Friend An exhibit featuring tulips.
Space allowed: width 67 cm x depth 67cm x height optional

66 Mossy Bank An exhibit. Space allowed: width 67cm x depth 67cm x height optional

Intermediate

67 Easter Nest An exhibit. Space allowed: width 67cm x depth 67cm x height optional.

Novices

68 Spring in a Jar An exhibit in a covered jar.
Space allowed: width 40cm x depth 67cm x height optional

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

SUMMER SHOW SATURDAY, 4th July 2020

SUMMER SHOW SATURDAY, 3th July 2021

AWARDS

ELSIE & HORACE BOURNE ROSE TROPHY for highest points in Section A (Roses).

ROSE MEDAL for the best exhibit in Section A (Roses)

CHARLES HARMAN CUP for the winner of class 18
(This cup can only be awarded to the same person once in 3 years).

Winners: 2018 – Steve James, 2019 – not awarded

LADIES' SUMMER SHOW CHALLENGE CUP (presented by Mr. D. Mahoney) for the Lady scoring the highest points in the Show, excluding Artistic Classes.

SWEET PEA CUP for highest points in Sweet Pea classes.

SWEET PEA MEDAL for the best exhibit in Sweet Pea classes.

FRUIT and VEGETABLE CUP for highest points in fruit and vegetable classes.

FLOWER CUP (presented by Sir A.R.J Southby, R.N.) for the highest points in Section B (Flowers) excluding Pelargoniums.

CHALLENGE CUP for highest points in Pelargonium classes.

DENNIS COOPER MEMORIAL SHIELD (presented by Ian Cooper) for the best exhibit in Classes 50-55.

VERNON CUP for class 56.

PRESIDENTS CUP for the nominated class.

The **KAY MARRABLE CUP** for the highest points in photography at the Spring & Summer Shows

The **CULLERNE Trophy** for the highest points in Craft & Design at the Spring & Summer Shows.

ROSETTE for the best exhibit in Sections B, other than Cacti, Succulents and Pelargoniums.

ROSETTE for the best exhibit in Section C.

ROSETTE for the best exhibit in section D.

ROSETTE for the best exhibit in Cacti/Succulents classes.

Awards for best blooms at Judges' discretion.

Points gained in Sections A, B, C and D count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A ROSES

HYBRID TEA

Class

- 1 One bloom. Red.
- 2 One bloom. Yellow.
- 3 One bloom. Pink.
- 4 One bloom. White.
- 5 One bloom. Any colour or bicolour not mentioned in Classes 1, 2, 3 and 4.
- 6 One bloom floating in own bowl, maximum 20 cm, 2cm stalk, no leaf.
- 7 Three blooms. One variety. One vase.
- 8 Three stems. One or more varieties. One vase.
- 9 Two vases. Three stems in each. A distinct variety in each vase.
- 10 Cycle of bloom, 3 stage exhibit. One vase - One Bud, One Perfect, One Full Bloom. All of one variety.

CLUSTER FLOWERED INCLUDING FLORIBUNDA AND POLYANTHA TYPE

H.T. Roses excluded. Ramblers and Climbers are included.

- 11 One stem.
- 12 Three stems. One vase.
- 13 Five stems. One vase.

OTHER ROSES

- 14 Old fashioned roses. Three stems.
- 15 One bloom to be judged for fragrance.
- 16 Bowl of roses for frontal effect. Own bowl. Not more than seven stems.
- 17 Three stems, miniature or patio roses. One vase.
- 18 One stem, excluding other classes.

SECTION B FLOWERS

Class

- 19 Sweet Peas. One vase, nine sprays. One or more varieties.
- 20 Sweet Peas. One vase, six sprays. One variety.
- 21 Sweet Peas. One bowl, own vase. For all-round effect.
- 22 Alliums, one vase of 3 stems.
- 23 Summer bulbs, one vase of 3 stems, excluding Alliums.
- 24 A Hanging Basket containing flowering and/or foliage plants. Maximum size 36cm in diameter (See page 7, Show Regulation 1).
- 25 Half Basket or Wall Mounted container of flowering and/or foliage plants. Maximum size 45cm by 23cm (See page 7, Show Regulation 1).

- 26 Dianthus (pinks), outdoor grown. One vase. Six stems. One or more varieties.
- 27 Dianthus (pinks), outdoor grown. Two vases. Three stems in each. Different variety in each vase.
- 28 Delphiniums. One spike.
- 29 Three flower stalks from any bulb or corm.
- 30* Saint Paulia (African Violet). One pot.
- 31 Perennials, one variety, one or more kinds. One vase. Excluding any flower specifically mentioned elsewhere in this Show.
- 32 Garden flowers mixed. One vase. See notes on page 11. (Counts towards the Ebbisham Cup, an annual award).
- 33 Annuals or Biennials. One vase. One kind.
- 34 Pansies. Six blooms. One or more varieties, no foliage, own bowl or board.
- 35 Violas. Six blooms. One or more varieties, no foliage, own bowl or board.
- 36 Clematis, three blooms floating in a shallow dish, up to 40cm in diameter.
- 37* Begonia, flowering. Max pot 25cm.
- 38* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in other classes.
- 39* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in other classes.
- 40* Pot Plant, flowering. Up to 15cm pot. Excluding any plant in other classes.
- 41* Pot Plant, flowering. Up to 23cm pot. Excluding any plant in other classes.
- 42 Collection of Cacti. Not to exceed 10 in individual pots. In a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 43 Collection of Succulents other than Cacti. Not to exceed 10 in individual pots. In a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 44* Fuchsia. Bush, shrub or standard, 16-23cm pot.
- 45* Fuchsia. Bush, shrub or standard, not exceeding 15cm pot.
- 46 Flowering shrub. One vase. One kind, three stems or branches.
- 47 Flowering shrubs. One vase. Three kinds, one stem or branch of each.
- 48 Ferns, one vase of 6 stems, one or more kinds.
- 49 Ornamental foliage, one vase of 6 stems, one or more kinds.

PELARGONIUMS

A Trophy will be awarded for the highest aggregate points in this section.

- 50* Pelargonium. Scented. One pot.
- 51* Pelargonium. Variegated Leaf. One pot.
- 52* Pelargonium. Dwarf. One pot, max. 13cm, max. height 22cm soil to top of foliage.
- 53* Pelargonium. Zonal. One pot, max.21cm.
- 54* Pelargonium. Regal. One pot, max. 21cm.

- 55* Pelargonium. Ivy Leaf. One pot, max. 21cm.
- 56* Special Pelargonium class for the Vernon Cup, grown from plants purchased from the Association at the Spring Show (See Newsletter for details). Use your own Pot for display, up to a maximum of 15cm.

SECTION C FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 10.

Class

- 57 Gooseberries. Twelve.
- 58 Loganberries. Twelve.
- 59 Raspberries. Twelve.
- 60 Strawberries. Twelve.
- 61 Any Fruit not mentioned above.

SECTION D VEGETABLES

One variety per class unless otherwise stated. See pages 9 & 10 for rules, points and numbers

Class

- 62 Beans. Broad. Six.
- 63 Beetroot. Globe. Two, with 76mm of tops.
- 64 Cabbage. One, with approx. 76mm stem.
- 65 Carrots. Three, with 76mm of tops.
- 66 Lettuce. One, with root.
- 67 Potatoes. Dish of 3. One variety.
- 68 Onions. Three, shown as grown, including tops and roots.
- 69 Peas. Nine pods.
- 70 Rhubarb. Three Sticks.
- 71 Herbs. One vase. One kind. To be named.
- 72 Herbs. One vase. Three kinds. To be named.
- 73 Any vegetable not mentioned above with a point value of up to 15.
- 74 Any vegetable not mentioned above with a point value of 16 or more.
- 75 Three salad vegetables (one of each) from lettuce, tomato, radish, beetroot & spring onion.
- 76 Five vegetables, one specimen of each.

SECTION E DOMESTIC CLASSES

SEE NOTES ON PAGE 10

Recipes (R) given at the back of this handbook.

Class

- 77 Jar of Jam, maximum 454g jar.
- 78 5 Savoury Muffins (R).
- 79 Lemon Drizzle Cake – own choice of recipe
- 80 5 Fruity Breakfast Bars (R)
- 81 5 Viennese Whirls (R)

SECTION F JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Please ensure you enter for the correct year.

Recipes (R) given at the back of this handbook.

Class

2020 SHOW

Under 7 years

- 82 5 Savoury Cheese Whirls. (R)

7 - 13 years

- 83 5 Savoury Cheese Whirls (R)

2021 SHOW

Under 7 years

- 82 5 Raisin Cookies (R)

7 - 13 years

- 83 5 Raisin Cookies (R)

JUNIOR HANDICRAFT - Please ensure you enter for the correct year.

2020 SHOW

Under 7 years

- 84 .Summer petals arranged as a picture. Max size A4

7 - 13 years

- 85 A drawing of a summer flower. Max size A4

2021SHOW

Under 7 years

- 84 A drawing of a Scarecrow. Max size A4

7 - 13 years

- 85 Summer flowers arranged in a small vase

SECTION G CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

- 86 A knitted or crochet article.
- 87 An item made of metal, max. space 60cm x 60cm x 60cm.88.
- 88 A picture in any medium e.g. oils, water, pastel. Max. A4 size.
- 89 A ceramic item, max space 60cm x 60cm x 60cm 90.
- 90 Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION H PHOTOGRAPHY

Maximum Print size 7" x 5" and to be shown unframed/unmounted

Colour prints unless stated

Class

2020 SHOW

2021 SHOW

- | | | |
|------|--|--------------------|
| 91 | Butterflies/Moth (s)/Bee (s) | Seed head (s) |
| 92 | At the Water Bowl | Shades of Green |
| 93 | Snails or slugs at work | Sunset |
| 94 | Summer Flower (s) | Hanging Basket (s) |
| 95** | EHA Organised Outings and Holidays in the previous two years | |

** Class not eligible for **KAY MARRABLE CUP** for photography.

SECTION J NOMINATED CLASSES

Class

- 96 See Newsletter for details. A trophy will be awarded for this section.

SECTION K FLORAL ART CLASSES (2020)

There will be no competition at the **2020** show.

Members will be staging an exhibition of their work.

The theme of the Exhibition will be announced in the newsletter and/or at the Floral Art Group.

SECTION K FLORAL ART CLASSES (2021)

Special Occasions

Class

- 97 Wedding Day** An exhibit.
Space allowed: width 76cm x depth 67cm x height optional
- 98 Anniversary** An exhibit. Space allowed: 67cm x depth 67cm x height optional.
- 99 Sporting Event** An exhibit. Space allowed width 67cm x depth 67cm x height optional

Intermediate

- 100 Happy Birthday** An exhibit.
Space allowed width 67cm x depth 67cm x height optional

Novice

- 101 Christening** An exhibit.
Space allowed width 67cm x depth 67cm x height optional.

AUTUMN SHOW SATURDAY, 19th SEPTEMBER 2020

AUTUMN SHOW SATURDAY, 18th SEPTEMBER 2021

AWARDS

AUTUMN SHOW CHALLENGE CUP (presented by Mr. Hards) for the highest points in Sections A,B,C, and D (Horticultural Classes).

AUTUMN SHOW RUNNER UP CUP (presented by Mr. Tom Walls) for the next highest points in Sections A, B, C and D. (Horticultural Classes).

DAHLIA CUP (presented by Sir Arthur Glyn, Bart.) for the highest points in Section A (Dahlias).

R.W. (WALLY) WALTON CHRYSANTHEMUM CUP for the highest points in Section B.

W.D. (BILL) KING CHRYSANTHEMUM SHIELD for the next highest points in Section B.

EARLY FLOWERING CHRYSANTHEMUM CUP (presented by the Rt. Hon. Lord McCorquodale of Newton, P. C.) for the winner of Class 22 (Chrysanthemums).

BLUE RIBBON FUCHSIA AWARD for the highest points in Classes 36 to 38.

AUTUMN FRUIT AND VEGETABLE CUP (presented by Mr. A. P. Baker) for the highest points in Sections D and E.

TREASURER'S CUP for the highest points in Section E (Fruit)

JIM FULLER CUP for the highest points in Section D (Vegetables).

CHAIRMAN'S CUP for the nominated class.

NATIONAL DAHLIA SOCIETY SILVER MEDAL for the best exhibit in Section A.

NATIONAL DAHLIA SOCIETY BRONZE MEDAL for the highest points in Section A.

NATIONAL CHRYSANTHEMUM SOCIETY BRONZE MEDAL for the best exhibit in Section B

NATIONAL VEGETABLE SOCIETY MEDAL for the best exhibit in Section C.

ROSETTE for best FUCHSIA exhibit.

ROSETTE for best CACTI/SUCCULENTS exhibit.

ROSETTE for the best exhibit in section B other than cacti/succulents.

ROSETTE for the best exhibit in section D FRUIT.

Awards for the best blooms, at Judges' discretion.

Points gained in Sections A, B, C, D and E count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A DAHLIAS

Class

GIANT FLOWERED, USUALLY OVER 250mm DIAMETER

- 1 One bloom. Giant decorative, and/or Cactus and/or Semi Cactus.
- 2 Two blooms. Two Vases. Giant decorative, and/or Cactus and/or Semi Cactus.

LARGE FLOWERED, MUST NOT EXCEED 250mm DIAMETER

- 3 Two blooms. Two Vases. Large decorative, and/or Cactus, and/or Semi Cactus.

MEDIUM FLOWERED, MUST NOT EXCEED 200mm DIAMETER

- 4 Three blooms. Medium decorative, and/or Cactus, and/or Semi Cactus. One vase.

SMALL FLOWERED, MUST NOT EXCEED 150mm DIAMETER

- 5 Three blooms. Small decorative, and/or Cactus, and/or Semi Cactus. One vase.
- 6 Three blooms. Small Ball or Miniature Ball. One vase.

MINIATURE FLOWERED, MUST NOT EXCEED 100mm DIAMETER

- 7 Three blooms. Miniature decorative, and/or Cactus, and/or Semi Cactus. One vase.

POMPOMS, MUST NOT EXCEED 50mm DIAMETER

- 8 Five blooms. One vase.

OTHER DAHLIA CLASSES

- 9 Three blooms. Collarete. One vase.
- 10 One vase, bowl or basket of Dahlias for frontal effect, any foliage allowed.
- 11 Three blooms. Water Lily. One vase.
- 12 Three blooms, any other, including Single Dahlias. One Vase.

SECTION B CHRYSANTHEMUMS

Class

- 13 One stem. Large or Medium Exhibition.
- 14 Three stems. One vase. Large or Medium Incurved, one or more varieties.
- 15 One stem. Large or Medium Incurved.
- 16 Three stems. One vase. Large or Medium Reflex Decorative, one or more varieties.
- 17 One stem. Large or Medium Reflex Decorative.
- 18 Five stems. One vase. One or more varieties.
- 19 Two stems. One vase. Large/Medium. One or more varieties.
- 20 Chrysanthemums. One vase. Three stems.
- 21 Spray chrysanthemums. One vase. Three stems.
- 22 One vase arranged for frontal effect. Quality and variety predominating.

NOTE: 'Varieties' means 'cultivars'.

SECTION C FLOWERS

Class

- 23 One flower stalk from any bulb/corm
- 24 Asters, annual. Six double and/or single Aster stems. One vase.
- 25 Asters, perennial (Michaelmas Daisy). One vase. Not more than six stems.
- 26 Garden flowers, mixed. One vase. See page 11. (Counts towards the Ebbisham Cup, an annual award).
- 27 Pelargonium in a Pot, up to 25cm pot size.
- 28 Roses, Three stems. One vase. One or more varieties.
- 29 Rose, One stem.
- 30 Roses, cluster. One vase. Three sprays.
- 31 One Sunflower head, laid on table.
- 32 Annuals, distinct kind (excluding Asters). One vase.
- 33 Perennials, herbaceous. Six stems. Distinct kind (excluding any flower specifically mentioned elsewhere in this Show). One vase.
- 34 Mixed Annuals, one vase.
- 35 Ornamental Grasses, one vase.
- 36* Fuchsia, Bush or Shrub, Single. One pot
- 37* Fuchsia, Bush or Shrub. Double or Semi Double. One pot
- 38* Fuchsia, Bush and/or Shrub. Two pots. Pot size not to exceed 18cm. One single and one double or semi double.
- 39 Fuchsia. Six single blooms, one or more varieties presented on your own board.

- 40 Fuchsia. Six double or semi-double blooms, one or more varieties presented on your own board.
- 41* Begonia, flowering. Max pot 25cm.
- 42* Saint Paulia (African Violet). One pot
- 43 Orchid. One pot
- 44* Pot Plant, flowering Up to 23cm pot. Excluding any plant in any other classes
- 45* Pot Plant, foliage Up to 23cm pot. Excluding any plant in any other classes
- 46 Collection of three Cacti and/or Succulents in individual pots shown in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 47* Succulent other than Cactus any variety. One pot.
- 48* Cactus. One, any variety. One pot.
- 49 Cactus/Succulent Garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 50 Flowers, Fruit and Vegetables arranged in a trug or basket. Please refer to page 8 Show Regulations 1 and 2. All contents must be grown by entrant.
- 51 Salvia, one vase, three stems one or more varieties.
- 52 Flowering Shrub, one kind, one vase, three stems or branches, excluding any not mentioned above.

SECTION D VEGETABLES

One variety per class unless otherwise stated. See pages 9 & 10 for rules, points and numbers.

Class

- 53 Beans, French. Nine.
- 54 Beans, Runner. Nine.
- 55 Beetroot. Three. One variety. With 8cm of tops.
- 56 Cabbage. One, with approx. 8cm of stem.
- 57 Carrots. Three. One variety with 8cm of tops.
- 58 Courgettes. Four.
- 59 Garlic. Three bulbs.
- 60 Marrows. A pair.
- 61 Onions. Five. Bulbs 250g or under.
- 62 Onions. Three. Bulbs over 250g.
- 63 A Chilli Plant in a Pot. (Max pot size - 25cm).
- 64 Potatoes, White. Five.
- 65 Potatoes, Coloured. Five.
- 66 Potatoes. Dish Of seven. Both white and coloured to be represented.

- 67 Shallots. Ten.
- 68 Squash. Two.
- 69 Tomatoes, medium. Five.
- 70 Tomatoes, beefsteak. Three.
- 71 Tomatoes, cherry. Ten.
- 72 A truss of tomatoes including ripe fruit.
- 73 Six tomatoes, (two beefsteak, two standard and two cherry), each type to be the same variety.
- 74 Collection of vegetables. Three distinct kinds. (See pages 9 and 10).
- 75 Collection of vegetables. Five distinct kinds, one specimen of each.
- 76 Herbs. One vase. One kind. To be named.
- 77 Herbs. One vase. Three kinds. To be named.
- 78 Any vegetable not mentioned above with a point value of up to 15.
- 79 Any vegetable not mentioned above with a point value of 16 or more.
- 80 A Trug or Basket of vegetables, maximum size 25cm x 30cm, minimum of 3 different varieties.

SECTION E FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 10.

Class

- 81 Apples, Cooking. Five.
- 82 Apples, Dessert. Five.
- 83 Blackberries, Cultivated. Twelve.
- 84 Pears. Three.
- 85 Plums. Nine.
- 86 Raspberries. Twelve.
- 87 Fruit. Two kinds. Three of each. Each kind to be the same variety.
- 88 Any fruit not mentioned in classes 81 to 86.

SECTION F DOMESTIC CLASSES

SEE NOTES ON PAGE 10

Recipes (R) given at the back of this handbook.

Class

- 89 Jar of Chutney. Maximum 454g jar.
- 90 A dish or pot of Mushroom Pate (R)
- 91 1 Courgette Loaf Cake (R)
- 92 5 Yorkshire Curd Tartlets (R)
- 93 5 Pieces of Shortbread – own choice of recipe

SECTION G JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Please ensure you enter for the correct year.

Recipes (R) given at the back of this handbook.

Class

2020 SHOW

Under 7 years

- 94 5 Tiffin Bars. (R)

7 - 13 years

- 95 5 Tiffin Bars. (R)

2021 SHOW

Under 7 years

- 94 5 Banana Muffins. (R)

7 - 13 years

- 95 5 Banana Muffins. (R)

JUNIOR HANDICRAFT - please ensure you enter for the correct year.

2020 SHOW

Under 7 years

- 96 Model of an animal using vegetables

7 - 13 years

- 97 Model of an animal using vegetables

2021 SHOW

Under 7 years

- 96 Autumn leaves in a jam jar

7 - 13 years

- 97 A design for a wildlife friendly garden. Max size A4

SECTION H NOMINATED CLASS

Class

98 See Newsletter for details. A Trophy will be awarded for this section.

SECTION I FLORAL ART CLASSES (2020)

Autumn Feast

Class

99 Autumn Feast

An exhibit

Space allowed: width 76cm x depth 67cm x height optional

100 All Spiced Up

An exhibit in a casserole dish or similar.

Space allowed: width 67cm x depth 67cm x height optional

101 Afternoon Tea

An exhibit on a tray.

Space allowed: width 67cm x depth 67cm x height optional

Intermediate

102 Celebration Cake

An exhibit.

Space allowed: width 40cm x depth 67cm x height optional.

Novice

103 Autumn Basket

An exhibit in a basket.

Space allowed: width 67cm x depth 67cm x height optional.

Staged on tabling 76cm from floor, covered and skirted in
pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

SECTION I FLORAL ART CLASSES (2021)

There will be no competition at the **2021** show.

Members will be staging an exhibition of their work.

The theme of the Exhibition will be announced in the newsletter and/or at the Floral Art Group.

ADULT RECIPES 2020 & 2021

SPRING SHOW

Cherry Cake

Ingredients

175g butter or margarine	250g glace cherries, halved
175g caster sugar	50g ground almonds
3 eggs	5 tablespoons milk (approximately)
300g self-raising flour	

Method

Grease and line an 18cm cake tin. Place about 100g of the weighed flour in a small bowl and mix in the cherries (this helps to prevent them sticking together and sinking)
Cream the fat and sugar together until light and fluffy. Beat in the eggs one at a time, adding a tablespoon of flour between each. Carefully fold in the flour, then the flour with the cherries and the ground almonds. Add enough milk to make a dropping consistency.
Place in the prepared tin and bake in a pre-heated oven at 160°C, Gas Mark 3 for 1½ to 2 hours (adjust for fan oven)

Ginger Biscuits

Ingredients

225g self-raising flour	1 tablespoon golden syrup
125g caster sugar	1 teaspoon ground ginger
125g butter	1 teaspoon bicarbonate of soda
1 tablespoon treacle	A little hot water

Method

Pre-heat the oven to 180°C/Gas Mark 4. Grease a baking tray or line with baking parchment.
Cream the butter and sugar together. Warm the treacle and syrup and add to the creamed mixture with the sieved flour and ginger. Dissolve the bicarbonate of soda in a little hot water and stir well into the mixture. Taking about a heaped teaspoonful of the dough at a time, roll into balls and place on the prepared baking tray, leaving room to spread. Bake for approximately 15 minutes. Leave to firm up a little before removing to a cooling rack.

Apple Flapjacks

Ingredients

250g butter	425g porridge oats
250g caster sugar	2 apples, cored, peeled and chopped
175g golden syrup	

Method

Melt the butter, sugar and syrup together until sugar is dissolved. Remove from the heat and stir in the oats and apples. Spread in a 20 x 30 cm tin lined with baking parchment and bake at 180°C/gas mark 4 for 25 – 30 mins. Cut into bars and allow to cool before turning out.

SUMMER SHOW

Savoury Muffins

Ingredients

400g (approx.) grated vegetables (carrots, courgettes, parsnip, squash etc)	65ml olive oil
125g cheddar cheese, grated	2 eggs
125ml milk	250g plain flour – half wholemeal
65ml plain Greek yogurt	3 teaspoons baking powder

Method

Pre-heat the oven to 180°C. Grease or line a 12-hole muffin tin. Place vegetables on a clean tea towel and squeeze out as much liquid as possible. Place the vegetables in a large bowl and add the cheese, milk, yogurt, oil and eggs. Stir together. Sift the flours and baking powder together and fold gently into the wet mixture until just combined. Divide the mixture equally between the muffin cases and bake for 20-25 mins.

Fruity Breakfast Bars

Ingredients

270g jar apple sauce	50g Demerara sugar
115g soft dried apricots, chopped	75g rolled oats
115g raisins	75g self-raising wholemeal flour
100g mixed seeds (sunflower, sesame, pumpkin)	50g unsweetened desiccated coconut
	2 eggs

Method

Pre-heat the oven to 200°C. Line a shallow 20cm square baking tin with parchment. Put the apple sauce in a large bowl with the apricots, raisins, sugar and seeds and stir together until thoroughly mixed. Add the oats, flour, coconut and eggs and gently stir until evenly combined. Turn the mixture into the tin and press down gently in an even layer. Bake for about 25 mins until golden and just firm to the touch. Leave to cool in the tin before lifting out and cut into 12 bars.

Viennese Whirls

Ingredients

225g unsalted butter, softened	<u>For the topping</u>
50g cornflour	2½ tablespoons icing sugar
75g icing sugar	2½ tablespoons raspberry jam
175g plain flour	
1 teaspoon vanilla extract	

Method

Pre-heat the oven to 180°C/gas mark 4. Place paper cases in a 12-hole bun tin. Put all the cake ingredients into a mixing bowl and beat with an electric whisk until soft and smooth. Place the mixture into a piping bag with a 2.5cm (1") fluted nozzle and pipe with a circular movement into the paper cases, leaving a slight dip in the centre (for the jam). Bake for 10-15 minutes until lightly golden. Cool on a wire rack. Sift the icing sugar over the tops and put a little jam in the centre of each.

AUTUMN SHOW

Mushroom Pate

Ingredients

240g mushrooms, roughly chopped	Zest of half a lemon
125g butter (not spreadable type)	2 teaspoons lemon juice
1 small onion, roughly chopped	Grated nutmeg, salt and pepper to taste

115g medium fat soft (curd*) cheese

*If you can't find curd cheese, mix equal parts cream cheese and low-fat soft cheese.

Method

Gently fry the mushrooms and onions in the butter until soft and all the water has boiled off. Cool slightly. Place everything in a food processor and pulse to the desired consistency – you want some texture, not a smooth puree. Scrape into a dish or bowl and chill. Decorate with a twist of lemon or some greenery and serve with melba toast or crackers.

Courgette Loaf Cake makes 2 x 500g loaves

Ingredients

300g grated courgettes	300g plain flour
225g caster sugar	$\frac{3}{4}$ teaspoon bicarbonate of soda
1 large egg	Generous $\frac{1}{4}$ teaspoon baking powder
2 tablespoons milk	1 $\frac{1}{2}$ teaspoons ground cinnamon
175ml vegetable oil	Demerara sugar to sprinkle
Zest of half a lemon	

Method

Pre-heat the oven to 160°C. Grease and line two 500g loaf tins. Beat all the ingredients in the left-hand column together in a large bowl. Sift the dry ingredients together, add to the bowl and whisk in at a slow speed. Divide between the tins and level the tops. Bake for 50-55 mins until a fine skewer comes out clean. Sprinkle with Demerara sugar whilst still hot.

Yorkshire Curd Tartlets makes 24

Ingredients

100g butter, diced	2 medium eggs, beaten
200g plain flour	75g caster sugar
30g caster sugar	Finely grated zest of 1 lemon
1 medium egg yolk	60g currants
2 tablespoons cold water	1 teaspoon vanilla extract
250g medium fat (curd*) cheese	Freshly grated nutmeg
	Icing sugar for dredging

*If you can't find curd cheese, mix equal parts cream cheese and low-fat soft cheese.

Method

Make a firm dough with the butter, flour, 30g caster sugar, egg yolk and cold water, wrap in cling film and chill whilst the oven is heated to 180°C/gas mark 4.

Roll the pastry out thinly and use to line 24 greased tartlet tins.

Beat the eggs into the soft cheese with the sugar, stir in the lemon zest and currants. Spoon into the pastry cases and grate a little nutmeg on top. Bake for 30-35 minutes until pastry is lightly browned and filling is set. Dust with icing sugar.

JUNIOR RECIPES 2020

SPRING SHOW

UNDER 7s and Age 7 - 13

Banana Flapjacks

Ingredients

200g butter	75g golden syrup
160g soft brown sugar	450g rolled oats
1 banana, fairly soft	

Method

Heat the oven to 180°C/gas mark 4 and grease a shallow baking tin approximately 28x17 cm. Put the butter, sugar and syrup in a saucepan and carefully melt together. Add the mashed banana and the oats and stir well to make sure everything is covered by the mixture. Tip everything into the tin, spread it evenly and press down. Bake for 25 minutes until the top is just brown. Be careful not to over-bake or your flapjacks will be hard. Cut into bars when still warm.

SUMMER SHOW

UNDER 7s and Age 7 -13

Savoury Cheese Whirls

Ingredients

250g frozen puff pastry, thawed*	50g grated cheese – use a well flavoured one.
1 tablespoon Marmite	
1 egg, beaten	

Method

Heat the oven to 220°C and line a large baking sheet with baking parchment. Roll out the pastry to a large rectangle about 35 x 25cm (*or use ready rolled). Spread the pastry with the Marmite leaving a 1cm border. Sprinkle the cheese over, then brush the border with egg. Roll the pastry up quite tightly like a Swiss roll, starting from a long edge. Brush the outside with egg. Cut the roll into thick slices and place them flat on the baking sheet. Reshape carefully if necessary. Bake for 12 – 15 minutes until well risen and golden.

AUTUMN SHOW

UNDER 7s and Age 7- 13

Tiffin

Ingredients

100g butter	225g digestive biscuits, lightly crushed
25g soft brown sugar	150g raisins
3 tablespoons cocoa powder	225g milk chocolate
4 tablespoons golden syrup	

Method

Melt the butter, sugar, syrup and cocoa together in a saucepan or in the microwave. Add the crushed biscuits and raisins and stir well. Press into a 20cm (approx.) square tin. Carefully melt the chocolate in a bowl over hot water and pour over the mixture. Smooth over the top and leave to set, marking into bars before quite set. Chill until firm, then cut into bars.

JUNIOR RECIPES 2021

SPRING SHOW

UNDER 7s and Age 7 -13

Cheese Scones makes 8

Ingredients

225g self-raising flour	75g strong cheddar cheese, grated
Pinch of dry mustard	Extra grated cheese for topping
50g butter, cubed	Beaten egg
150ml buttermilk*	

*or use 100ml semi-skimmed milk and 50 ml natural yogurt

Method

Rub the butter into the flour and mustard powder until like breadcrumbs. Stir in the grated cheese. Add the buttermilk and mix to a soft dough. Knead lightly just until there are no cracks, then roll or pat out gently until about 2cm thick. Cut into 5cm rounds, gathering up the bits and repeat. Place on a greased or lined baking tray. Brush the tops with beaten egg and sprinkle on some extra grated cheese.

Bake for 12-15 minutes until golden

SUMMER SHOW

UNDER 7s and Age 7 - 13

Raisin Cookies makes 24

Ingredients

150g plain flour	1 egg, lightly beaten
½ teaspoon baking powder	½ teaspoon vanilla extract
115g caster sugar	150g seedless raisins or sultanas
115g soft spreadable butter or margarine	

Method

Heat the oven to 190°C/gas mark 5. Grease or line 3 baking sheets. Sift together the flour and baking powder into a mixing bowl or the bowl of a food processor. Add the sugar, butter, egg and vanilla. Beat or process until combined. Stir in the raisins.

Drop heaped dessert spoonfuls of the mixture about 5cm apart on the baking sheets. Bake for 15 minutes or until golden brown. Leave on the baking sheets for a few minutes then transfer to a wire rack to cool.

AUTUMN SHOW

UNDER 7s and Age 7 -13

Banana Muffins makes 12

Ingredients

225g plain flour	3 large ripe bananas
1 teaspoon baking powder	1 egg
1 teaspoon bicarbonate of soda	50g soft brown sugar, preferably dark
½ teaspoon ground cinnamon	50ml vegetable oil
¼ teaspoon grated nutmeg	40g raisins or sultanas

Method

Pre-heat the oven to 190°C/gas mark 5. Line a 12-hole muffin tin with muffin cases. Sift together the flour, baking powder, bicarbonate of soda cinnamon and nutmeg. Set aside. With an electric mixer, mash the bananas at medium speed in a large bowl. Beat in the egg, sugar and oil. Add the dry ingredients and mix in gradually at a low speed until just blended. Stir in the raisins. Spoon the mixture into the muffin cases, filling them two-thirds full. Bake for 20-25 minutes until puffed up and golden.

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