

EASTCOTE HORTICULTURAL SOCIETY

FOUNDED 1940



PRESIDENT:
Catherine Dann

CHAIRMAN:
Gerry Edwards

SHOW COMMITTEE:
Fran Thomas
Sue Alexander
Valerie Crowe

SHOW SCHEDULE 2010/ 2011

	<u>2010</u>	<u>2011</u>
SPRING SHOW:	20th March	19th March
SUMMER SHOW:	19th June	18th June
AUTUMN SHOW:	11th September	10th September

ALL AT
Eastcote Community Centre, Southbourne Gardens, Eastcote
2.30 – 4.30 pm
Prize giving at 4.15 pm

Web-site
www.succulent-plant.com/eastcote/

SPONSORED BY:
STILLWATER BATHROOM CENTRE
Field End Road, Eastcote

Eastcote Horticultural Society

OFFICERS

Chairman Gerry Edwards

General Secretary: Colin Jones

Trading Secretary: Alan Thomas

Show Committee:
Show Secretary Fran Thomas

Social Secretary Sue Alexander
Tel: 0208 866 1339

Committee Member Valerie Crowe

Treasurer: Wayne Hirst

Bulletin Editor: David Barlow

Membership Secretary: Brian Hill

All Officers can be contacted by email on eastcotehorticultural@yahoo.co.uk

THE TRADING HUT

The EHS Trading Hut is a not-for-profit community organisation run solely by volunteers for the benefit of our members. The proceeds from trading contribute towards our shows and hut maintenance.

The Hut carries an extensive range of garden products including fertilisers, soils, composts, canes and garden accessories. Bulbs, tubers and plants are sold in the spring and autumn. Arrangements can be made for members to sell their own plants. The Society holds a number of plant sales annually.

Membership is £2 per year.

AFFILIATED TO:

The Royal Horticultural Society; The Middlesex Federation of Horticulture and Allotment Societies.

EHS PAST PRESIDENTS

**PJ Beere FIPA; HH Crane; Mrs E Cross; Mrs H Cross; TG Cross; J Hardy NDH;
B Park OBE,VMH, DHM; V M Woodman**

VICE PRESIDENTS

CF Spires; Mrs P Spires

CHALLENGE CUPS

Name	Donor
Alan Cup	PJ Beere, Esq. FIPA.
Bertram Park Rose Bowl	B Park, Esq. OBE, VMH, DHM.
Cartwright Cup	HVL Cartwright, Esq.
Condor Cup	Condor (Floral Artists) Ltd.
Crane Cup	HH Crane, Esq. FLS.
Cross Cup	Mr & Mrs TG Cross.
Eastcote Cup	Eastcote Horticultural Society.
EHS Handicrafts Cup	Eastcote Horticultural Society.
EHS Photographic Cup	Eastcote Horticultural Society.
George Arliss Cup	GA Andrews, Esq.
GH Bickerton Cup	GH Bickerton, Esq.
Highmead Cup	Mrs EW Crane.
Hurford Rose Bowl	AT Hurford, Esq.
Jack Hardy Cup	J Hardy, Esq. NDH.
John Marshall Children's Cup	Mrs E Marshall.
JS Ranger Cup	JS Ranger, Esq.
Kathleen Bouquet Cup	HF Bouquet, Esq.
Philip Stagg Award	PH Stagg, Esq.
Popular Gardening Rose Bowl	Popular Gardening.
Quantocks Cup	E Roland Hole, Esq.
Rosella Blake Trophy	AE Blake, Esq. KLB FLS.
St Catherines Challenge Cup	Mr & Mrs TG Cross.
St Catherines Cup	Mrs TG Cross.
St Vincents Cup	Governors of St Vincents Hospital.
Ted Mills Memorial Trophy	Mrs H Mills.
TG Cross Memorial Cup	Mrs TG Cross.
TG Morris Memorial Challenge Cup	EHS Fruit Group.
Tingay Cup	HC Tingay, Esq.
WE Evans Memorial Cup	Mrs WE Evans.
Woodman Cup	VM Woodman, Esq.

ANNUAL AWARDS TO BE PRESENTED AT THE AGM

In the event of permission being received from the Royal Horticultural Society the BANKSIAN MEDAL will be awarded to the competitor gaining the highest number of points for horticultural classes at all shows held during the year. Winners for previous two years are not eligible. Floral Art sections are not eligible.

All cups will be held for one year only and remain the property of the Eastcote Horticultural Society. In the event of a tie, the number of first prizes gained by each Exhibitor will be taken into consideration and the cup held jointly, if appropriate.

ALAN CUP	Highest points in Chrysanthemum Classes.
BERTRAM PARK ROSE BOWL	Highest points in Rose Classes.
CROSS CUP	Highest points in Floral Art Classes.
EHS HANDICRAFTS CUP	Highest points in Handicraft Classes.
EHS PHOTOGRAPHIC CUP	Highest points in Photography Classes.
HIGHMEAD CUP	Highest points in Apple Classes.
JOHN MARSHALL CHILDREN'S CUP	Highest points in Children's Classes. (Presented at the Autumn Show).
PHILIP STAGG AWARD	Highest points in Pear Classes (The winner for the previous year is not eligible).
POPULAR GARDENING ROSE BOWL	Highest points in Novice Classes.
WOODMAN CUP	Highest points in Dahlia Classes.
ST CATHERINES CUP	Highest points in Domestic Classes.
T G CROSS MEMORIAL CUP	Highest points in Horticultural Classes.
T G MORRIS MEMORIAL CHALLENGE CUP	Highest points in Fruit Classes.

RULES AND REGULATIONS FOR ALL SHOWS

1. There are no entry fees, with the exception of the late entries- refer to point 4 below.
2. No prize money will be awarded, except in the children's classes where the prizes are first 50p; second 30p; third 20p.
3. Points awarded first 5; second 3; third 2; fourth and highly commended 1.
4. Entries to reach SHOW SECRETARY ideally by 9.00 p.m. on the Wednesday prior to each Show, or to be handed in at the Trading Hut the Sunday before a Show. The Show Secretary may accept late entries up until 7.00 pm on Friday if space for the entry is available. Any entries made after 7.0 pm on Friday will be at the discretion of the Show Committee and will be charged at 25p each. NO NEW ENTRIES will be accepted after 11.0 am Saturday.
5. Exhibits MUST BE STAGED between 9.00 a.m. and 11.45 am on the day of the Show. Judging will commence promptly at 12 noon.
6. Exhibitors may make a maximum of 3 entries in each class, except where indicated, and can receive more than one award but only one set of points.

7. Vases will be provided by the Society, except where indicated. Exhibitors may use their own vases, if identical to the Society's vases.
8. Any horticultural exhibit must have been the property of and have been grown by the exhibitor for at least two months immediately preceding the Show. The Show Committee shall have the right to inspect the growing plant in the exhibitor's garden or allotment. This rule does not apply to floral art classes.
9. All sections shall be open to all members, partners, and children except where otherwise stated.
10. Only people permitted by the Show Committee shall be allowed to remain during judging.
11. Unless otherwise stated, each flower exhibit must be staged in one vase; one or more varieties may be used.
12. In pot plant classes, unless otherwise stated, pots must not exceed 18cm (7") diam.
13. Judges and the Show Committee have the authority to withhold prizes at their discretion.
14. Where special awards are made for "Best Exhibit", they shall only be given to an exhibit attaining a first prize.
15. Where special awards are made, for highest points, they shall only be given where the exhibitor has attained a first prize in that section. In the event of a tie, the number of firsts awarded to each exhibitor will be taken into consideration.
16. Judging of horticultural exhibits is governed by the rules of the Royal Horticultural Society.
17. All floral art exhibits, except petite, must be arranged in the exhibition hall on the morning of each Show unless otherwise stated in the schedule. Alcoves are provided – approximately 81 cm high and 56 cm wide. Table space will be up to 60cm for open staging. Petite exhibit must not exceed 25cms in width, depth and height.
18. Complaints or protests must be made in writing to the Show Secretary before 3.30p.m. on the day of the Show. Such protests shall be considered by the Show Committee, whose decision shall be final.
19. No exhibit may be removed before time of closing. Any exhibit not removed at the time of closing shall become the property of the Show Committee unless previous arrangements have been made.
20. The Show Committee reserves the right to refuse to accept any entries from any exhibitor and to refuse admission to any show.
21. Photographic entries – maximum size 15x 20 cm (approx 8"x6") and all photographs to be unmounted.

NOTES FOR GUIDANCE AND DEFINITIONS

1. **NOVICE CLASSES:** open only to members who **have not won a 1st prize in a similar class at any other Show.**
2. **CHILDREN'S CLASSES:** all children's entries must be arranged without assistance from an adult. In each class, at the discretion of the Judge, four awards may be made for toddlers, infants, juniors and seniors. Age should be stated on entries. **Children are deemed to be toddlers/infant/junior/senior as follows: Toddlers (up to 5 by 1st September); Infant (up to 7 by 1st September); Junior (up to 11 by 1st September); Senior (up to 15 by 1st September).**
3. **HANDICRAFTS AND PHOTOGRAPHS:** - should not have been previously shown.
4. **NAMING OF CULTIVARS:** please name the cultivar where possible. Failure to name will not be disqualified but Judges will assume "cultivar not known".
5. **KINDS AND CULTIVARS:** the words "kinds" and "cultivars" are used in this sense: roses and daffodils are kinds of flowers. Red Devil, Peace, King Alfred are cultivars of flowers.
6. **FOLIAGE:** in flower classes only the foliage of flowers exhibited will be allowed (e.g. do not put fern with sweet peas etc.)
7. **AN ANNUAL:** a plant which grows from seed and which naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
8. **A BIENNIAL:** a plant, which grows from seed and which ordinarily requires two seasons to complete its life cycle - growing one year, flowering, seeding and dying in the second.
9. **A PERENNIAL:** a plant, which lives for more than two years (irrespective of frost) Including trees, shrubs and plants, and also plants grown from bulbs, corms, rhizomes and tubers.
10. **A BOWL:** the diameter of the top must be greater than the height.
11. **DOMESTIC SECTION:** all sizes of cakes are a guide only and not for judging the product. All preserves to be current season. All jars to be clear glass with no advertising matter or identifying labels except the name of contents and date. Metal lids must have an inner lining and a wax disc. No fabric lid covers. **If a recipe is given, all entries should use it to ensure exhibits are uniform.**
12. **WINE:** wine bottles should be clear glass punted bottom type and labelled with a plain label not larger than 6.5cm x 2.5cm placed 2cm from the neck of the bottle, stating type, date and whether sweet or dry. The Judges reserve the right to reclassify any entry and to open any exhibit. Flanged corks/stoppers only should be used.
13. **FLORAL ART:** classes will be judged in accordance with the N.A.F.A.S. Handbook of Schedule Definitions.

14. **FRUIT:** unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Apples, cooking	4	18	Grapes, outdoor	1 bunch	16
Apples, dessert	4	20	Loganberries	8	12
Apricots	3	16	Medlars	5	8
Blackberries	8	12	Melons	1	18
Blueberries	5 strigs	12	Nuts	10	8
Cherries, sour	8	12	Peaches & Nectarines	3	20
Cherries, sweet	8	16	Pears, cooking	4	18
Citrus fruits	2	18	Pears, dessert	4	20
Currants, black	5 strigs	12	Plums, cooking	4	14
Currants, red or white	5 strigs	12	Plums, dessert	4	16
Damsons	6	8	Quinces	3	12
Figs	3	16	Raspberries	8	12
Gooseberries	8	12	Strawberries	6	16
Grapes, indoor	1 bunch	20			

Note: Except for Peaches and Nectarines fruits should be shown with stalks.

15. **VEGETABLES:** Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Aubergine	2	18	Lettuce	2	15
Beans, runner	6	18	Marrow	2	15
Beans, French dwarf & runner	6	15	Onion, green salad	6	12
Bean, Broad	6	15	Onion, over 250g	3	20
Beetroot long	3	20	Onion, under 250g	3	15
Beetroot Other	3	15	Parsnip	3	20
Brussels Sprouts	8	15	Peas	6	20
Cabbage	2	15	Peas, mange tout & snap	6	15
Carrots long pointed	3	20	Peppers, sweet & hot chilli	3	15
Carrots, stump rooted	3	18	Potatoes	4	20
Cauliflower incl white Headed "broccoli"	2	20	Pumpkin	1	10
Celery, trench	2	20	Radishes	6	10
Celery other	2	18	Rhubarb	3	12
Courgettes	3	12	Shallots, pickling	6	15
Cucumber, house	2	18	Shallots, exhibition	6	18
Cucumber	2	15	Sweet corn	3	18
Garlic	3	15	Tomatoes, medium	6	18
Herbs	Bunch	10	Tomatoes, large fruited	3	15
Leeks	3	20	Tomatoes, small cherry or plum	8	12

Note: For fruit & vegetables not quoted half the number quoted in the RHS handbook should be shown (the Show Secretary has a copy for reference).

DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN.



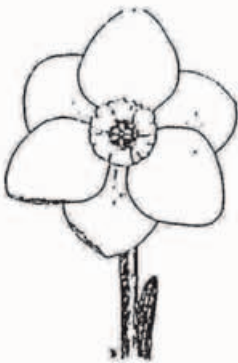
One flower to a stem; Corona, (trumpet), as long as, or longer, than the perianth segments, (petals).

DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN.



One flower to a stem; corona, (cup), more than one third but less than equal to the length of the perianth segments, (petals).

DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN.



One flower to a stem; corona, (cup), not more than one third the length of the perianth segments, (petals).

DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN.



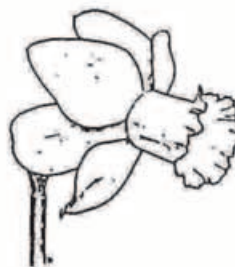
One or more flowers to a stem; with doubling of the perianth segments or the corona or both.

DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN.



Characteristics of *N. triandrus* clearly evident; usually two or more pendant flowers to a stem; perianth segments reflexed.

DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN.



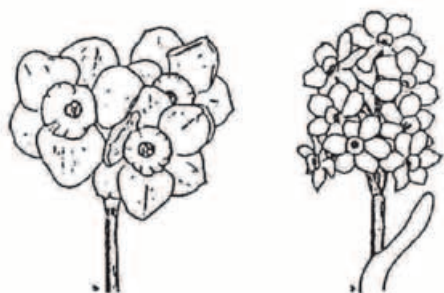
Characteristics of *N. cyclamineus* clearly evident; one flower to a stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with very short pedicel, (neck).

DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN.



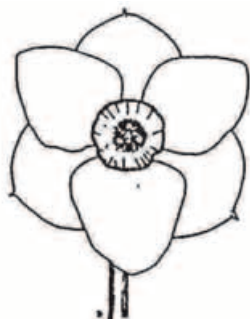
Characteristics of the *N. jonquilla* group clearly evident; unusually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 8. TAZETTA DAFFODILS OF GARDEN ORIGIN.



Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 9. POETICUS DAFFODILS OF GARDEN ORIGIN.



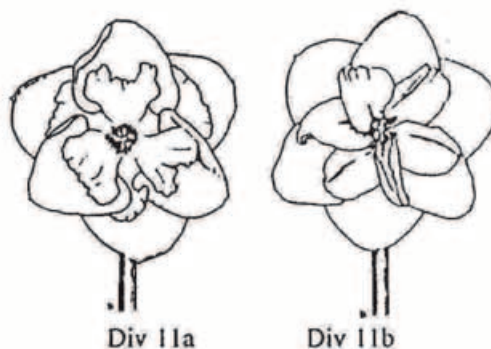
Characteristics of the *N. poeticus* group without admixture of any other; usually one flower to a stem; perianth segments pure white; corona usually disc shaped, with a green or yellow centre and a red rim; flowers fragrant.

DIVISION 10. SPECIES, WILD VARIANTS AND WILD HYBRIDS.



All species and wild or reputedly wild variants including those with double flowers.

DIVISION 11. SPLIT CORONA DAFFODILS OF GARDEN ORIGIN.



Corona split – usually for more than half its length;

a) Collar Daffodils.

Split corona daffodils with the corona segments opposite the perianth segments usually in two whorls of three.

b) Papillon Daffodils.

Split corona daffodils with the corona segments alternate to the perianth segments usually in a single whorl of six.

DIVISION 12. MISCELLANEOUS DAFFODILS.

All daffodils not falling into one of the foregoing divisions. These are not illustrated owing to wide variation in shape and size between the flowers involved.

NOTE – The characteristics for divisions 5 to 9 are given for guidance only; they are not necessarily expected to be present in every cultivar assigned thereto.

For exhibition purposes, Tazetta Daffodils in **division 8 are often divided into 2 classes. Poetaz, with typically two to five flowers of medium size and Tazetta, with a large number of smaller flowers. The two types are illustrated on the previous page.**

SPRING SHOW
SATURDAY 20th MARCH 2010
SATURDAY 19th MARCH 2011

SECTION “A” DAFFODILS

NOTE: Guidance for divisions is included in this schedule prior to this Spring Show Section.
Unless otherwise specified, exhibits should be one variety/cultivar.

CLASS

1. Division 1, 1 bloom.
2. Division 1, 3 blooms.
3. Division 2, 1 bloom.
4. Division 2, 3 blooms.
5. Division 3, 1 bloom.
6. Division 3, 3 blooms.
7. Division 4, 1 stem.
8. Division 4, 3 stems.
9. Division 5, 3 stems.
10. Division 6, 3 stems.
11. Division 7, 3 stems.
12. Division 8, 3 stems.
13. Division 8, 1 stem.
14. Division 9, 3 stems.
15. Division 11, 3 stems.
16. Any division, all yellow (y-y), 3 blooms.
17. Any division, all white (w-w), 3 blooms.
18. 1 vase, 3 blooms, 3 different cultivars.
19. 3 vases of 3 blooms each, 3 cultivars, (one cultivar in each vase).
20. Miniature Daffodils, 3 stems, 1 cultivar.
21. Daffodils, own container arranged for all round effect. Any division, any colours, any cultivar, minimum 9 blooms.

J S RANGER CUP – Highest points in Daffodils Section “A”.

W E EVANS MEMORIAL CUP – Best Exhibit in Class 19.

EHS SILVER DIPLOMA – Second highest points in Daffodils Section “A”.

EHS SILVER DIPLOMA – Best vase of Daffodils.

EHS SILVER DIPLOMA – Best Daffodil bloom.

SECTION “B” OTHER HORTICULTURE

Unless otherwise specified, exhibits should be one variety/cultivar.

CLASS

22. Alpine, 1 pot.
23. Amaryllis, 1 pot.
24. Bulbs/corms/tubers growing in a pot or bowl (any size).
25. Cactus, 1 pot (any size).
26. Camelias, 3 blooms, floating in water in own bowl.
27. Flowering plant(s), not eligible for any other class, 1 pot.
28. Flowering shrub, 3 stems.
29. Foliage plant(s), not eligible for any other class, 1 pot.
30. Heathers, hardy, in flower, 1 vase 5 stems, can be mixed cultivars.
31. Hellebores, 5 blooms in moss, sand or water.
32. Hyacinth, 1 cut stem.
33. Hyacinth, 1 in a pot or container.
34. Hyacinths, 3 cut stems, 1 or more colours.
35. Hyacinths, 3 in a pot or container.
36. Mixed flowers, not less than 3 kinds.

37. Orchid, any cultivar, 1 pot (any size).
38. Pansies, 6 blooms, can be mixed cultivars.
39. Polyanthus, 1 pot.
40. Polyanthus, 5 stems, can be mixed cultivars.
41. Primula, 1 pot.
42. Succulent, excluding Cactus, 1 pot (any size).
43. Tulips, 3 blooms.
44. Tulips, pot, any size.
45. Violas/violettas, 6 blooms, can be mixed cultivars.
46. Wallflowers, 4 stems.
47. Any other flower, 1 kind, 5 stems.
48. Any vegetable, 1 dish (Notes for Guidance & Definitions: see note 16, page 8).

EHS GOLD DIPLOMA – Highest points in Other Horticulture Section “B”.

EHS SILVER DIPLOMA – Best Exhibit in Other Horticulture Section “B”.

SECTION “C” NOVICES

CLASS

49. Daffodil, 1 stem.
50. Daffodils, white, 3 stems.
51. Daffodils, yellow, 3 stems.
52. Flowering or foliage plant(s), 1 pot, any size.
53. Hyacinth, 1 cut stem.
54. Hyacinth, 1 in a pot.
55. Hyacinths, 3 cut stems, 1 or more colours.
56. Hyacinths, 3 in a pot, 1 or more colours.
57. Mixed flowers, not less than 3 kinds.
58. Tulips, 1 pot, any size.

EHS GOLD DIPLOMA – Highest points in Novices Section “C”.

EHS SILVER DIPLOMA – Best Exhibit in Novices Section “C”.

SECTION “D” FLORAL ART

Note: Classes 63 and 64 may be taken to the show ready made.

2010 SPRING GARDEN

CLASS

- | | |
|------------------------------|---------------------------|
| 59. Blossom Time - | An Exhibit. |
| 60. My Way With Daffodils | An Exhibit, open Staging. |
| 61. The Spring Garden | An Exhibit. |
| 62. April Showers | An Exhibit. |
| 63. On The Rockery | A Petite Exhibit. |
| 64. Novices – Spring Flowers | An Exhibit, open Staging. |

2011 IN THE HOME

CLASS

- | | |
|------------------------------|---|
| 59. In The Kitchen | An Exhibit, to include a kitchen utensil. |
| 60. Dining Room | A Table Centre, open Staging. |
| 61. Lounge | An Exhibit, to depict a TV programme. |
| 62. From The Garden | An Exhibit. |
| 63. For A Guest | A Petite Exhibit for a Bedside Table. |
| 64. Novices – Garden Flowers | An Exhibit. |

EHS GOLD DIPLOMA – Highest points in Floral Art Section “D”.

EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “D”.

SECTION "E" DOMESTIC

**Note: For all preserves: waxed disks cut to size. Sealed lids or cellophane tops.
(* please use suggested recipes)**

2010

CLASS

65. Cordial or other soft drink, 1 bottle.
66. Chutney, any type.
67. Cornish Pasties, short crust pastry, 2.
68. Florentines, 4. *
69. Fruit Flan, pastry base.
70. Hot Cross Buns, 4.
71. Jam, any type.
72. Lemon Curd, 1 jar.
73. Marmalade, 1 jar.
74. Pickled onions or shallots, 1 jar.
75. Pineapple Upside down Cake.
76. GENTLEMEN'S CLASS – Shortbread Fans, 4.

2011

CLASS

65. Cheesecake, with fruit topping + biscuit crumb base.
66. Bread Pudding, 2 pieces.
67. Chutney, any type.
68. Cordial or other soft drink, 1 bottle.
69. Jam, any type.
70. Leek and Potato Pie. *
71. Lemon Curd, 1 jar.
72. Marmalade, 1 jar.
73. Pickled onions or shallots 1 jar.
74. Traybake, 4 pieces, own recipe.
75. Victoria Sandwich, dusted with icing sugar.
76. GENTLEMEN'S CLASS – Flapjacks, 4.

EHS GOLD DIPLOMA – Highest points in Domestic Section "E".

EHS SILVER DIPLOMA – Best Exhibit in Domestic Section "E".

SECTION "F" HANDICRAFT

CLASS

77. A Hand or Machine sewn garment.
78. A knitted item.
79. A picture, painting or drawing, not embroidered.
80. A soft toy.
81. A tapestry.
82. An embroidered item (not a picture).
83. An embroidered picture.
84. Any other item of handicraft.
85. Decoupage.
86. Greeting card (any medium).
87. Woodwork.

EHS GOLD DIPLOMA – Highest points in Handicraft Section "F".

EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section "F".

SECTION “G” PHOTOGRAPHY

Note : maximum size 200mm x 150mm (8”x6”) – all photographs to be unmounted.

2010

CLASS

- 88. Looking up.
- 89. Old and New.
- 90. Endangered Animals.

2011

CLASS

- 88. Patterns in Nature.
- 89. Silhouette(s).
- 90. Spring Growth.

EHS GOLD DIPLOMA – Highest points in Photography Section “G”.

EHS SILVER DIPLOMA – Best Exhibit in Photography Section “G”.

SECTION “H” HOMEMADE WINE

CLASS

- 91. 3 bottles of Wine, all different.

EHS GOLD DIPLOMA – Highest points in Homemade Wine Section “H”.

EHS SILVER DIPLOMA – Best Individual Bottle in Homemade Wine Section “H”.

SECTION “I” CHILDREN

Note: any child from a member’s family - see Notes for Guidance and Definitions for age groups.

2010

CLASS

- 92. Double chocolate Muffins, 4.
- 93. An individual Pizza.
- 94. A Pasta Picture, no larger than A4.
- 95. A Castle, made from scraps, base no larger than A4.

2011

CLASS

- 92. Easter Crispy Nests, 4.
- 93. Cheese Straws, 4.
- 94. A Collage, theme, Spring flowers.
- 95. A Sock Puppet.

EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “I” for each age group

RECIPES: SPRING 2010

FLORENTINES

110g margarine
100g caster sugar
100g any chopped/flaked nuts

100g sultanas
25g flour or rice flour

30g chopped cherries
100g chocolate – to coat backs
(makes about 18)

1. Oven no 4/160c 10-15 mins approx
2. Melt margarine and sugar together. Boil gently for 1 min.
3. Add all other ingredients except chocolate. Mix.
4. Place dessertspoonfuls onto parchment on baking tray, only six per tray.
5. Bake until golden brown.
6. Remove from oven. Use a smooth pastry cutter to draw up the edges to form a neat round. Leave on parchment on rack to cool.
7. Coat backs with melted chocolate and leave to set.

RECIPES: SPRING 2011

LEEK AND POTATO PIE

2 medium potatoes – peeled and cubed.
2 medium leeks – washed and thinly sliced.
125ml milk
Pinch of nutmeg / salt and pepper
1 rounded dessertspoon cornflour
2 tablespoons of water
4 rashers bacon, grilled and chopped, if wanted.
150g flour

80g margarine

(1 level teaspoon dry mustard, if wanted)

1. Oven No6/180c Pie dish = 20cm approx
2. Simmer leeks, potatoes, nutmeg, seasoning and milk together until just tender, but still firm.
3. Mix cornflour and water together.
4. Pour into leek mix. Bring to the boil stirring.
5. Pour into pie dish. Adjust seasonings. Add bacon if used.
6. Rub flour and margarine together to form “breadcrumbs”.
7. Add mustard if wanted and enough water to mix into a soft dough.
8. Roll out thinly. Wet edges of dish and use trimmings of pastry to line the edges.
9. Lift remainder of pastry onto pie filling. Trim edges and decorate as wanted. Brush with milk.
10. Bake until golden brown, approx 20-25 mins.

SUMMER SHOW
SATURDAY 19th JUNE 2010
SATURDAY 18th JUNE 2011

SECTION “A” FLOWERS

Unless otherwise specified, exhibits should be one variety/cultivar

CLASS

1. Rose, 1 specimen bloom, large flowered, no side buds.
2. Roses, 3 specimen blooms, large flowered, as above.
3. Roses, 3 stems, different cultivars, large flowered, side buds / blooms allowed.
4. Roses, 6 stems, large flowered, can be mixed.
5. Rose, 1 stem, cluster flowered, remove central bud a few days previously. 2 or more flowers.
6. Roses, 3 stems, cluster flowered, prepare as above.
7. Roses, 5 stems, cluster flowered, can be mixed.
8. Miniature rose, 1 stem.
9. Roses, 1 bowl or vase (your own) arranged for all round effect.

Note: All roses should be shown with clean leaves naturally attached.

HURFORD ROSE BOWL – Highest points in classes 1 – 9.

EHS SILVER DIPLOMA – Best Rose Exhibit.

10. Sweet Peas, 7 stems, 1 cultivar. NOTE : 3 or more blooms per stem
11. Sweet Peas, 9 stems, more than 1 cultivar.
12. Sweet Peas, 2 vases, 2 cultivars, 5 stems of one cultivar in each.
13. Sweet Peas, 3 vases, 3 cultivars, 5 stems of one cultivar in each.
14. Sweet Peas, bowl (your own) arranged for all round effect.

Note: straight stems for all classes. Also, 3 or more blooms per stem for classes 10 - 13.

GEORGE ARLISS CUP – Best Exhibit Classes 10 – 13 (Sweet Peas).

EHS SILVER DIPLOMA – Best Exhibit in Class 14 (Sweet Peas).

EHS GOLD DIPLOMA – Highest points in classes 10 – 14 (Sweet Peas).

15. Pelargonium, Angel, 1 pot.
16. Pelargonium, decorative leaf cultivar, 1 pot.
17. Pelargonium, ivy leaf cultivar, 1 pot.
18. Pelargonium, miniature, 1 pot (pot size not to exceed 90 mm (3.5”).)
19. Pelargonium, regal, 1 pot.
20. Pelargonium, scented leaf cultivar, 1 pot.
21. Pelargonium, stella, 1 pot.
22. Pelargonium, zonal, 1 pot.

EHS SILVER DIPLOMA – Best Exhibit in Classes 15 – 22 (Pelargoniums).

EHS GOLD DIPLOMA – Highest points in Classes 15 – 22 (Pelargoniums).

23. A Floral exhibit, any type not included in classes 23 - 50.
24. African Violet, 1 pot.
25. Alpine, 1 pot.
26. Annuals/biennials, 4 stems, 1 kind (not eligible for any other class).
27. Begonia, decorative foliage, 1 pot.
28. Begonia, flowering, 1 pot.
29. Cacti collection, 6 pots (any size allowed).
30. Cactus, 1 pot (any size allowed).
31. Clematis, 3 blooms, same cultivar, floating in water in own dish.
32. Coleus, 1 pot.

33. Delphinium, 1 spike.
34. Delphinium, 6 florets, can be mixed (vase/dish not provided).
35. Ferns, 5 fronds, one vase, 2 or more cultivars.
36. Flowering plant(s), not eligible for any other class, 1 pot.
37. Flowering shrub, 3 stems.
38. Foliage plant(s), not eligible for any other class, 1 pot.
39. Fuchsia, 1 pot, non-standard, any size.
40. Fuchsia, 3 blooms, 3 cultivars (vase/container not supplied).
41. Fuchsia, a standard in any size pot, min 450mm (18")/clear stem between soil and lowest branch.
42. Grasses, 1 vase cultivated grasses, two or more cultivars.
43. Herbs, 1 pot, any size, 1 or more cultivars.
44. Hosta, 5 leaves, at least 2 varieties.
45. Mixed flowers, not less than 3 kinds.
46. Orchid, 1 pot, any size any cultivar.
47. Pansies , 5 blooms (vase/dish not provided).
48. Perennials, 3 different varieties, 1 stem of each in each vase.
49. Perennials, 3 stems, 1 kind.
50. Pinks, 5 stems, 1 or more cultivars.
51. Planted container, max size 400mm (16") width, not less than 3 plants, 1 or more varieties.
52. Succulent collection, excluding Cacti, 6 pots (any size allowed).
53. Succulent, excluding Cactus, 1 pot (any size allowed).
54. Sweet Williams, 4 stems.
55. Violas /Violettas, 5 blooms (vase/dish not provided).

JACK HARDY CUP – Highest points in Flowers Section “A”.
EHS SILVER DIPLOMA – Best Exhibit in Flowers Section “A”

SECTION “B” VEGETABLES

CLASS

56. Beans, broad, 6, stalks on, even size.
57. Beans, French, 6. Prepare as above.
58. Beans, Runner, 6. Prepare as above.
59. Beetroots, globe or long, 3. Leave main tap root. Min. 60mm diam. Approx 75mm foliage stalks.
60. Bunch of mixed herbs (in water), minimum 3 cultivars.
61. Carrots, long, 3. No discolouration at top. Trim foliage – approx 75 mm.
62. Carrots, other than long, 3. As for long carrots.
63. Collection of 4 kinds of vegetables, 1 of each.
64. Cucumbers, 2.
65. Home grown Tomato plant, one pot any size, patio type.
66. Lettuces, butterhead, cos /crisp, 2. Roots washed, wrapped in damp tissue, then in plastic.
67. Lettuces, loose-leaf, 2, with roots prepared as above.
68. Onions, green salad, 6. Retain foliage and roots, wash well.
69. Onions, harvested, 3. Do not overskin. Trim foliage and wash roots.
70. Peas, 6 pods. Uniform size, 25mm stalks approx. Handle carefully to retain “bloom”.
71. Peas, mangetout or snap, 6 pods. Prepare as above.
72. Radishes, 6. Trim foliage to approx 40 mm.
73. Rhubarb, 3 sticks. Straight and long. Foliage trimmed to approx 75 mm.
74. Shallots, pickling type, 8. Thin necks. Max 30mm diam. Tops tied neatly.
75. Tomatoes, large fruited, 4. Greater than 75mm diam. With calyces.
76. Tomatoes, medium, 5. Approx 60mm diam. With calyces.
77. Tomatoes, small fruited, plum or cherry cultivars, 8. Less than 35mm diam. With calyces.
78. Any other vegetable, 1 dish (see note 15, page 8).

EHS GOLD DIPLOMA – Highest points in Vegetables Section “B”.
EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section “B”.

SECTION "C" FRUIT

CLASS

79. Blackcurrants, 3 strigs,
80. Cherries, 8, with stalks.
81. Fruit, different kinds, 3 dishes , 1 dish of each kind. (see note 14, page 8).
82. Gooseberries, 8, with stalks.
83. Raspberries, 8, with stalks and calyces. Even size.
84. Red or White Currants, 3 strigs,
85. Strawberries, 6, with stalks and calyces. Uniform size.
86. Any other fruit, 1 dish, 15 points and over (see note 14, page 8)
87. Any other fruit, 1 dish, up to 14 points (see note 14, page 8).

EHS GOLD DIPLOMA – Highest points in Fruit Section "C".

EHS SILVER DIPLOMA – Best Exhibit in Fruit Section "C".

SECTION "D" NOVICES

CLASS

88. Fruit, 1 cultivar, 1 dish (Notes for Guidance & Definitions: see note 14, page 8)
89. Mixed flowers, not less than 3 kinds.
90. Pelargonium, 1 pot.
91. Rose, 1 specimen bloom, large flowered.
92. Roses, 3 stems, cluster flowered.
93. Roses, 3 stems, large flowered.
94. Sweet Peas, 2 vases, 2 cultivars, 5 stems in each.
95. Sweet Peas, 7 stems.

QUANTOCKS CUP – Highest points in Novices Section "D".

EHS SILVER DIPLOMA – Best Exhibit in Novices Section "D".

SECTION "E" FLORAL ART

Note: classes 100 and 101 may be taken to show ready made .

2010 THROUGH THE AGES

CLASS

- | | |
|----------------------|----------------------------------|
| 96. Tudor | An Exhibit. |
| 97. Stuart | An Exhibit. |
| 98. Hanoverian | An Exhibit. |
| 99. Windsor | An Exhibit. |
| 100. A Knot Garden | A Petite Exhibit – Open Staging. |
| 101. Novices – Today | An Exhibit – Open Staging. |

2011 SUMMER WEDDING

CLASS

- | | |
|-------------------------------|---|
| 96. The Bride | An Exhibit. |
| 97. For The Church | An Exhibit. |
| 98. Honeymoon | An Exhibit, destination to be named. |
| 99. New Home | An Exhibit, open Staging. |
| 100. At The Reception | A Petite Exhibit - For the top of the cake. |
| 101. Novices – The Bridesmaid | An Exhibit in a Basket. |

CONDOR CUP – Highest points in Floral Art Section "E".

EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section "E"

SECTION "F" DOMESTIC

(* please use recipe provided.)

2010

CLASS

- 102. Bakewell Tart.
- 103. Charlotte Russe. *
- 104. Cordial or other soft drink, 1 bottle.
- 105. Lemon Sandwich Cake, decorated as wanted.
- 106. Palmiers – cheese or sweet, 4. *
- 107. Sausage Plait – small or medium size.
- 108. GENTLEMEN'S CLASS : Rock Cakes, 4.

2011

CLASS

- 102. Coconut Pyramids, 4.*
- 103. Cordial or other soft drink, 1 bottle.
- 104. Jam Swiss Roll .
- 105. Plaited Loaf – 1 lb size.
- 106. Lattice Rhubarb and Cinnamon Pie. *
- 107. Vegetable Turnover, 2 small.
- 108. GENTLEMEN'S CLASS : Strawberry Tartlets, 2.

EHS GOLD DIPLOMA – Highest points in Domestic Section "F".

EHS SILVER DIPLOMA – Best Exhibit in Domestic Section "F".

SECTION "G" PHOTOGRAPHY

NOTE : maximum size 200mm x 150mm (8"x6"). All photographs to be shown unmounted.

2010

CLASS

- 109. Boats.
- 110. Three in a row.
- 111. Shadows.

2011

CLASS

- 109. Rain.
- 110. Buildings.
- 111. Bird (s).

EHS GOLD DIPLOMA – Highest points in Photography Section "G".

EHS SILVER DIPLOMA – Best Exhibit in Photography Section "G".

SECTION “H” HANDICRAFTS

CLASS

- 112. A Hand or Machine sewn garment.
- 113. A knitted item.
- 114. A picture, painting or drawing.
- 115. A soft toy.
- 116. A tapestry.
- 117. An embroidered item, not a picture.
- 118. An embroidered picture.
- 119. Any other item of handicraft.
- 120. Decoupage.
- 121. Greeting card (any medium).
- 122. Woodwork.

EHS GOLD DIPLOMA – Highest points in Handicraft Section “H”.

EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section “H”.

SECTION “I” HOMEMADE WINE

CLASS

- 123. 3 Bottles of Wine, all different.

EHS GOLD DIPLOMA – Highest points in Homemade Wine Section “I”.

EHS SILVER DIPLOMA – Best Individual Bottle in Homemade Wine Section “I”.

SECTION “J” CHILDREN

2010

CLASS

- 124. Shortbread Fans,
- 125. My favourite jelly sundae, 1 glass.
- 126. A selection of flowers/ foliage from the garden – all items named.
- 127. A Potato Print Picture, A4.

2011

CLASS

- 124. Carrot Cake, 4 pieces.
- 125. Fruit tartlets, 4.
- 126. A “Cress” Head.
- 127. A model garden, any medium.

EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “J” for each age group.

RECIPES: SUMMER SHOW 2010

RASPBERRY CHARLOTTE RUSSE

1 Swiss Roll
1 packet raspberry jelly
½ water allowance on packet
500ml natural sugar free yogurt
Small punnet of raspberries

ALLOW 3-4 HOURS TO SET.

1. Line a pudding basin with cling film, leave edges to overhang.
2. Arrange slices in bowl to fit snugly in base and up the sides, retain some for the top if possible.
3. Make up jelly with ¼ the stated water. Top up to 500ml with water.
4. Allow to cool and then mix yogurt and jelly together.
5. Add half the raspberries and mix. Pour into the basin, to come to top.
6. Top with the spare slices, if used. Place in fridge to set.
7. To serve – place plate over bowl. Invert and remove cling film.
8. Decorate with remaining raspberries as wanted.

PALMIERS

1 block puff pastry
Either = 2-4 tablespoons caster sugar
¼ teaspoon cinnamon
OR = 50g Parmesan –grated
½ - 1 teaspoon dry mustard

1. Oven no7/200C Approx 15-20 mins. 2 trays lined with baking parchment.
 2. Roll out pastry into STRAIGHT sided rectangle, approx 4mm or 3/8” thick. Approx 20cm/8” wide.
 3. Sprinkle with ¾ flavourings used.
 4. Fold over sides to meet in the centre.
 5. Sprinkle with remaining flavourings
 6. Fold over again, it should look like a book with pages folded into the centre.
 7. Cut into slices, slightly thinner than smallest finger
 8. Lift carefully and place **CUT EDGE** down on to parchment. Allow space for spreading, approx 8 per tray only.
 9. Bake until golden and crisp. Cool on a wire rack.
-

RECIPES: SUMMER SHOW 2011

COCONUT PYRAMIDS

1 egg
150g dessicated coconut
150g castor sugar
6 glace cherries – halved

1. Oven No 3 / 150°C. Approx 15 mins. Tray lined with parchment.
2. Lightly beat egg. Mix in sugar and coconut.
3. Line an egg cup with cling film and fill with the mixture, press firmly.
4. Tip onto the parchment and repeat process, makes approx 12.
5. Top with cherry piece and bake until golden brown.
6. Cool on parchment on wire tray.

LATTICE RHUBARB AND CINNAMON PIE

200g plain flour
110g margarine
50g castor sugar
cold water to mix
450g rhubarb
150g sultanas- approx.
75g sugar approx – to taste
2 tablespoons water
2 tablespoons semolina

1. Oven No & / 200°C. 30 mins approx.
2. Rub flour and marg together to make breadcrumbs. Add caster sugar.
3. Add enough cold water to mix and form a soft dough.
 4. Roll out half the pastry and use to line a flan tin.
5. Cut rhubarb diagonally into thin slices.
6. Simmer gently in pan with sugar and sultanas and cinnamon, with the water – until just tender. Allow to cool.
Drain off surplus juice.
7. Sprinkle base of pie with semolina and then top with the rhubarb.
8. Roll out remainder of pastry and cut into thin strips.
9. Brush with water. Sprinkle with caster sugar.
10. Lay half the strips across the filling in one direction. Turn 90°.
11. Lay remaining strips across to form a grid. Neaten edges.
12. Bake until golden brown.

Note :

Semolina keeps pastry
drier and more crisp.

AUTUMN SHOW
SATURDAY 11th SEPTEMBER 2010
SATURDAY 10th SEPTEMBER 2011

SECTION “A” FRUIT

DESSERT APPLE CLASSES

1. Discovery, dish of 4.
2. Ellison’s Orange, dish of 4.
3. James Grieve, dish of 4.
4. Laxton’s Fortune, dish of 4.
5. Lord Lambourne, dish of 4.
6. Spartan, dish of 4.
7. Any other cultivar, dish of 4.
8. Any Russet cultivar, dish of 4.
9. Distinct cultivars, 3 dishes of 3.

COOKING APPLE CLASSES

10. Bramley’s seedling, dish of 4.
11. Charles Ross, large fruits, dish of 4.
12. Grenadier, dish of 4.
13. Howgate Wonder, dish of 4.
14. Lord Derby, dish of 4.
15. Any other cultivar, dish of 4.
16. Distinct cultivars, 3 dishes of 3.

CRANE CUP – Best Apple Exhibit.

EHS SILVER DIPLOMA – Runner up to Crane Cup.

DESSERT PEAR CLASSES

17. Conference, dish of 4.
18. Doyenne du Comice, dish of 4.
19. Williams Bon Chretien, dish of 4.
20. Any other cultivar, dish of 4.
21. Distinct cultivars, 3 dishes of 3.

EASTCOTE CUP – Best Pear Exhibit.

EHS SILVER DIPLOMA – Runner up to Eastcote Cup.

MISCELLANEOUS CLASSES

22. Apple, any cultivar, heaviest, 1.
23. Collection of fruit, not less than 4 kinds, arranged for quality and effect, own container.
24. Dessert Apples, Cooking Apples and Dessert Pears, distinct cultivars, 3 dishes of 3.
25. Melon, 1.
26. Plums or Gages, dish of 4.
27. Any other fruit, 15 points and over (Notes for Guidance & Definitions: note 14, page 8)
28. Any other fruit, up to 14 points (Notes for Guidance & Definitions: note 14, page 8)

TINGAY CUP – Highest points in Section “A”.

EHS SILVER DIPLOMA – Runner up to Tingay Cup.

EHS SILVER DIPLOMA – Best Exhibit in Collection of Fruit.

SECTION "B" FLOWERS

Unless otherwise specified, exhibits should be 1 variety/cultivar.

CLASS

29. Chrysanthemums, large flowered reflex, 3 blooms.
30. Chrysanthemums, medium flowered reflex, 3 blooms.
31. Chrysanthemums, large flowered intermediate, 3 blooms.
32. Chrysanthemums, medium flowered intermediate, 3 blooms.
33. Chrysanthemums, medium flowered incurved, 3 blooms.
34. Chrysanthemums, pom-pom, 3 stems.
35. Chrysanthemums, any cultivar or cultivars, 5 blooms.
36. Chrysanthemum, 1 specimen bloom.
37. Chrysanthemums, 2 vases, 1 vase 3 blooms medium, 1 vase 3 blooms large.
38. Chrysanthemums, 1 vase, 3 stems sprays single, 1 cultivar.
39. Chrysanthemums, 1 vase, 3 stems sprays double, 1 cultivar.
40. Chrysanthemums, 1 vase, 3 stems sprays, mixed cultivars.
41. Chrysanthemums, 3 vases sprays, 3 cultivars, 3 stems of 1 cultivar in each vase.

TED MILLS MEMORIAL TROPHY - Best Chrysanthemum Exhibit.

CARTWRIGHT CUP - Highest points in Chrysanthemum Classes.

42. Dahlias, giant or large decorative, cactus or semi-cactus, 1 bloom.
43. Dahlias, medium decorative and/or cactus and/or semi-cactus, 3 blooms.
44. Dahlias, small or miniature decorative and/or cactus and/or semi-cactus, 3 blooms.
45. Dahlias, waterlily, 3 blooms.
46. Dahlias, pompon, 5 blooms.
47. Dahlias, small and/or miniature ball, 3 blooms.
48. Dahlias, any cultivar, 3 blooms.
49. Dahlia, excluding giant or large, 1 bloom.

G H BICKERTON CUP - Highest points in Dahlia Classes.

EHS SILVER DIPLOMA - Best Dahlia Exhibit.

50. Alpine, 1 pot.
51. Annuals / biennial, 5 stems, 1 kind not eligible for any other class.
52. Asters, 5 stems.
53. Cactus and/or Succulent collection, 6 pots (any size allowed).
54. Cactus, 1 pot (any size allowed).
55. Clematis, 5 florets, 1 or more cultivars.
56. Coleus, 1 pot, any size.
57. Fern, 1 pot, any size.
58. Flowering shrub (excluding Fuchsias), 3 stems.
59. Foliage plant(s), not eligible for any other class, 1 pot, any size.
60. Fuchsia Standard, minimum 18" /45cm clear stem between soil and lowest branch.
61. Fuchsia, 1 pot – non-standard, any size.
62. Fuchsia, 3 blooms, 3 cultivars (vases not provided).
63. Gladioli, 3 spikes.
64. Gladiolus, 1 spike.
65. Michaelmas Daisies, 3 stems.
66. Miniature Roses, 3 stems, 1 or more varieties.
67. Mixed flowers, not less than 3 kinds.
68. Orchid, any cultivar, 1 pot (any size).
69. Pansies, 5 blooms (vase not provided).
70. Pelargonium, 1 pot.
71. Perennials, 5 stems, 1 kind not eligible for any other class.
72. Rose, 1 specimen bloom large flowered.

73. Rose, 1 stem, cluster flowered.
74. Roses, 3 stems, cluster flowered.
75. Roses, 3 stems, large flowered.
76. Succulent, excluding Cactus, 1 pot (any size allowed).
77. Violas / Violettas, 5 blooms (vase not provided).
78. Zinnias, 5 stems.
79. Flowering plant(s), not eligible for any other class, 1 pot, any size.

EHS GOLD DIPLOMA - Highest points in Other Flowers Section B” (excluding Chrysanthemums and Dahlias).

EHS SILVER DIPLOMA - Best Exhibit in Other Flowers Section “B” (excluding Chrysanthemums and Dahlias).

SECTION “C” VEGETABLES

Unless otherwise specified, exhibits should be 1 variety/cultivar.

CLASS

80. Aubergines, 2.
81. Beans, French, 6, stalks on, even size.
82. Beans, Runner, 6. Prepare as above.
83. Beetroot, globe, 3, leave main tap root, min.60m diam. 75mm approx foliage stalks.
84. Beetroot, long, 2, with roots, well shaped and even. No side shoots. Long tap root.
85. Cabbage, round or pointed, 2, with approx 50mm trimmed stalk.
86. Carrots, long, 3. No discolouration at top. Trim foliage approx 75mm . Even size.
87. Carrots, other than long, 3. Prepare as above.
88. Cauliflower, 2, close, solid white curd. Approx 50mm stalk . Even shape.
89. Courgettes, 3, young, tender, even shape, well matched.. Approx 150mm length/ 35mm diam.
90. Cucumbers, 2, young, green, tender. Blemish free, straight.
91. Herbs, 1 bunch, any variety (in water).
92. Herbs, 3 bunches, 3 different kinds (in water).
93. Herbs, 1 pot, any size, 1 or more varieties.
94. Leeks, 3, stem, leaves and roots should all be clean. Uniform size and solid. Undamaged leaves.
95. Lettuces, all types, 2, with roots washed, wrapped in tissue and then in plastic.
96. Marrows, 2, uniform size, fresh, young tender.
97. Onion, 1, heaviest in show.
98. Onions,3, each bulb over 250g, uniform, firm, thin necks tied neatly, unbroken skins, trim roots.
99. Onions, 3, no bulb to exceed 250g. Prepare as above.
100. Onions, green salad 6, retain foliage and roots, wash well.
101. Parsnips, 3, long, uniform, large, no side roots, foliage trimmed to approx 75mm.
102. Peppers, sweet, 3, fresh, clear skins, uniform size.
103. Potatoes, 3 different cultivars, 4 of each, medium size, clean, few eyes.
104. Potatoes, other than white, 4. Prepare as above.
105. Potatoes, white, 4. Prepare as above.
106. Pumpkin or edible squash, 1, shapely, firm, stalk attached.
107. Shallots, exhibition, 6, large, shapely, firm, round. Necks tied. Even skins.
108. Shallots, pickling, 6, not more than 30mm diam. Prepare as above.
109. Swedes, 3, medium size, no side roots, short taproot.
110. Sweet corn, 3, fresh green husks with silks attached. Grains should be well formed to tip.
111. Tomatoes, large fruited, 3, not less than 75mm diam. With calyces.
112. Tomatoes, medium size, 6, approx 60mm diam. With calyces.
113. Tomatoes, small fruited, plum or cherry cultivars, 8, not more than 35mm diam. With calyces.
114. Marrow, heaviest, 1.
115. Runner bean, longest, 1
116. Potato, heaviest, 1.
117. Any other vegetable, 1 dish up to 14 points.
118. Any other vegetable, 1 dish, 15 points and over.

- 119. Collection of 4 kinds of vegetables, 2 of each.
- 120. Collection of 4 kinds of vegetables (see note 5, page 7.)
- 121. A basket of vegetables, not less than 4 kinds, shown for quality and effect.

Note: See Notes for Guidance and Definition; note 15, page 8.

ST VINCENTS CUP - Highest points in Vegetables Section “C”.
EHS SILVER DIPLOMA - Best Exhibit in Vegetables Section “C” (Excluding 114 -116).
EHS SILVER DIPLOMA - Best Exhibit basket of Vegetables.

SECTION “D” NOVICES

CLASS

- 122. Cactus, 1 pot.
- 123. Carrots, 3. No discolouration at top. Trim foliage approx 75mm . Even size.
- 124. Chrysanthemum, 1 bloom.
- 125. Chrysanthemums, 3 blooms.
- 126. Chrysanthemums, 3 stems, spray.
- 127. Dahlias, decorative, cactus or semi-cactus, 3 blooms.
- 128. Dahlias, any other classification, 3 blooms.3
- 129. Dessert Apples, 1 cultivar, dish of 3.
- 130. Cooking Apples, 1 cultivar, and dish of 3.
- 131. Dessert Pears, 1 cultivar, dish of 3.
- 132. Flowering plant, 1 pot.
- 133. Foliage plant, 1 pot.
- 134. Tomatoes, medium, 3.
- 135. Any other fruit (Notes for Guidance & Definitions: note 14, page 8)
- 136. Any other vegetable, 1 cultivar, 1 dish (Notes for Guidance & Definitions: note 15, p. 8)

EHS GOLD DIPLOMA – Highest points in Novices Section “D”.
EHS SILVER DIPLOMA – Best Exhibit in Novices Section “D”.

SECTION “E” FLORAL ART

Note: classes 141 and 142 may be taken to show ready made.

2010

CLASS

- | | |
|-------------------------------|---|
| 137. Signs Of Autumn | An Exhibit, to include foliage with berries and/or seeds. |
| 138. Harvest Supper | An Exhibit, open Staging. |
| 139. Autumn Produce | An Exhibit, to include fruits and/or vegetables. |
| 140. My Favourite Container | An Exhibit. |
| 141. Gleanings | A Petite Exhibit. |
| 142. Novices – Autumn Flowers | An Exhibit in a Basket. |

2011

CLASS HOLIDAYS

- | | |
|---------------------------------|---------------------------|
| 137. A Walk In The Woods | An Exhibit. |
| 138. Somewhere In Britain | An Exhibit, to be named. |
| 139. Heat wave | An Exhibit, open Staging. |
| 140. My Favourite Destination | An Exhibit, to be named. |
| 141. The Sea Shore | A Petite Exhibit. |
| 142. Novices – A Place To Visit | An Exhibit, Open Staging. |

ROSELLA BLAKE TROPHY - Highest points in Floral Art Section “E”.
KATHLEEN BOUQUET CUP - Best Exhibit in Floral Art Section “E”.

SECTION "F" DOMESTIC

(* please use recipes provided.)

2010

Note : For all preserves : waxed discs should be trimmed as needed to fit and sealed lids or cellophane tops used.

CLASS

- 143. Apple Strudels, 2 individual. *
- 144. Cheese Tartlets, 2. *
- 145. Chutney, 1 jar.
- 146. Cookies, 4, any variety.
- 147. Cordial or other soft drink, 1 bottle.
- 148. Decorated Cake, marked for visual effect only.
- 149. Jam, any berry, 1 jar.
- 150. Jam, any other variety, 1 jar.
- 151. Jam, stone fruit, 1 jar.
- 152. Jar of mincemeat.
- 153. Jelly, 1 jar.
- 154. GENTLEMEN'S CLASS : Eccles Cakes, 2.

2011

CLASS

- 143. Chutney, 1 jar.
- 144. Cordial or other soft drink, 1 bottle.
- 145. Fresh Fruit Salad, at least 5 varieties of fruit.
- 146. Jam, any berry, 1 jar.
- 147. Jam, any other variety, 1 jar.
- 148. Jam, stone fruit, 1 jar.
- 149. Jar of Mincemeat.
- 150. Jelly, 1 jar.
- 151. Mixed Fruit Cobbler. *
- 152. Marble Cake – own choice of recipe.
- 153. Quiche, vegetarian.
- 154. GENTLEMEN'S CLASS : Sausage Rolls, 2.

ST CATHERINES CHALLENGE CUP – Best Jam Exhibit.

EHS GOLD DIPLOMA – Highest Points in Domestic Section "F".

EHS SILVER DIPLOMA - Best Exhibit in Domestic Section "F".

SECTION "G" PHOTOGRAPHY

Note: Maximum Size 8" x 6" – All photographs to be shown unmounted or framed

2010

CLASS

- 155. Cityscape.
- 156. Woods.
- 157. The Beauty of Woods in Autumn.

2011

CLASS

- 155. The Thames.
- 156. Curves.
- 157. People.

EHS GOLD DIPLOMA – Highest points in Photography Section "G".

EHS SILVER DIPLOMA – Best Exhibit in Photography Section "G".

SECTION "H" HOMEMADE WINE

CLASS

158. 3 bottles of Wine, all different.

EHS GOLD DIPLOMA - Highest points in Homemade Wine Section "H".

EHS SILVER DIPLOMA - Best Individual bottle in Homemade Wine Section "H".

SECTION "I" CHILDREN

2010

CLASS

159. Brownies, 4 pieces.
160. Christmas Tree Biscuits, 4.
161. Draw and colour 5 fruits/vegetables – each in a different colour.
162. Design and make a face using anything from the garden.

2011

CLASS

159. Banana Muffins, 4.
160. Sausage Rolls, 2.
161. Own picture of an endangered species – any medium.
162. A Robot, made of "scraps".

JOHN MARSHALL CHILDREN'S CUP - Highest points in Children's Classes throughout the year.

EHS SILVER DIPLOMA - Best Exhibit in Children's Section "I" for each age group

RECIPES: AUTUMN 2010

APPLE STRUDELS

1 block puff pastry

3 cooking apples

3 tablespoons sugar

2 teaspoons lemon juice

½ teaspoon cinnamon

2 slices bread, made into crumbs

2 handfuls sultanas

1. Oven No 7 / 200°C. 20-25 mins approx. Greased baking tray.

2. Peel, core and thinly slice apples. Mix with other ingredients.

3. Roll out pastry thinly to a neat rectangle, straight sides, and approx 30x40 cm in size.

4. Spread apple mixture over whole pastry, but leave a gap along both long edges.

5. Cut in half down centre, lengthways.

6. Roll each half from centre towards gap edges.

7. Cut each roll into 4 pieces and place join side down onto baking tray.

8. Bake until golden brown.

9. Sieve with icing sugar to finish.

CHEESE TARTLETS

SHORTCRUST PASTRY

150g plain flour

80g margarine

FILLING

200g cream or cottage cheese

2 eggs

50g chopped ham and/or sweet corn

1 teaspoon chopped chives

Salt and pepper

Pinch of chilli flakes if wanted.

TOPPING

50g grated cheese – any type.

1. Oven no 6/190c approx 15 – 20 mins. 2 patty tins.

2. Rub flour and margarine together to resemble “breadcrumbs”.

3. Add enough water and mix to form a dough.

4. Roll out thinly and cut into circles to fit patty tins.

5. Press into shape.

6. Mix filling ingredients together and spoon into patty tins.

7. Sprinkle each with the grated cheese.

8. Bake until golden brown.

RECIPES: AUTUMN 2011

MIXED FRUIT COBLER:

SCONE TOPPING

150g self raising flour

½ tsp mixed spice

50g margarine

50g caster sugar

1 egg

Milk to mix

BASE

Any fruit and sugar to taste,

1 or 2 chopped apples will keep moist.

1. Oven No 6/190c. Approx 20-30 mins.

2. Put fruit and sugar into ovenproof dish.

3. Place flour, spice, sugar and marg into a mixing bowl.

4. Rub together to form “breadcrumbs”.

5. Add egg and enough milk to mix to a soft, not sticky dough.

6. Roll out to about 2cm thick, cut into circles approx 4cm diameter.

7. Arrange in an overlapping pattern on the top of the fruit.

8. Glaze scones with milk and a sprinkle of extra castor sugar.

9. Bake until golden brown.

ENTRY FORM

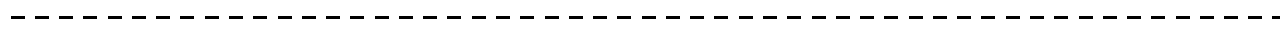
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

Number of entries.....Age (If entering Children's classes).....



ENTRY FORM

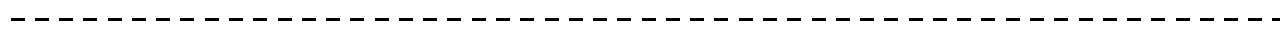
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

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ENTRY FORM

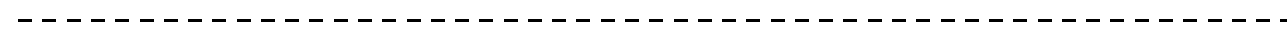
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

Number of entries.....Age (If entering Children's classes).....



If two or more members from one family are entering, IT IS ESSENTIAL to indicate clearly which member is entering which class. For children's entries, please show first names and age as at 1st September. All entries must be submitted as indicated not later than **9pm** on the **Wednesday** prior to the Show or to the Trading Hut on the Sunday prior to the Show. Conditions for **late entries** are set out in the Rules and Regulations – Rule 4 page 5.

ENTRY FORM

Mrs F Thomas

E-MAIL eastcotehorticultural@yahoo.co.uk

OR handed into the Trading Hut the Sunday prior to the Show.

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