

PAKES/Ka/ah/z

Saturday August 25th.

Parish Hall
1:30 – 4:15 p.m.

Cups etc. to be awarded at 4:00 p.m.

Entries. All classes are FREE to enter.

Prizes. The number and grade of prizes is at the discretion of the judges. In certain classes cups will be awarded (see separate list).

1. As last year, the tables will be divided into class areas, but you will not be allocated a specific numbered area. Entrants will be free to choose where to display their entry within the class area.
2. Late entries. Late entries for any class will be accepted up to 09:45 a.m. on the morning of the show
3. All exhibitors must provide their own vases, boards, plates, containers etc., (regulation 5).

Vegetables

(Name variety where possible)

1. Potatoes, white, of one variety, 4
2. Potatoes, coloured, of one variety, 4
3. The Heaviest Potato 1
4. Onions, globe, 4]
5. Onions, any variety, to pass through 3" ring 4] Prepared for
6. Shallots, culinary, 6] exhibition
7. Shallots, pickling, to pass through a 1" ring 6]
8. Garlic, bulbs, (with stalk min 2") 2]
9. Leeks, 2]
10. The largest onion 1]
11. Collection, edible legumes, four different varieties, 3 of each
12. The longest Bean 1
13. Runner Beans 5
14. Dwarf French Beans, 5
15. Beans, climbing, other than Runner, 5
16. Peas, 6
17. Brassicas, any variety 2
18. Carrots, any variety 2 (3" tops)
19. Beetroot, 2 (3" tops)
20. Parsnips, 2 (3" tops)
21. Courgettes. 3
22. Vegetable marrows, fit for table, 2
23. Squash, fit for table, 2
24. Pumpkin. 1 with stalk
25. The largest marrow 1
26. Sweet Peppers (Capsicums) 2 with stalks
27. Chilli peppers, one variety, 4 with stalks
28. Cucumbers (any one variety) 2
29. Tomatoes, any variety, (not as 30) 5 with stalks
30. Tomatoes, small fruited, 6 with stalks
31. Lettuce, any variety, with roots 2
32. Collection of salad vegetables, three types 2 of each
33. Four bunches of culinary herbs, in one pot of water
34. The funniest vegetable

35. Best exhibit of one vegetable not appearing elsewhere in the schedule.
36. Collection of five vegetables (prepared for exhibition) (2 of each)

Fruit

Name variety if possible

37. Dish of soft fruit, edible, one variety, with stalks
38. Dish of stone fruit (Plums. Apricots etc). one variety , with stalks
39. Dish of tree fruit, (Apples, Pears etc.) edible, one variety, with stalks
40. Collection of FOUR different kinds of fruit (minimum 2 each)
(Please note that it is four different KINDS of fruit, two varieties of the same fruit are not two kinds).

Flowers and Potted Plants

NOTE Regulation 2 does NOT apply to classes 41- 46

Name varieties where possible

41. A foliage collection (max size 2'; 600m)
42. An informal collection of flowers no wider than 2' (600mm)
43. Floating flower heads in a bowl no more than 12" (300mm) in diameter
44. Miniature collection, arranged for effect, not exceeding 9" (225mm)
45. An arrangement in an unusual container, (max. size 2' (600mm)
46. A planted container, for outdoors (max size 2' - 600mm)
47. Pot plant, flowering, not exceeding 2' (600mm)
48. Pot plant, foliage, not exceeding 2' (600mm)
49. A potted fern, not exceeding 2' overall (600mm)
50. Fuchsia not exceeding 2' overall (600mm)
51. A flowering stem from a shrub.
52. Bunch of home grown flowers, at least three different varieties
53. Bunch of mixed grasses, at least four different varieties
54. Antirrhinums. 4 spikes
55. Asters, any variety, 4 blooms
56. Carnations / Pinks, (any variety) 4 stems
57. Chrysanthemums any type/variety 4 stems
58. Clematis, blooms in a bowl or vase
59. Clematis, specimen, single bloom
60. Crocosmia, 3 spikes

- | | | | |
|-----|--|-------------|------------------|
| 61. | Dahlias, double flowered | 3 | blooms |
| 62. | Dahlias Ball/ pompom type | 3 | blooms |
| 63. | Dahlias, single/collarette | 3 | blooms |
| 64. | Gladiolus, | 1 | specimen |
| 65. | Penstemon, | 3 | spikes |
| 66. | Roses, | 5 | blooms in a vase |
| 67. | Rose, Large flowered Hybrid Tea type | single stem | |
| 68. | Rose, floribunda type | single stem | |
| 69. | Rose, miniature | single stem | |
| 70. | Sweet peas | 6 | |
| 71. | Five single blooms of a flower not appearing elsewhere in the schedule | | |
| 72. | Five stems of a flower not appearing elsewhere in the schedule. | | |

Preserves etc.

- | | | |
|-----|---|---------------------------|
| 73. | Preserves - Jam, Jelly, Curd, etc., | Two jars, any combination |
| 74. | Marmalade - | One jar |
| 75. | Preserves- Chutney, Relish, Pickles, etc., | Two jars, any combination |
| 76. | Home-made drink –wine, cordials, beer etc., | One bottle |
| 77. | Honey | One jar |

Eggs

78. Dish of four eggs, any variety. Competitors must provide a saucer; one egg will be broken by the judges.

Cookery

79. An Apple Pie To your own recipe
80. Cheese Scones 4 To your own recipe
81. Chocolate Brownies 4 To your own recipe
82. Chocolate Courgette Cake To the recipe below:

| | | | |
|-------|-------------------|-------|------------------|
| 120g | butter (softened) | 125ml | sunflower oil |
| 100g | caster sugar | 200g | soft brown sugar |
| 3 | eggs beaten | 130ml | milk |
| 350g | plain flour | 2tsp | baking powder |
| 4tbsp | cocoa | 450g | courgettes |
| 1tsp | vanilla | | |

1. Line a 20x35 cm baking tray with baking parchment
2. Mix the butter, oil, and both sugars together until light and fluffy. Gradually add the eggs, one at a time, and then the milk, until mixed thoroughly
3. Sift the dry ingredients together and fold into the mixture. Stir in the grated and peeled courgettes and vanilla, and spoon into the tin
4. Bake for 35 to 45 minutes at 190C or Gas Mark 5
5. Cut into squares while still warm

Children's Classes

To be judged in age groups:- Under 7, 7 and over
(*Entries will be accepted up to 9:45 on the day of the show*)

83. Arrangement in a jam jar
84. Make a dinosaur from a vegetable and/or fruit

SHOW REGULATIONS

1. Notice of intention to exhibit should be made to the entries secretary on or before the WEDNESDAY preceding the show. Late entries will be accepted on the morning of the show before 9:45 a.m.
2. The exhibitor must have grown/made all exhibits intended for competition. (This does not apply to Classes 41-46). Potted plants/ etc., must have been the property of the exhibitor for at least three months.
3. Exhibitors must not employ a full time gardener.
4. No exhibitor may enter more than one exhibit in any one class
5. Exhibitors must provide their own vases, dishes, cloths, boards etc., at their own risk.
6. The hall will be open from **08.15 a.m.** All exhibits must be staged in a clean state by **10.30 a.m.** on the day of the show, when the **JUDGING WILL BEGIN** and will conform to Royal Horticultural Society rules. Entrants should be sure that their exhibits conform to the schedule.
7. Anyone deemed to have interfered with another entry will be immediately disqualified.
8. Judges will use their own discretion in withholding awards or adding extra ones. The judges' decision is final.
9. All exhibits must remain untouched until after the Awards have been presented on Show Day, usually about 4:00 p.m. Any exhibit not removed by 4:30 p.m. may be sold for the benefit of the Society.
10. The decision of the committee on all matters relating to the show will be final.
11. The Committee will not hold itself responsible for damage to, or loss of property or produce.
12. Challenge cups must be returned in good clean condition not later than the closing date for entries.
13. By filling in the entry form you will be deemed to have accepted these regulations.

Trophies for Horticultural Classes 2018

1. M. J. Thompson Challenge Cup (1952) For the highest number of points in Classes 1-72
2. The Enstone Horticultural Society's Challenge Bowl (1957) for highest number of points in Classes 1-36 (Vegetables)
3. The Emm and Bee Challenge Cup (1960) Best Fruit exhibit Classes 37-40
4. The Capes Cup (2001) For the highest number of points in classes 41 – 72 (Plants & Flowers)
5. The Fred Pollard Cup (2003) For the best overall potato exhibit (Classes 1-3)
6. The Raymond Kench Globe Onion Cup (1994) Winner of Class 4 Globe Onions
7. The Kench Cup (Mr. C. Kench 1957) Winner of Class 36 Vegetables
8. Silver Rose Bowl (Mrs. Thane Parker 1957) Winner of Class 42 Informal Flower Arrangement
9. The Crawford Cup Winner of Class 41 Foliage arrangement
10. Wid Huckin Memorial Vase (1993) Winner of Class 46 Container (outdoor)
11. The Enstone Horticultural Society's Challenge Cup (1959) Winner of Class 45 Arrangement in an unusual container.
12. The Brickell Cup (Mr. R. J. Brickell 1957) Best exhibit of Dahlias Classes 61-63
13. Jolly Rick's Cup (1959) Winner of Class 64 Gladioli.
14. Worth's Motor Services Cup (1959) Best exhibit of Roses Classes 66-69
15. The Robbins Challenge Cup (Mrs. M. G. Warner 1989.) Winner of Class 70 Sweet Peas
16. The Litchfield Cup (Lady Higgs 1990) Children's class
17. Enstone Juniors Cup (Lady Higgs 1992) Children's class
18. The Nockalls Cup (2005) "Best Spring Garden" (judged earlier)

To Enter:

Please write all your entries on the entry form (overleaf) and return it to 25 Litchfield Close, Enstone by post, in person or by email

anthea.enstone@gmail.com by **Wednesday 7.00p.m. August 22th,**

2018 Any queries please telephone 01608 678103 or 01608 677374

Late entries. Late entries for any class will be accepted up to 09:45 a.m. on the morning of the show.

N.B. You must also include cookery entries on the entry form overleaf.

