

ENSTONE HORTICULTURAL SOCIETY

Annual Show 2022 *Saturday August 20th*

Enstone Parish Hall
2.00 – 4:15 p.m.

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

Entries. All classes are FREE to enter and are open to all.

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. Advance Entries to be made using the attached form which may be left in the collection box at Adams Stores before 5.00 Thursday, 18 August
2. Entries for any class will be accepted up to 10.00 a.m. on the morning of the show
3. Tables will be divided into class areas. Entrants will be free to choose where to display their entry within the class area.
4. 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- 45

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

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|-----|--|-------------------|---|--------------------------|
| 57. | Chrysanthemums | any type/variety | 4 | stems |
| 58. | Clematis | | | blooms in a bowl or vase |
| 59. | Clematis, specimen, | | | single bloom |
| 60. | Crocoshmia, | | 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 | stems |
| 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.

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| 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

All the recipes below are taken from *A Jelly is a High Thing: Food and Eating in the Parish of Enstone 1880 to 1980*, compiled by Sally Cole

79 Coconut Pyramids

6oz/175g desiccated coconut
2/3 eggs

6 oz/175g caster sugar
½ teaspoon vanilla essence

Mix together the coconut and sugar. Add lightly whisked egg whites (depending on the size) and mix again. Add the vanilla essence. Shape into small pyramid shapes and bake for about 20 minutes at 180C.

80 Tick Tock Cake – A favourite with children

6oz/170g butter or margarine
4oz / 110g self-raising flour
3 eggs

6oz / 170g sugar
2oz / 55g porridge oats

Cream together the butter or margarine and sugar. Beat in the eggs, sift in flour and stir gently before adding the porridge oats. Bake at 180C for 25 minutes, cool on a rack. Ice the form of a clock face on top.

81 Poachers Roll

12oz / 340g frozen puff pastry
1lb / 450g sausage meat or skinned sausages
1 chopped onion
Beaten egg to glaze the pastry

6oz / 170g chopped bacon
2oz / 55g mushrooms
½ teaspoon thyme or dried sage

Roll out pastry to roughly 13inch x 10inch.

Mix sausage meat and bacon with onion, mushrooms and herbs and shape into one large sausage shape. Place in the middle of the pastry, brush all edges with water and roll up, sealing sides and ends to enclose meat completely and then folding ends underneath. Place on a floured or oiled baking parchment covered baking tray. Cut 3 diagonal slashes on top and brush with beaten egg or cream. Bake in a hot oven 200C for 10 minutes then reduce to a moderate heat 180C for another 30-35 minutes. Eat hot or cold.

Children's Classes

To be judged in age groups: Under 7 and 7 and over

- 82. A head made of vegetable(s)
- 83 A miniature/table-top garden – no larger than 30 cm in any dimension

SHOW REGULATIONS

1. Advance notice of intention to exhibit may be made by email (address below) on or before the THURSDAY preceding the show or by completing and depositing the attached form in the collection box at Adams Stores. Entries will be accepted on the morning of the show before 10.00 a.m. for all classes
2. The exhibitor must have grown/made all exhibits intended for competition. (This does not apply to Classes 41-45). 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. Judging 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 2022

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 Collection of 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. Robbins Challenge Cup (Mrs. M. 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) '*Productive vegetable garden*' (in the ground, raised beds or pots) (judged earlier)

To Enter:

Intention to exhibit: if possible please email the entries secretary at enstonehorticulturalsociety@gmail.com listing the classes you intend to enter, or complete and email the entry form in Word available on the Society's web page [Horticultural Society | Enstone Parish Council](#) or deposit the attached form in the collection box at Adams Stores. Any queries please telephone 01608 677074

Entries on show day. Entries for any class will be accepted up to 10.00 a.m. on the morning of the show.

