

# ENSTONE HORTICULTURAL SOCIETY

## Annual Show 2021 *Saturday September 4<sup>th</sup>*

Enstone Parish Hall

*2.00 – 4:15 p.m.*

*Subject to compliance with current rules regarding Covid 19.*

*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. Tables will be divided into class areas. Entrants will be free to choose where to display their entry within the class area.
2. Entries for any class will be accepted up to 10.00 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- 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
- 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 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.

- |     |   |                           |
|-----|---|---------------------------|
| 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 Gluten-free Victoria sandwich (own recipe)

80 Savoury quiche (own recipe)

81 Vegan chocolate brownies    6 on a plate                      To the recipe below

170g/6oz. self-raising flour; salt; 2 tbsp cocoa powder; 5 tbsp sunflower oil plus extra for greasing; 230ml/8fl oz sweetened soya milk; 1 tsp vanilla extract

1. Heat the oven to 180C/350F/ Gas 4.
2. Grease and flour a 20cm/8in square cake tin with some sunflower oil.
3. In a bowl, sift together the flour, salt, cocoa powder and sugar.
4. Add the oil, soya milk and vanilla extract, and mix carefully together until completely mixed.
5. Pour into tin and bake for about 25 minutes, until the brownies spring back when gently pressed
6. Leave to cool for 5 minutes then turn onto a wire rack.

82 6 Sultana scones (suitable for children)                      To the recipe below

225g/8oz self-raising flour; pinch of salt; 55g/2oz butter plus extra for greasing; 25g/1oz sultanas; 25g/1oz caster sugar; 150ml/5fl oz milk;

1. Heat the oven to 220C/200Cfan/Gas 7.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the sultanas, sugar and milk to form a soft dough.
4. Turn onto a floured work surface and knead very lightly. Pat out to a round 2cm/3/4in thick. Use a 5cm/2in cutter to stamp out scones and place on a greased baking sheet. Lightly knead together the rest of the dough and stamp out more scones until all the dough is used up.
5. Brush the tops of the scones with a little milk. Bake 12-15 minutes until well risen and golden.
6. Cool on a wire rack.

## Children's Classes

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

83. Design a garden using ICT and display a print out of your design

# SHOW REGULATIONS

1. Notice of intention to exhibit may be made to the entries secretary by email on or before the THURSDAY preceding the show. 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** 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 2021

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. 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) "Best outdoor plant display in containers" (judged earlier)

## To Enter:

Intention to exhibit: if possible please email the entries secretary at [enstonehorticulturalsociety@gmail.com](mailto: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](#). 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.

