

IFHS ANNUAL HANDBOOK

2021



SUMMER SHOW
17th July 12.30 – 5.30pm
Seymour Field

Entry £3; members and children under 19 years of age FREE.

AUTUMN SHOW
18th September 1.30 – 3.30pm (free entry)
Community Club Hall



Membership of the IFHS is open to all.

The Society's objects are to encourage and promote public interest in horticulture, including the culture of flowers, fruit and vegetables.

Find us on Facebook @ IFHS.org

Every year the society organises:-

- Three Shows – all classes are open (anyone can exhibit).
- Plant Sale in May
- Coach outings to RHS and other gardens and events.
- Three Talks - These are not well attended and any feedback would be welcome.
- AGM in November which concludes with a slide show of the society's activities during the year and refreshments.

Membership Rates:	Ordinary Single £6	Ordinary Joint £10
	Concessions Single £5	Concessions Joint £8

Joint = 2 Adults at the same address

A £3 surcharge for postage applies to members outside the area.

Members are entitled to

- Free admission to all our Shows and Meetings
- Free Annual Handbook containing show schedules and entry forms delivered to your address
- Discounted Coach Fares on all our outings
- Access to RHS Garden Ticket which allows reduced admission charges (one third off) for two adults to all RHS Gardens
- 10% discount for horticultural purchases at Abercorn Garden Centre, Beehive Lane Chelmsford,
- 10% discount for horticultural purchases at Greenbrook Garden Centre, Ongar Road, Chelmsford

For more information about joining, exhibiting, helping with events or joining the committee, contact any of the secretaries listed opposite or visit our website www.ifhs.org.uk

Officers and Committee 2020 -21

President: The Lord Petre

Vice Presidents: Mesdames: D. Crowder, E.A.Oxley, C. James

Messrs.: A. Cork, L. Jarvis, P.E. Terry, G. James

Tel.

Chair: Sarah Duke-Woolley, 15 The Heythrop, Ingatestone 353631

Treasurer: David Fowle, 10 The Heythrop, Ingatestone 350823

Secretary: Rodger Green, 82 Heybridge Road, Ingatestone 07587 852111

Minutes Secretary: Linda Ritchie, 1 Star Lane, Ingatestone 353566

Membership Secretary: Graham Slater, Kent Cottage, Mill Green Rd.

Fryerning 352142

Competition Secretary: Janet Collins, Ashtrees, Little Hyde Lane

Fryerning 352534

Assistant Competition Secretary: Gill Harste, 2 Park Drive, Ingatestone

352444

Committee Members:

M. Clarkson, H. Gillings, M. Hart, S. Collins, C. Kirby, A. Monk, L. Robbins,
S. Undrill.

Ingatestone and Fryerning Horticultural Society

Annual Handbook

Welcome to our 2021 Annual Handbook.

This has been a worrying year for everyone but I think we are at last seeing a light and the end of lockdowns thanks to the immunisation programme that is now in place. I am quietly optimistic about the future. We still have vacancies on the committee and urgently need a Membership Secretary and a Publicity Officer.

Unfortunately there will be no coach trips this year due to the uncertainty of the continuation of Covid regulations. For the same reason our programme of talks has been cancelled .

The Summer Show will take place on the third Saturday of July, as usual. We have booked a return visit from the popular Sheep Show and if you ever dreamed of running away to join the circus you will be able to learn some circus skills, such as juggling, stilt walking and plate spinning from Circus Whizz. Sadly there will be no high wire or flying trapeze, they are a little too ambitious for us and Health and Safety said "No". There are some changes to the schedule this year as we have taken out some classes to make things more manageable. If you are working from last year's schedule the classes we have removed are :-

Horticulture – 10, 22, 44, 48,76

Domestic – 133,135

Children's – 170, 174, 180, 185, 186, 187, 192, 199, 200, 206, 208

If you are going to enter any baked goods in the Domestic classes please read the note on page 34 about how they should be presented.

We still have some jobs that we need help with to make the Summer Show a success.

- To comply with COVID rules we will need many more stewards than usual. We will have to monitor people in and out of the competition marquee, and anywhere with queuing – BBQ, Bar, Toilets to ensure social distancing. If we have enough volunteers no one should need to do more than half an hour. We know it can be tedious just standing around watching people!
- The children win money and we need someone to sort out their winnings between 2.30 and 3.30pm, when they start queuing to collect their loot.
- We need a Publicity Officer to publicise our activities and a Membership Secretary.
- Someone to take bookings for the charity and commercial stalls and to organise and supervise them setting up on the Saturday morning of the show.
- We need help with collating entries for the Summer Show and producing the entry cards. This has to be done during the week before the show.

You do not have to be a committee member or attend committee meetings for most of these jobs, unless you want to, but some liaison will be necessary. It is usual for the Membership Secretary and Publicity Officer to be committee members.

If you would like more details about any of the above please contact me on 07919 447227 or at sarahdukew@btopenworld.com

Sarah Duke-Woolley, Chair IFHS

Never Entered a Show? Here's How To Have a Go

You do not have to be a member of IFHS to enter our shows.

- Read through the schedule for the show you wish to enter. If you have never entered the show before you will be classed as a Novice.
- Refer to the notes on pages 37 - 40 and the rules for entry on page 7 for the Spring Show, pages 23 and 25 for the Summer Show and page 33 for the Autumn Show.
- As the date of the Show approaches go out into your garden and/or allotment and see what there is that you could enter.
- Decide which classes you want to enter and fill out the entry form. Put the entry form in an envelope with the appropriate fee and take it to the Community Centre. Place it in the IFHS box in the entrance hall (the front entrance on the High Street) by the date specified on the entry form. This makes life easier for us but you can still enter on the day of the Show although the fee will be higher.
- Handicrafts and Domestic entries can be prepared ahead. Flowers, fruit and vegetables need to be fresh. Use your judgement as to when to cut them.
- Fruit and Vegetables should be uniform in size.
- When being judged some fruits and vegetables may be cut or snapped.
- It is important to conform to the correct number of stems, fruits or vegetables asked for in the schedule.
- If you are not sure if your exhibit is a flowering shrub or a hardy perennial, ask. We are happy to help.
- In the Domestic Classes cakes, biscuits, scones etc. should be presented on a plate with a doily and placed in a large transparent plastic bag. Please do not use cling film. It is too difficult to replace after the judging.
- Please be aware that entries in the Domestic classes will be tasted as part of the judging.
- If possible, label plant material with both kind and variety as this makes the exhibits more interesting. Cards are available for this on the day of the show.

Finally, enjoy the show. You may even come away with a cup or a certificate.

2021

CHECKLIST – SUMMER SHOW COMPETITORS

Monday 5th to Monday 12th July

All completed **JUNIOR** Entry Forms into the box at the Community Club **no later than 8pm on Monday 12th July.**

Monday 5th to Wednesday 14th July

All completed **ADULT** Entry Forms into the box at the Community Club no later than 8pm on Wednesday 14th July.

Please note: Late entry fee of 50p will be charged for all entries received after the closing date/time.

Saturday 17th July 8am – 9.45am

- ❖ Competitors to collect their entry cards from the Secretarial Tent. No late entries after 9.15am. No exhibits after 9.45am. All staging to be completed by 10am when the tent closes for judging. ***See Rule 6 page 21***
- ❖ If you are considering entering exhibits in any class please read the rules on page 21 and the relevant notes for exhibitors on page 30

For best results allow sufficient time for staging exhibits. Don't forget plates/dishes for fruit, vegetables, cakes etc, and plastic bags, not cling film.

All exhibits are to remain in place until after the Prize giving.

Prize Money (children only) will be paid after 3.30pm.

All trophies to be handed back after Prize Giving for engraving.

For entertainment in the arena we are pleased to welcome

Traditional Children's Sports



Brittania Pipe Band



The Sheep Show



Circus Whizz



There will also be a Licenced Bar, a Barbeque and a Teas in the pavilion



12.30 Barbeque, Bar, Tea Tent and Plant and Produce Stall open.

2.00 Exhibition Marquee open.

5.00 Prize Giving (All trophies to be handed back for engraving).

IFHS 2021 Garden Competition

All gardens and commercial properties visible from the road in the Parishes of Ingatestone and Fryerning are eligible* for this competition.

A 'short list' is selected in June and all those on the list are advised before the judge visits in early July. Gardens are assessed according to the overall design, range of colour and on the visible amount of work the owner has contributed.

There are two categories:

- A Traditional (larger) Front Garden
- A Small Garden of courtyard proportions or one incorporating hard standing for vehicles

The results will be announced at the Summer Show. First prize winner in the Large Garden category will be awarded the Ronald Flack Memorial Trophy . First prize in the Small Garden category will be awarded a £10 National Garden Gift Voucher. Runners up in each category will receive a certificate.

*(*Winners in 2 previous years are not eligible in current year. As there was no show last year that means winners in 2018 and 2019 are not eligible)*

Anyone can nominate gardens to be considered – please contact Committee Member Helen Gillings – Tel:01277 353562.

Summer Show Schedule 2021

Saturday 17th July

Prizes will be presented at 5pm by tba

JUDGES: tba

Horticulture:
Soft Handicraft :
Hard Handicraft:
Domestic:

Art:
Floral Art:
Handwriting:
Photography:

A NEW EXHIBITOR or NOVICE is welcome to enter every class.
Please mark your entry form with an 'N' in the class box. The John Ray trophy will be awarded to the new exhibitor with the most points.
A new exhibitor is one who has not previously won a first prize in either Horticulture, or Domestic or Handicraft classes in any of our Horticultural Shows.

SCHEDULE OF CLASSES

HORTICULTURAL CLASSES

Lord Petre Challenge Cup: R.H.S. Banksian Medal

The RHS Banksian Medal is awarded to the highest number of place points in the whole of the Horticultural classes in the show.

Winners of the Banksian Medal in 2019 are not eligible in 2021.

Nora Pinnock memorial Trophy for the Best Exhibit in classes 1-34
Society £10 voucher for the highest points, excluding trophy winners.

Flowers

Christy Memorial Perpetual Challenge Cup

Class		Points		
1	Flowers raised from seed in the last 12 months, one vase, one kind only, not sweet peas	4	3	2
2	Clematis, one or more varieties, three stems	4	3	2
3	Herbaceous Perennials, one vase, one kind only.....	4	3	2
4	Herbaceous Perennials, one vase, more than one kind	4	3	2
5	Flowering Shrubs or Trees, one vase, one kind	4	3	2
6	Flowering Shrubs or Trees, one vase, more than one kind	4	3	2
7	Mixed Garden Flowers, one vase, not less than three kinds	4	3	2
8	Dahlias, one or more varieties	4	3	2
9	Any shades of one colour flower, one vase, more than one kind.	4	3	2

Roses

*Fieldgate Silver Challenge Cup
Skingley Medal for Best Rose Bloom*

21	One Specimen Bloom, not miniature	4	3	2
23	Three Specimen Blooms, not miniature, one vase two or more varieties	4	3	2
24	Three stems Cluster-flowered Roses, any type grown and shown as cluster, one vase, one or more varieties	4	3	2
25	Three stems Miniature Roses, all one variety	4	3	2

Sweet Peas

Christy Memorial Trophy

31	Four stems, one vase, more than one variety	4	3	2
32	Four stems, one vase, one variety only	4	3	2
33	Eight stems, one vase, more than one variety	4	3	2
34	Two stems each of three distinct varieties, one vase	5	4	3

Pot Plants

Sidgwick Silver Challenge Cup

Plants must not have won prizes **at any** of the Society's previous shows

43	Pot of Hostas, any variety, any number	4	3	2
45	Any pot plant in flower, one plant only	4	3	2
46	Any pot of Cactus or Succulent.....	4	3	2
47	Any pot plant grown for Foliage (not Hosta).....	4	3	2
49	One Mixed Planted Container.....	6	5	4

Fruit

Perpetual Silver Trophy

51	Blackcurrants, one plate, twelve strigs (bunches), one variety.....	4	3	2
52	Red or white currants, one plate, twelve strigs, one variety.....	4	3	2
53	Gooseberries, one plate, twelve fruits, one variety.....	4	3	2
54	Raspberries, one plate, twelve fruits, one variety.....	4	3	2
55	*Any other kind of fruit, one plate, one variety.....	4	3	2
56	Collection of soft fruits, three distinct kinds, six fruits, strigs or bunches of each.....	6	5	4

***See list on page 29**

Vegetables

*Norton Disney Challenge Trophy
Society £10 voucher for the runner up*

61	Lettuces, two, of one variety	4	3	2
62	French Beans, six pods.....	4	3	2
63	Mange-tout or Sugar Snap Peas, six pods of one variety.....	4	3	2
64	Carrots, three.....	4	3	2
65	Broad Beans, six pods.....	4	3	2
66	Cucumbers, two.....	4	3	2
67	Peas, six pods	4	3	2
68	Onions, four, as grown with roots and tops washed.....	4	3	2
69	Beetroot, three.....	4	3	2
70	Potatoes, white, four	4	3	2
71	Potatoes, coloured, four	4	3	2
72	Rhubarb, four sticks	4	3	2
73	Courgettes, three	4	3	2
74	Tomatoes, four, one variety	4	3	2
75	Any other vegetable, not listed in classes 61-74 see list on page 29	4	3	2

Plant and Produce Stall

(in aid of Society Funds)

**Contributions gratefully received on the day.
Please label your plants if possible.**



Handicraft Classes

Georgian Silver Challenge Cup

Jocelyn Need Rose Bowl for Best Exhibit of Handicraft

Articles must not have been entered in any of the Society's previous shows

101	Hand Knitted article.....	4	3	2
102	Embroidered article.....	4	3	2
103	Cushion, any technique eg. appliqué, patchwork, quilting.....	4	3	2
104	Article of clothing, machine or hand sewn.....	4	3	2
105	Hedgehog in any medium, maximum size 30cm overall.....	4	3	2
106	Bag, any material.....	4	3	2
107	Article of Handicraft, any soft material.....	4	3	2
108	Article of Handicraft, hard material eg. pottery, woodwork.....	4	3	2
109	Handmade birthday card for a child	4	3	2
110	Quilt, any technique eg. patchwork or quilting.....	4	3	2
111	*Painting in Water Colours	4	3	2
112	*Painting in any other medium	4	3	2
113	*Photograph of 'Technology, past or present'.....	4	3	2
114	*Photograph 'Bridges'.....	4	3	2

***Please see notes for Exhibitors on page 33.**

Domestic Classes

Silver Perpetual Trophy

Society Diplomas for highest points in classes 120-126, 127-134, 136, 137-140

Society's Tankard for Best Exhibit in Classes 142 and 143

119	Honey, home produced, one jar.....	4	3	2
120	Any Fruit Jam, one jar, made in a microwave oven.....	4	3	2
121	Strawberry Jam, new season, one jar.....	4	3	2
122	Raspberry Jam, new season, one jar.....	4	3	2
123	Any other Fruit Jam, one jar.....	4	3	2
124	Marmalade, one jar.....	4	3	2
125	Fruit Jelly, one jar.....	4	3	2
126	Lemon Curd, one jar.....	4	3	2
127	*Madeira Cake.....	10	8	6
128	*Victoria Sandwich, raspberry jam filling, no decoration	10	8	6
129	*Lemon Drizzle Cake.....	10	8	6
130	Ginger biscuits, four.....	4	3	2
131	Chocolate cake.....	4	3	2
132	Gluten- free cake.....	4	3	2
134	Fruit Scones, four pieces.....	4	3	2
136	MEN ONLY Chocolate Brownies, four pieces.....	4	3	2
137	Chutney or Pickle, one jar.....	4	3	2

138	*Cheese Scones, four.....	10	8	6
139	Sausage Rolls, four, can be traditional, vegetarian or vegan.....	4	3	2
140	Hand-made Bread Rolls, four.....	4	3	2
141	Home-made Wine, Liqueur or Cordial, in a clear glass bottle.....	4	3	2
142	Home-made Flavoured Gin, in a clear glass bottle.....	4	3	2

***Recipes below and on next page**

Please note:

*As baking tin dimensions vary according to the brand and material from which they are made **sizes should be as close as possible to those stated in the recipe.***

Refer to notes on page 33.

Madeira Cake: class 127

110g plain flour	3 eggs, beaten
110g self raising flour	175g butter
175g caster sugar	5ml (1 tsp) vanilla flavouring
15 – 30 ml (1–2 tbsp) milk	2 – 3 thin slices citron peel

Pre-heat the oven to gas mark 4, 350°F, 180°C. Grease and line a 7" / 18cm round tin. Sift flours. Cream the butter, sugar and vanilla flavouring together until pale and fluffy. Beat in the eggs a little at a time. Fold in the sifted flours, adding a little milk if necessary to give a dropping consistency Put the mixture into the tin and bake in the centre of the oven. After 20 minutes put the citron peel across the cake and continue to bake for a further 40 minutes. When done, cool on a wire rack.

Victoria Sandwich: Class128

Three medium eggs

Weigh the eggs in their shells. Use this weight of butter, castor sugar and self-raising flour

1 tsp baking power

Some hot water, if necessary

Raspberry jam

Grease and line two 7 inch (18cm) sandwich tins. Preheat the oven to gas mark 3, 325°F, 170°C.

Cream together the sugar and butter to a pale fluffy mixture that drops from the spoon easily. Beat the eggs together thoroughly and then add, a little at a time to the sugar and butter mixture, beating the mixture well each time more egg is added. Add the baking powder to the flour and sift into the mixture. Fold in, using a metal spoon. You should have a soft dropping consistency. If necessary, loosen the mixture with a little hot water. Divide the mixture equally between the two tins and bake in the centre of the oven for 25 – 30 minutes .A skewer inserted into the middle of the cake should come out clean. Allow to cool in the tin for 1-2 minutes, then turn out and leave to cool completely on a wire rack. When cool, sandwich together with raspberry jam. Do not decorate or dress with sugar.

Lemon Drizzle Cake: Class 129

110g soft margarine	2 large eggs
175g caster sugar	4 tbsp. milk
175g self-raising flour	zest of 1 lemon

For the topping: 3 rounded tbsp icing sugar, juice of 1 lemon

Grease and line a 2lb loaf tin. Pre-heat the oven to 175°C, gas mark 4, 350°F
Cream the margarine and sugar. Add eggs, sifted flour, lemon zest and milk. Mix well.
Place in tin, smooth top and bake for 40 – 45 minutes, until firm.
Mix sifted icing sugar with the lemon juice and pour over the cake as soon as it comes out of the oven. Leave to cool in the tin.

Ena's Cheese Scones: Class 137

225g self-raising flour	55g margarine
Pinch of salt	75g finely grated cheese
1 rounded tsp. baking powder	6 -7 tablespoons milk
½ level teaspoon mustard powder	milk or egg to glaze

Preheat the oven to 220°C, 425°F, gas mark 7.
Sieve all the dry ingredients together. Rub in the margarine to a breadcrumb consistency.
Stir in the grated cheese and mix with sufficient milk to form a soft but not sticky dough.
Knead lightly on a floured board and roll out to approximately ¾ inch / 2cm thick.
Cut with a plain round cutter, brush the tops with milk or beaten egg. A little extra grated cheese may be used for decoration, then bake for 12 – 15 minutes, until well risen and golden on top. Cool on a wire rack.

- ❖ **To help the judges comply with COVID rules, please cut your baked item in half and display one half tilted up so that the judges can see the cut side. Please also cut a small slice for tasting. Where an entry has multiple items, eg 4 cheese scones, only one item needs to be cut.**
- ❖ **All baked goods should be displayed on a plate (not paper) and in a plastic bag, not cling film.**

This recipe is only a suggestion – if you have your own feel free to use it.

Salt Dough

1 cup of plain flour
½ cup of salt
½ cup water

Put the flour and salt into a mixing bowl. Slowly add the water. You may not need it all. Mix to soft but dry dough. Knead the dough until it is smooth, then use as required. Store in a plastic bag or cling film in the fridge to keep it fresh and stop it drying out. Once you have made your models, dry them in a low oven for *3 hours, taking care that they don't brown or microwave for a total of about *3 minutes. After 2 minutes microwave for 10 seconds at a time until you judge they are done. When cool they can be painted.

*Timings will vary depending on the thickness of the dough, how wet /dry it is. Ovens and Microwaves also vary so try it out a few times before the show to avoid disappointment.

Handwriting Classes: 171, 181

Extract from *The Tale of Mrs Tiggy-Winkle* by Beatrix Potter

Her print gown was tucked up, and she was wearing a large apron over her striped petticoat. Her little black nose went sniffle, sniffle, snuffle and her eyes went twinkle, twinkle; and underneath her cap that little person had PRICKLES!

Children's Classes

Edwina Lamb Trophy for Most Artistic Picture
Kari Best Trophy for Children's Handicraft
Jack and Doris Nichols Cup for Children's Horticulture

ALL FLOWERS TO BE ARRANGED BY THE CHILDREN THEMSELVES AND EXHIBITED IN THE VASES SUPPLIED unless stated otherwise.

In the **Handwriting classes** it is essential that the **name** should **not** appear on the exhibit.

To help the Judges, children are asked to note their age on all exhibits.
Articles must not have been entered in any of the society's previous shows.

Children aged 5 and under – *Certificate of Merit for all Entries*

161	Salt dough model of an item seen at the seaside	10	8	6
162	Collage picture a 'Hedgehog' on A4 paper.....	10	8	6
163	Painting of a flower, on A3 paper.....	10	8	6

Children aged 7 and under – *Holland Cup*

Previous year's winner not eligible in current year

169	Vase of mixed flowers and foliage, in society's medium size vase.	10	8	6
171	Specimen of Handwriting from The Tale of Mrs Tiggy-Winkle* , A4..	10	8	6
172	Hedgehog made using a toilet roll middle	10	8	6
173	Decorated stone	10	8	6
175	Collage, a 'Hedgehog' on A4 paper.....	10	8	6
176	Painting of a Scarecrow on A3 paper.....	10	8	6

Children aged 9 and under -*Edwina Lamb Challenge Cup*

Previous year's winner not eligible in current year

179	Vase of mixed flowers and foliage, in society's medium size vase...	10	8	6
181	Specimen of Handwriting, from The Tale of Mrs Tiggy-Winkle* , A4..	10	8	6
182	Article of hard material, eg wood, plastic, pottery, metal, not Lego	10	8	6
183	Hedgehog made using a toilet roll middle.....	10	8	6
184	Decorated Stone.....	10	8	6
188	Painting of a Scarecrow on A3 paper.....	10	8	6

*See page 15

Children aged 12 and under – *Carina Moss Cup*

Previous year's winner not eligible in current year

190	Floral arrangement in a mug	10	8	6
191	Illustrated Verse, handwritten, on A4 plain paper.....	10	8	6
192	Runner Bean, grown by the exhibitor (see below).....	10	8	6
193	Article of hard material, eg wood, metal, plastic, pottery, not Lego .	10	8	6
194	Hedgehog made from soft material, eg felt, binka, wool.....	10	8	6
195	Handmade Greeting Card,	10	8	6
196	Painting of a Scarecrow, on A3 paper.....	10	8	6
197	Hedgehog made using a toilet roll middle.....	10	8	6
198	Home grown Mustard and Cress, in own container.....	10	8	6
199	Homemade biscuits, any flavour, any shape.....	10	8	6
201	Photograph 'Our Village', see note below.....	10	8	6

Young Person's aged 13 to 18 years – *Lady Jarratt Silver Challenge Cup*

Previous winner not eligible in current year

205	Floral arrangement, in a mug	10	8	6
207	Photograph 'Our Village', see note below.....	10	8	6

Note: Photographs should be no larger than A4 (30cm x 21cm) and may be mounted or framed.

SUMMER SHOW ADULTS ENTRY FORM

Entry form should be completed on both sides and placed in a sealed envelope, with the appropriate fees, and placed in the box in the Community Club foyer, no later than 8pm on Wednesday 14th July 2021.

I / We have read the Rules and agree to abide by them.

Name /s: (Block Capitals)

Signature /s

Address:

Tel. No.:

Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

SUMMER SHOW ADULTS ENTRY FORM

Entry form should be completed on both sides and placed in a sealed envelope, with the appropriate fees, and placed in the box in the Community Club foyer, no later than 8pm on Wednesday 14th July 2021.

I / We have read the Rules and agree to abide by them.

Name /s: (Block Capitals)

Signature /s

Address:

Tel. No.:

Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

SUMMER SHOW ADULTS ENTRY FORM

Entrance Fee 10p per entry.

Circle the number of the class for which entry is intended.

Write 'N' if entering the class as a Novice.

1	2	3	4	5	6	7	8	9			
21		23	24	25		31	32	33	34		
	43		45	46	47		49			51	52
53	54	55	56		61	62	63	64	65	66	67
68	69	70	71	72	73	74	75				
101	102	103	104	105	106	107	108	109	110	111	112
113	114		119	120	121	122	123	124	125	126	127
128	129	130	131	132		134		136	137	138	139
140	141	142									

SUMMER SHOW ADULTS ENTRY FORM

Entrance Fee 10p per entry.

Circle the number of the class for which entry is intended.

Write 'N' if entering the class as a Novice

1	2	3	4	5	6	7	8	9			
21		23	24	25		31	32	33	34		
	43		45	46	47		49			51	52
53	54	55	56		61	62	63	64	65	66	67
68	69	70	71	72	73	74	75				
101	102	103	104	105	106	107	108	109	110	111	112
113	114		119	120	121	122	123	124	125	126	127
128	129	130	131	132		134		136	137	138	139
140	141	142									

SUMMER SHOW: CHILDREN'S ENTRY FORM (one form per child)
Complete both sides and place in the box in the Community Club foyer by
8pm on Monday 12th July 2021

I have read the Rules and agree to abide by them

Name (Block Capitals)

Signature Age

Address

Reminder: to assist the judges, children are asked to note their age visibly on all exhibits.

.....cut here

SUMMER SHOW: CHILDREN'S ENTRY FORM (one form per child)
Complete both sides and place in the box in the Community Club foyer by
8pm on Monday 12th July 2021

I have read the Rules and agree to abide by them

Name (Block Capitals)

Signature Age

Address

Reminder: to assist the judges, children are asked to note their age visibly on all exhibits.

.....cut here

SUMMER SHOW: CHILDREN'S ENTRY FORM (one form per child)
Complete both sides and place in the box in the Community Club foyer by
8pm on Monday 12th July 2021

I have read the Rules and agree to abide by them

Name (Block Capitals)

Signature Age

Address

Reminder: to assist the judges, children are asked to note their age visibly on all exhibits.

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169		171	172	173		175	176
		179		181	182	183	184			
188			190	191		193	194	195	196	197
198		200	201			205		207		

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169		171	172	173		175	176
		179		181	182	183	184			
188			190	191		193	194	195	196	197
198			201			205		207		

CHILDREN'S ENTRY FORM: NO ENTRY FEE
Circle the class numbers you are entering, one entry per class.

161	162	163	169		171	172	173		175	176
		179	1	181	182	183	184			
188			190	191		193	194	195	196	197
198			201			205		207		

RULES FOR EXHIBITION AT THE SUMMER SHOW

1. **Acceptance of entries:** the Committee reserves the right to refuse any entry and, in the event of such a refusal, it is not required to give any reason or explanation.
2. **Exhibits must be the property of the exhibitor:** all exhibits in competition must be the property of the person in whose name they are entered, and must have been grown from seed or been in his / her possession or cared for by him / her for at least **three months** before the show. In class 49 only, exhibits must be the property of the exhibitor and have been in his / her possession for no less than **two months** before the show. The Committee reserves the right to examine the garden, glass house or allotment of any exhibitor, either before or after the show. Flowers in classes 169, 179, 190 and 205 need not have been grown by the exhibitor.
3. **Number of entries per household:** two or more persons may not exhibit separately in any one class from the same garden, glass house or allotment. If members of a household wish to share the credit / prizes the exhibit should be entered in joint names.
4. **Multiple entries:** no exhibitor may enter more than one exhibit in any one class.
5. **Procedure for submitting entries:** exhibitors must give notice of the classes in which they intend to compete on the official form provided in the Handbook by the dates shown on the entry form. Fees as shown must be paid at the time of entry. **A late entry fee of 50p** will be made on all entries received after the closing deadline.
6. **Staging entries:** entry cards may be collected from 8.00am from the Secretary's tent on the Showground. These cards must be placed in front of their respective exhibits in the correct classes with the side showing the entrant's name and address downwards. All exhibits of flowers must be staged in the vases provided unless otherwise stated and the arrangement completed before staging on the show bench. All stems must reach the water in the vase and all vases must contain water, not just damp oasis.
 - **No late entries will be accepted after 9.15am and NO EXHIBITS will be accepted or staged on the day of the show after 9.45am.**
 - **All exhibits must be ready by 10am when the tent will be closed for judging.**
 - **All exhibitors must leave the tent during judging.**
 - **No exhibits may be touched by the Exhibitors until the time for their removal which is after the prize giving.**
 - **The tent will be closed during the presentation of awards, no exhibits may be removed during that time.**

Exhibitors must remove all exhibits and empty and return all vases when the tent is opened after prize giving.

7. **Constitution of an exhibit:** where a number or quantity of plants, flowers, fruit or vegetables is specified for any class **ANY EXCESS OR DEFICIENCY IN NUMBER**

DISQUALIFIES THE EXHIBIT. If any excess or deficiency is noticed before judging takes place, the steward or the secretary may give the exhibitor (if at hand) an opportunity to correct the mistake or correct it himself. Judges may not correct any error but they may bring it to the attention of a steward or the secretary for correction if possible. Fruit and vegetable exhibits, unless otherwise stated, must consist of **one variety only**.

8. **Prizes:** The number of points awarded for 1st, 2nd and 3rd prizes is indicated against each class in the Schedule. Each competitor's points are added towards a trophy or diploma. In the event of a tie, the relevant award will be presented to the competitor who secures the greatest number of 1st prizes in the section concerned. **IN THE SUMMER SHOW, IN CHILDREN'S CLASSES ONLY, EACH POINT REPRESENTS 10p IN PRIZE MONEY.** All prize money will be paid out during the afternoon of the show after 3.30pm. Other than specified, no prize money is awarded in adult classes.
9. **Prizes may be withheld** or modified if the exhibits are considered unworthy of the prize offered.
10. **Decisions:** The decision of the judges on all points relative to the merits of exhibits, and that of the Committee as to the interpretation of the Schedule rules is final. Any protest must be made in writing and delivered to the Secretary on the day of the show.
11. **Liability for loss:** all exhibits, personal property, etc., shall be at the risk of the exhibitors and the Society and Committee shall not be liable for compensation for loss or damage from any cause whatsoever. Should a show for any cause not be held, or the date changed, no exhibitor shall have a claim on the Society.
12. **Entries will be judged** in accordance with guidelines in the RHS Horticultural Show Handbook 2016. This Handbook is held by the Competition Secretary.
13. **Eligibility of exhibitors:** on all questions regarding the eligibility of an exhibitor the decision of the Committee is final.

Exhibitors should also refer to the guidance notes on pages 30 to 33

**Autumn Show
Schedule
2021
Saturday
18th September**

Community Club, Ingatestone

1.30 – 3.30pm

Prizes will be presented at 3.15pm by tbc

Judge: tbc

A NEW EXHIBITOR or NOVICE is welcome to enter every class.
Please mark your entry form with an 'N' in the class box as there will be a diploma awarded to the new exhibitor with the most points.
A new exhibitor is one who has not previously won first prize in either Horticulture, Domestic or Handicraft in any of our horticultural shows.

SCHEDULE OF CLASSES

HORTICULTURAL CLASSES

Skingley Medal for Best Exhibit in Show

Peter Baggott Memorial Trophy class 377

Two £5 prizes for Highest Points excluding Trophy winners

(In classes 301 – 338 the number of flowers or stems stated should be exhibited in one vase)

Roses

P. J. Davy Perpetual Challenge Cup

A. W. D. Nicholls Memorial Cup for Best Bloom

Class		Points		
301	One Specimen Bloom, not miniature.....	4	3	2
302	One Rose, to be judged on scent alone.....	4	3	2
303	Three Specimen Blooms, any one variety	4	3	2
304	Three stems Cluster-Flowered Roses (any type grown and shown as cluster) one or more varieties.....	4	3	2

Dahlias

Beresford Kneller Trophy

(Dahlias in classes 321 – 324 & 327 should be decorative, cactus or semi- cactus)

320	Large, one bloom, 200mm – 250mm diameter	4	3	2
321	Medium, one bloom, 150mm – 200mm diameter.....	4	3	2
322	Small, one bloom, 100mm – 150mm diameter	4	3	2
323	Miniature, one bloom, not to exceed 100mm	4	3	2
324	One bloom, ball 50mm-150mm, or pom-pom less than 75mm.....	4	3	2
325	Three Dahlias of the same variety, any size.....	4	3	2
326	Three Dahlias, two or three varieties, any size	4	3	2
327	Any Dahlia not included in the above classes, one bloom	4	3	2

Flowers

A.Pudney Perpetual Cup

331	Fuchsia, one specimen bloom, to be staged in competitor's own plain, colourless glass	4	3	2
332	Flowers grown from seed in the current year, one kind only	4	3	2
333	An arrangement of flowers and foliage in a teapot	4	3	2
334	Hydrangea, one stem, any variety	4	3	2
335	Herbaceous Perennial, one kind, not Dahlias	4	3	2
336	Herbaceous Perennial, more than one kind, not Dahlias	4	3	2
337	Vase of Mixed Garden Flowers, not less than three kinds	4	3	2
338	Vase of Autumnal Foliage and / or fruits and berries	4	3	2

Pot Plants

H.J. Loker Perpetual Cup

(Plants must not have won prizes at any of the Society's other shows)

342	Any Pot Plant grown for flowers or foliage	4	3	2
343	One Pot of Cactus.....	4	3	2
344	One Pot of Succulent	4	3	2
345	Pot grown Vegetable, shown in pot	4	3	2

Fruit

J. Roper Perpetual Challenge Cup

351	Apples, Dessert, one variety, dish of four	4	3	2
352	Apples, Culinary, one variety, dish of four.....	4	3	2
353	Pears, Dessert or Culinary, one variety, dish of four	4	3	2
354	*Stone Fruit, one variety	4	3	2
355	*Any other kind of fruit	4	3	2

***See list on page 29**



Vegetables

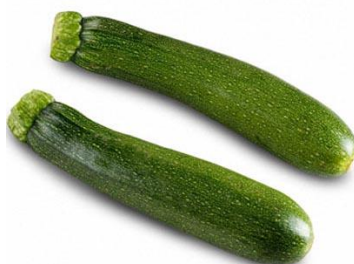
J. Miles Perpetual Challenge Cup

361	Potatoes, one variety, four	4	3	2
362	Carrots, one variety, three	4	3	2
363	Onions, one variety, four	4	3	2
364	Runner beans, one variety, six pods	4	3	2
365	French Beans, one variety, six pods.....	4	3	2
366	Shallots, one variety, dish of six	4	3	2
367	Pumpkin, one	4	3	2
368	Beetroot, one variety, three	4	3	2
369	Courgettes, one variety, three	4	3	2
370	Tomatoes, small or cherry variety, dish of four, max 35mm diam....	4	3	2
371	Tomatoes, any other variety, dish of four	4	3	2
372	A Truss of Tomatoes, (do not all need to be ripe)	4	3	2
373	Edible Squashes, one variety, two	4	3	2
374	Peppers, chilli, one variety, six	4	3	2
375	Peppers, sweet, one variety, three	4	3	2
376	Any other vegetable, not listed above, see List on page 29	4	3	2
377	Collection of Vegetables, at least two of three or more kinds, must be displayed in competitor's own container	8	6	4

CHILDREN ONLY CLASSES

Diploma for Highest Points in Classes 380 – 382

380	One Pumpkin, Diploma for the heaviest and for the best specimen .	4	3	2
381	Any Other Vegetable, List on page 29 does not apply	4	3	2
382	Any plant in a pot grown from seed	4	3	2



AUTUMN SHOW ENTRY FORM
(complete both sides of form)

Completed form to be placed in the box in the Community Club foyer no later than
8pm on Wednesday 15th September 2021

I / We have read the rules (see page 35) and agree to abide by them.

Name /s:

Signed:

Address:

Tel. No. (adults only)

Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

AUTUMN SHOW ENTRY FORM
(complete both sides of form)

Completed form to be placed in the box in the Community Club foyer no later than
8pm on Wednesday 15th September 2021

I / We have read the rules (see page 35) and agree to abide by them.

Name /s:

Signed:

Address:

Tel. No. (adults only)

Email:

If competing as a NEW EXHIBITOR or NOVICE in any class, please complete the following section:

I satisfy the conditions for competing as a novice.

Signed Date.....

AUTUMN SHOW ENTRY FORM

Entrance Fee: 10p per entry except classes 380 to 383

Circle the class for which entries are intended.

If entering as a Novice write 'N' in the relevant square.

If you are making more than one entry in a class, state the number of entries in the TOP LEFT CORNER of the relevant square.

301	302	303	304	320	321	322	323	324	325	326
327		331	332	333	334	335	336	337	338	
	342	343	344	345		351	352	353	354	355
361	362	363	364	365	366	367	368	369	370	371
372	373	374	375	376	377		380	381	382	

AUTUMN SHOW ENTRY FORM

Entrance Fee: 10p per entry except classes 380 to 383

Circle the class for which entries are intended.

If entering as a Novice write 'N' in the relevant square.

If you are making more than one entry in a class, state the number of entries in the TOP LEFT CORNER of the relevant square.

301	302	303	304	320	321	322	323	324	325	326
327		331	332	333	334	335	336	337	338	
	342	343	344	345		351	352	353	354	355
361	362	363	364	365	366	367	368	369	370	371
372	373	374	375	376	377		380	381	382	

RULES FOR EXHIBITION AT THE AUTUMN SHOW

The Rules for the Summer Show numbered 1, 2, 3, 5, 7, 8, 9, 10, 11, 12 and 13 also apply to this Show.

Please note: Rule 3 does not apply to exhibitors in children's classes 380, 381 and 382 and there is no prize money for this show.

Additional Specific Rules for the Autumn are as follows:

4-AS Two entries per class are allowed for this show, only the prize with the highest points will be added to that competitor's trophy points.

6-AS Staging entries: entry cards should be collected from the Secretary's table in the Club Hall between 9.30am and 10.45am on the morning of the Show. These cards must be placed in front of their respective exhibits in the correct classes with the side showing the entrant's name and address downwards. All exhibits of flowers must be staged in the vases provided unless stated otherwise and all arrangements completed before staging on the show bench. All stems must reach the water and all vases must contain water, not just damp oasis.

No late entries will be accepted after 10.30am. Everything must be ready for the judges by 11am when the hall will be closed for judging. No exhibit may be removed until after the raffle draw at 3.30pm then exhibitors must remove all exhibits and return all vases..

Exhibitors should also refer to the guidance notes on pages 30 - 33.



Any Other Vegetable – Number of specimens required
Applies to Summer Show Class 75 and Autumn Show Class 376

Artichoke, globe	2	Onions, green salad	6
Artichoke, Jerusalem	6	Oriental Brassicas, flower stalks	6
Asparagus	6	Oriental Brassicas, heading types	2
Asparagus peas, pod	6	Oriental Brassicas, loose leaved	2
Aubergines	2	Parsnips	3
Beans, broad, pods	6	Peas, pods	6
		Peas, mange-tout, sugar snap	6
Beans, runner, pods	6	Peppers, hot (chilli)	6
Broccoli, coloured-headed	2	Peppers, sweet	3
Broccoli, sprouting (shoots)	6	Pumpkin	1
Brussels Sprouts	6	Radish, oriental, winter	3
Cabbages, Chinese	2	Radish, small, salad	6
Cabbages, green, red, Savoy	2	Rhubarb	4
Calabrese heads	2	Salsify	2
Cauliflower	2	Scorzonera	2
Celery	2	Shallots	6
Celeriac	2	Spinach, beet and chard leaves	6
Cucumbers	2	Spinach, New Zealand, tips	6
Fennel, Florence	2	Squash, summer	2
Garlic	3	Squash, winter	2
Kale, leaves	6	Swedes	2
Kohlrabi	3	Sweetcorn	2
Leeks	3	Turnips	3
Lettuces, all types	2		
Marrows	2		

Any Other Fruit – Number of Specimens required
Applies to Summer Show class 55 and Autumn Show Classes 354 and 355

Apricots	4	Lemons, other Citrus	2
Blackberries	12	Melon	1
Blueberries	20	Mulberries	12
Cherries	12	Nectarines or Peaches, each type	4
Damsons	6	Plums	4
Figs	3	Quinces	3
Grapes, bunch	1	Raspberries	12
Greengages	4	Strawberries	8
Hybrid cane fruit eg. Logan berry	12	Strawberries, alpine	12
Jostaberries, strigs	12	Worcesterberries, strigs	12

NOTES FOR EXHIBITORS

*These notes should be used in conjunction with the **RULES FOR EXHIBITION**.*

If you have any queries please contact the Competition Secretary.

The words “**KIND**” and “**VARIETY**” are used in the following sense: Roses, Sweet Peas and Dahlias are KINDS of flower; Crimson Glory, Ena Harkness and Peace are VARIETIES or CULTIVARS of Roses.

PREPARATION and PRESENTATION of produce at shows:

All exhibits should be staged as attractively as possible in accordance with the rules and the schedule. If the judging is close, arrangement may be the deciding factor. Always take a few extra specimens to the show in case of accident and before leaving the show bench check the correct number have been staged so that your exhibit is not marked ‘NAS’ (Not According to Schedule).

PLANT LABELS:

The interest in a show is much enhanced if plant material is labelled with both kind and variety. Labels should be clearly written on cards measuring approx. 5cm x 7.5 cm in size, a supply of which will be available on the day of the show.

FLOWERS:

- Floral exhibits are judged on condition, uniformity, and attractiveness of presentation. Material should be fresh and free from damage and disease. The specimens in an exhibit should be alike in age, size and form. They should be arranged to display their merits to best advantage.
- Any type of flower grown from seed in the last twelve months can be exhibited in the appropriate classes; this includes perennials.
- All vases must contain sufficient water to last for the duration of the show. Exhibitors must provide their own plant support material (oasis, paper) for the regulation vases which are supplied by the society.
- Material for a show is best cut in the evening or early morning when flowers and foliage are cool. The cut stems should be stood in deep water. It is advantageous to leave them overnight in a cool place from which light is mostly excluded to prevent the stems curving towards the light. Exhibits are judged on their appearance at the time of judging.

ROSES: Any type of modern rose can be exhibited in any class.

POT PLANTS:

- Pots or containers should be clean and undamaged. Where staking, tying or wiring is necessary, it should be done neatly and not detract from the appearance of the plant. Plants should be clean, healthy and unblemished.
- Plants with brightly coloured bracts are considered to be flowering plants for show purposes, eg. Bougainvillea, Beloperone.
- Cuttings, bulbs, tubers or corms normally grown more than one to a pot to give a full appearance, eg. Tradescantia, Achimenes or Freesia, are admissible as “one plant” even though there is more than one plant in the container.

- If a plant grown for foliage is in flower at the time of the show, it may still be entered in the foliage class, where no account will be taken of the flowers. If the flowers merit it, the same plant may alternatively be entered in a flowering pot plant class.
- Ferns, Bromeliads, Orchids and similar epiphytic plants may be shown attached to a piece of bark or wood instead of in pots.

HANGING BASKETS and CONTAINERS:

Plants should be closely grouped and overflow the edge of the container. Flowers and foliage should be co-ordinated, healthy, well developed and attractively arranged. The use of one colour or a single type of plant is permissible and the plants should be well grown and attractively presented. Containers may contain fruits and vegetables.

FRUIT:

The specimens composing an entry should be uniform in size, condition, form and colour, of **one variety/cultivar only** and all with stalks intact. Handle all fruits as little as possible and by their stalks where possible to preserve their natural bloom. Use scissors rather than fingers to remove soft fruits. Pick more than necessary so that reserves are available when staging. Where possible, specimens should be arranged on a dish or plate. Judges may cut fruit.

Apples: should not be polished and should be staged with stalk end downwards.

Berries: best exhibited placed in lines so they can be easily counted. Stalks and calyces should be fresh and all point one way.

Currants: the strigs should be intact and laid roughly parallel, the bottom of the strigs to the front of the plate.

Grapes: should be shown as a complete bunch, with a piece of lateral shoot on either side of the stalk to form a T-handle.

Jostaberries, Worcesterberries and Blueberries: should be laid roughly parallel where possible.

Melons: should be shown with a T-handle, as for grapes.

Pears, Quinces and Figs: best arranged around the perimeter of the plate with the stalks facing towards the centre. Figs with signs of splitting can be exhibited as this is a sign of ripeness.

Plums, Cherries and similar shaped fruits: best laid out in lines across the plate. The bloom should not be disturbed and stalks should be intact. Gages with signs of slight shrivelling can be exhibited as this is a sign of ripeness.

HERBS: should be shown **not** in flower. Lavender is not a herb.

VEGETABLES:

- The specimens composing an entry should be uniform in size, condition, form and colour, and of **one variety/cultivar only**.
- Where necessary, vegetables should be carefully washed to remove soil. In no circumstances should substances be applied to enhance their appearance. Wash with a soft cloth and plenty of water; brushing will damage the skin. On other kinds retain the natural bloom wherever possible. Water all vegetables before harvesting and handle carefully during preparation.
- Stage as attractively as possible on dishes, plates or directly on the table in a wheel formation eg peas; in a row eg. runner beans; or in a pyramid eg. carrots.
- Exhibitors should be aware that certain root vegetables may be cut by the judge.

Beetroot: select roots of even size; for globe beetroot, for long beetroot; and for cylindrical roots. Small side shoots should be removed. Take care in washing as all marks will show up clearly after a few hours. Trim foliage to approx. 75mm

Beans, broad, French and runner: cut all pods from the vine using scissors and ensure each pod has a portion of stalk. Stage on a dish or plate or directly in the bench; stalks at one end. In the class for French beans, a climbing or dwarf variety may be exhibited. Judges will determine freshness by snapping or opening a pod.

Cabbages: clean, fresh, solid heads of equal size, with a good waxy bloom and free of pest damage. Remove the minimum of outer discoloured leaves. Stage with approx. 75mm of stalk remaining, heads to the front.

Carrots: firm, fresh, blemish free specimens of good colour and uniformity without discolouration at the top. Cut off foliage to approx. 75mm.

Cauliflowers, Calabrese and Broccoli: stage with approx. 75mm of stalk remaining. Just prior to staging trim back leaves to match the level of the outside of the curd.

Courgettes: young, tender, shapely fruits approx. 150mm in length and 25- 35mm in diameter, or in the case of round cultivars approx. 75mm in diameter. Stage with or without the flowers still adhering.

Cucumbers: should be well matched, straight and of a good, fresh green colour with 3cm of stalk. It is not necessary that flowers remain attached.

Lettuce: lift with roots intact in evening or early morning. Fresh, uniform heads of attractive colour are essential. Roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied. Remove only markedly damaged outer leaves, stage on show bench with heads facing front.

Marrows: tender, young, uniform fruits are most desirable, which should be less than 350mm long. Wipe clean and stage directly on the show bench.

Onions avoid soft, stained specimens with thick immature necks. Do not over skin. In the Autumn Show, the tops should be tied or whipped using plain raffia and the roots neatly trimmed back to the basal plate. Onions are often staged on rings or soft collars. Pickling onions must not exceed 30mm in diameter nor should necks be tied or whipped.

Onions, green salad: plants should be staged with foliage and roots attached and well washed.

Oriental Brassicas, heading types: specimens of equal size, fresh, clean and with good bloom. Display with roots intact, well washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied.

Parsnips: should be straight and of a good length, evenly tapered and well developed. Great care should be taken when lifting the roots, as bruising by fingers and scratching by soil particles will show later. Water well before lifting, wash carefully and cut off foliage to approx. 75mm.

Peas: the pods should be uniform in length and in good condition. Judges will open and check pods during their examination. Cut pods from the vine with scissors, retaining 25mm of stalk and handle by this stalk to retain the natural bloom. Holding pods up to a strong light will detect internal damage and reveal the number of peas.

Peppers, sweet and hot (chilli): may be shown immature but fully formed, green, or at the mature or coloured form. The exhibit should be fresh and uniform in colour.

Potatoes: select medium sized specimens, generally between 200g and 250g. Select equally matched tubers with shallow eyes and free from skin blemishes. Wash carefully with a soft sponge in clean water. Stage on a dish or plate with 'rose' end pointing outwards.

Radishes, small salad: fresh, firm, medium-sized, young tender and brightly coloured specimens. Trim foliage to approx. 30mm.

Rhubarb: trim top foliage off leaving approx. 75mm from start of leaf stalks. Wipe stalks clean and trim off any bud scales at the bottom.

Shallots: should be shown as separate bulbs on dry sand. Tops and roots should be trimmed.

Spinach, Spinach Beet, Chards: large, fresh, thick, undamaged leaves are required with a neatly trimmed stalk. Present in a flat fan shape, overlapping the leaves.

Squashes: blemish free, with stalk attached.

Sweetcorn: cobs of uniform size and fresh green husks should be displayed with approximately one quarter of the grain exposed by pulling down sharply from the tip to the base and removing several husks. The stalks should be trimmed.

Tomatoes: should be ripe, firm, well-shaped and well coloured with the green calyx (stalk) attached. Stage on a plate or dish, calyx uppermost.

Turnips and Swedes: solid, shapely roots with small tap root and no side shoots.

HANDICRAFT:

- If a large item is being entered, eg a quilt or a rug, please indicate on the entry form.
- Entries in classes 111 and 112 should be prepared with cord, ready for hanging.
Signatures on all items should be covered.
- Photographs should measure not more than A4 (30cm x 21cm) mounted and /or framed if desired.

PRESERVES, WINES, CORDIALS, etc:

- Jars and bottles should be clean and unblemished, made of clear glass and free from all commercial/trademarks, whether on the lid, jar or base, otherwise they may be eliminated. A wax disc is not required with a twist top. Vinegar preserves require a lid which is not liable to corrosion; cellophane covers should not be used for pickles or chutney. Lemon curd should be sealed with a wax disc and cellophane cover secured with an elastic band. Preserves need to be filled to within 3mm of the top of the jar. Chutney needs to mature and must be at least 3 months old before showing.
- All jars should be labelled to show the date and type of preserve, with the label affixed towards the bottom of the jar. Labels will be provided, bearing the entrants number which must also be affixed to each of their jars.
- Wines, Liqueurs and Cordials should be exhibited in clear, colourless glass bottles. All wines, cordials etc. should bear a label describing the contents eg. Parsnip Wine - dry, Elderflower Cordial.

BAKING:

- Cakes should be presented on a plate (not paper) with a doily. Bread may be presented on a breadboard or a flat plate. Savouries may be garnished.
- **Packet mixes and ready-made pastry are not allowed.**
- Each domestic exhibit, except those in jars or bottles, must be placed in a large plastic bag. Please do not use cling film as it is hard to replace properly after the judging.
- **To help the judges comply with COVID rules please cut your baked item in half and display it tilted up so that the judges can see the cut side. Please also cut a small slice for tasting. Where an entry has multiple items, eg 4 cheese scones, only one needs to be cut.**
- The temperatures of appliances vary, and it is recommended that new recipes are tried out beforehand.

This page is intentionally blank

This page is intentionally blank