



HALE AND WOODGREEN
HORTICULTURAL SOCIETY
ANNUAL SHOW

WOODGREEN VILLAGE HALL
SATURDAY 13th JULY 2019



Entry Forms to be submitted by July 9th

Open to the public at 2pm.

Presentation of Cups at 4pm.

RAFFLE & LIGHT REFRESHMENTS

Admission: Adults 50p Children Free

HINTS FOR EXHIBITORS

General

We would like to encourage many more people to exhibit. It does not require great expertise or special knowledge. We have all had to start somewhere.

The single most important rule is to **READ THE SCHEDULE**. If there are any aspects you do not understand, then please ask a member of the Committee for advice. If your exhibit does not conform to the schedule (e.g. you put in 5 strawberries when the schedule specifies 6), then it may be marked by the judge **NAS (Not According to Schedule)**. This is most disappointing when you have taken the effort to enter in the show.

Try to make your exhibit look as attractive as possible. If pots are being used, make sure they are clean. Evenness (uniformity), freshness, freedom from disease and minimal or no pest damage are more important than size.

Before judging, the stewards are responsible for ensuring that all cards have been turned over so that the name of the exhibitor is not visible. After judging, the cards are placed face upwards.

Bear in mind that all exhibits go towards making a successful show, not just the prize winners. The Annual Show is more of a celebration than a competition.

Vegetables

These should be cleaned using plenty of water and a sponge. Be careful when lifting long rooted vegetables to avoid breaking the long 'tail'. Where appropriate, trim the tops and tie with raffia or similar material. Each entry must feature only one variety (cultivar) and, preferably, the name of the variety you are displaying.

Parsnips, carrots, cabbages, marrows, beans and beetroot are usually just laid on the table. Potatoes, tomatoes, peppers and courgettes are best placed on plates. Shallots should be placed on sand on a plate. Onions should be shown with tops either bent over and neatly tied or 'whipped' with natural raffia. Beans and peas should have their stalks attached.

Fruit

Try to avoid removing the natural bloom. Each entry must feature only one variety (cultivar) of the fruit you are displaying. With the exception of peaches and nectarines, all fruit should be shown with stalks. Apples and pears should not be polished.

Flowers

Make sure they are firmly in the vase and drawing up water. Kitchen roll, newspaper or 'oasis' can be used to wedge the stems in the vase. If 5 blooms are asked for, arrange three above and two below or vice versa. If three are asked for, place them two and one.

Definitions

A **vase** is taller than its width.

Annuals are interpreted to mean any flower grown as an Annual, i.e. it is grown from seed, flowered and discarded within a 12 month period (Petunias, Antirrhinums etc).

Judging

In the Flower Arranging Classes, exhibits will be judged in accordance with the **2009 Edition of NAFAS Schedule of Definitions**, unless otherwise stated. A basket must be made predominantly of plant materials, with or without a lid.

All classes for General Flowers, Pot Plants, Fruit and Vegetables will be judged in accordance with the **2008 Edition of the RHS Show Handbook**.

Children's Entries

There are three age groups for classes 71 - 75: Foundation; Key stages 1 & 2; Key stage 3. Age to be displayed on the front of the exhibit.

Children are welcome to enter any of the other classes, **age not to be included**.

SHOW RULES AND REGULATIONS

1. Entry forms, fees and any photographs for Classes 57-59 must be placed by noon on Tuesday 9th July in the box provided in Woodgreen Community Shop or by post or by hand to Jim Madge, Windhover Cottage, Brook Lane, Woodgreen, SP6 2AZ
2. Late entries will be at the discretion of the Chair at double the usual entry fee. No entries will be accepted after 5.00pm on Thursday July 11th. No late entries accepted for Classes 57-59.
3. Entry fee – 20p per entry; children’s classes free.
4. Only ONE entry in each class.
5. In vegetable, fruit and flower classes all exhibits must have been grown in the exhibitor’s own garden or allotment. Hanging baskets, tubs and pot plants should have been in the possession of the owner for one month prior to the show. In the home craft section, all exhibits must have been finished within the previous 12 months.
6. ALL the classes are OPEN to persons living within a five-mile radius of Woodgreen Community Shop, unless stated “FOR MEMBERS ONLY”.
7. Correct naming of cultivars, particularly in the Flower classes, and cleanliness of exhibits will be taken into consideration by the judges.
8. RHS rules will be used as guidelines only in judging of the exhibits. Flower Arrangement classes to be judged in accordance with the NAFAS Schedule definitions, 9th edition.
9. Exhibits must be staged between 8.00 and 10.00 am on the morning of the show. The hall will be cleared at 10.00 am ready for the judges. Exhibits may be staged on the previous evening by arrangement with the Secretary.
10. No exhibits will be accepted after 10.00 am and no one, except the officials, will be allowed back into the hall until 2.00pm when the show will be open to the public.
11. Exhibitors cards will be placed overnight on the tables by the committee.
12. Exhibits may not be removed from the hall until after the presentation of the cups and awards at 4.00pm.

13. Prize money will be paid out by the Treasurer after the presentation of the awards.
14. The decision of the judges will be final.
15. The judges may reduce the number or value of the prizes in any class if they consider the number or quality of the exhibits inadequate.
16. The committee reserves the right to refuse any entry at any time without giving a reason.
17. A member of the committee may visit a competitor's garden and shall be allowed to inspect any proposed exhibit.
18. The committee will take every care of exhibits, but will not be responsible for any loss or damage.
19. Any complaint given in writing to one of the officers by 3pm. will receive full consideration. The committee shall have the right to inspect any garden in the course of its investigation.
20. All cups are perpetual challenge cups & are held only until the next show. Winners are responsible for the safe keeping of their trophies and are liable for any loss or damage.

SHOW CUPS AND AWARDS

Skeldon trophy awarded to the competitor winning most prize points in the vegetable, fruit and flower classes. (Classes 1 – 51)

Banksian Medal (presented by the RHS) accompanies this trophy, but winners of the Banksian Medal in the previous two years are ineligible for this award. (Classes 1 - 51).

Massy Beresford Cup awarded to the runner-up of the Skeldon Trophy. (Classes 1 - 51).

Dodgson Cup awarded to the competitor with the most points in the Vegetable classes (classes 1 - 19).

Bill Barnaby Cup for the best exhibit in the vegetable classes (1 - 19).

Marie Clarke Trophy for the best exhibit in the flower classes (27 – 51).

Lucas-Tooth Cup awarded to the competitor gaining most points in the Fruit classes (classes 20 - 26).

President's Pot for the most Fragrant Rose. (class 27).

Perpetual Calendar for the best rose exhibit (class 28 - 30).

Norris Cup awarded to the competitor gaining the most points in the Flower classes (classes 28 - 51).

Burford Trophy awarded to the competitor gaining the most points in the Flower Arrangement classes (classes 52- 56).

Sarson Cup awarded for the best exhibit in the Flower Arrangement classes (classes 52 - 56).

Bourke Trophy awarded to the competitor gaining most points in the Homecraft classes (classes 60 - 63).

Tricia Minns Trophy for the Flowering Stem Class (Class 42).

Rawlence Cup awarded to the competitor gaining most points in the Home Produce classes (classes 65 - 70).

Newman Cup for the best exhibit in the Hanging Basket and Tub classes (classes 49 - 51).

O'Mullane Cup awarded to the child gaining most points in the Children's classes (classes 71 - 75).

Hale W.I. Cup for the Sweet Pea class (class 31).

Nisbet Cup for the Dahlia class (class 32).

Andy Pauline Limerick Cup for the best limerick (class 64).

Photography Award for Best Overall Photo (Classes 57 - 59).

Best Exhibit Certificate will be awarded in each section.

SCORING FOR CUPS

Awarded on a points basis will be:

1st prize – 3 points, 2nd prize – 2 points, 3rd prize – 1 point

In the event of a tie, the competitor submitting the larger number of entries will be deemed the winner.

PRIZE MONEY in each class will be:

Adult Classes 1st prize £1.50, 2nd prize £1.00, 3rd prize 50p

Children's Classes: Certificates will be awarded

SCHEDULE

Please read your schedule to avoid being judged 'Not According to Schedule' (See Hints for Exhibitors).

VEGETABLES

Judged by John Trim, Hythe

- 1 MEMBERS ONLY** Collection of vegetables, 3 kinds, 3 of each kind. To be arranged on a tray, maximum 45cm by 60cm (1'6" x 2'). Either white or coloured potatoes, not both, may be included.
- 2** Perpetual Spinach (Swiss chard, spinach beet). 3 leaves and stalks.
- 3** Peas, 6 pods.
- 4** Mangetout, sugar snap or Asparagus pea, 6 pods.
- 5** Broad Beans, 6 pods.
- 6** French Beans, 6 pods.
- 7** Courgettes, a pair, with or without flowers.
- 8** Lettuce, 1, any variety.
- 9** Potatoes, white 3.
- 10** Potatoes, coloured 3.
- 11** Onions, 3 (cleaned but *not* skinned).
- 12** Beetroot, 3.
- 13** Shallots, 5.
- 14** Carrots, 3.
- 15** Cucumber, 1.
- 16** Any 2 of another vegetable not mentioned in classes 2 – 15.
- 17** Basket, trug or tray of home-grown vegetables for the kitchen, arranged for effect (Maximum size of exhibit 35 x 50 cm).
- 18** Culinary herbs. Any number mixed and named, with or without flowers, in a jam jar.
- 19** Salad Collection on a 25cm (10") plate. Any variety, any number.

FRUIT

Judged by John Trim, Hythe

Fruit should be exhibited with stalks intact and displayed on a plate supplied by the exhibitor.

- 20 MEMBERS ONLY** Collection of fruit, 3 kinds, 6 fruits or strigs of each as appropriate.
- 21** Strawberries, 6 fruits.
- 22** Raspberries or hybrid berries, 6 fruits.
- 23** Redcurrants or white currants, 6 strigs of either.
- 24** Gooseberries, 6 fruits.
- 25** Blackcurrants, 6 strigs.
- 26** Dish of any fruit not mentioned in classes 24 – 27.

FLOWERS

Judged by Ted Perren, Amport

Flowers to be displayed in a container or vase supplied by the exhibitor.

- 27 MEMBERS ONLY** First prize only awarded. Most Fragrant Rose.1 bloom. To be judged by public vote.
- 28** Hybrid Tea Roses. 3 blooms, single or mixed varieties.
- 29** Miniature Roses. 3 sprays, single or mixed varieties.
- 30** Floribunda and other types of Roses not included in classes 28 & 29; 3 sprays, single or mixed varieties.
- 31** Sweet Peas. 6 stems to be displayed in an oasis or special display vase.
- 32** Dahlias, 3 stems, single or mixed varieties.
- 33** A Vase of 6 Pansies (individual flowers, not sprays).
- 34** A Vase of 6 Violas (individual flowers, not sprays).
- 35** 5 Blooms or Sprays, not mentioned in classes 28 – 34.
- 36** Flowering Shrubs. 3 sprays, any species or variety, single or mixed.
- 37** Cut Flowers. One stem each of 3 kinds of outdoor plants.
- 38** Outdoor Flowering climber. 1 bloom or spray.
- 39** A vase of mixed flowers.
- 40** Flowering Bulb, Corm, Rhizome or Tuber. 3 stems, single or mixed varieties.

- 41 A House Plant, flowering, foliage, cacti or succulent in a pot not to exceed 18cm (8in) diameter. (no orchids)
- 42 A single flowering stem from an herbaceous perennial. **60cm (2'.) or more in height.**
- 43 Foliage. 3 stems or leaves, single or mixed varieties, shrubs or herbaceous.
- 44 Seed heads and/or berries. 3 stems.
- 45 A miniature Alpine garden in a single container (dimensions: no more than 15" x 15" or 15" diameter).
- 46 A Terrarium.
- 47 Grasses. Not more than 5 mixed varieties.
- 48 Flowering Heads, not more than 7, floating in water.
- 49 A Hanging Basket. Basket not larger than 38cms (15ins) diameter.
- 50 A Standing Container e.g. a tub or trough.
- 51 Specimen (Outdoor) Plant in a Pot.

FLOWER ARRANGEMENT

Judged by Sue Clissold, Salisbury

All classes to be viewed and judged from the front.

An exhibit is plant material, fresh or dried, with or without accessories.

No artificial plant material allowed.

52 MEMBERS ONLY - A Delicate Balance

To be staged in a pale green niche. An exhibit not exceeding width 50cm x depth 50cm x height 75 cm.

53 Foliage – Shades of Green

An exhibit featuring all foliage and no flowers. Width 50 cm x depth 50 cm x height unrestricted.

54 Petite – Lipstick, powder and paint

An exhibit not exceeding 25 cm in width, height and depth. This does not apply to the diagonal dimension. Accessories must be part of the arrangement.

55 Novice – All the Colours of the Rainbow

An exhibit not to exceed width 50 cm x depth 50 cm x height unrestricted.

A novice is an exhibitor who has not won first prize in a flower arrangement class at any previous Hale and Woodgreen Horticultural Show.

56 Free Interpretation – Rhythm of Dance

An exhibit not to exceed width 50cm x depth 50 cm x height unrestricted.

PHOTOGRAPHY (FILM OR DIGITAL)

Judged by Bill Shepley, Woodgreen

Maximum print size should be no more than 8" x 6" (20cm x 15cm).

Include your photographs with your entry forms and fees.

57 Best of Friends – explore the world of friendships. They might be people, animals, even inanimate objects. For example, a gardener's or craftsperson's tools may easily be lifelong friends.

58 Beauty – it's said that beauty is in the eye of the beholder. A perfect flower; a landscape; a piece of architecture; a person. The subject matter is less important than the way we represent it through our photographs.

59 High Summer – what springs to mind when we think of high summer? The forest shimmering in the heat? Gardens in full bloom and fruits ripening? The beach? Rain? So many possibilities!

"It's always exciting for me to set the themes for this class and I have tried, as always, to give you as much scope as possible. Try to go out and take new pictures, rather than looking back over old ones and choosing which might fit. It's much more fun and rewarding to 'shoot to the brief'. Above all, enjoy your picture making."

Bill Shepley

HOME CRAFT

Judged by Heather Stott, Whitsbury

- 60 **A collage/drawing/painting** on the theme 'Seasons of the New Forest'.
- 61 **Textiles**
Make a hot water bottle cover, stitched, knitted or crocheted.
- 62 **Construct a garden bird nesting box** from any solid material (e.g. wood, metal or clay).
- 63 **An up-cycled plastics sculpture of a marine creature**
No larger than 40cm²
- 64 **Limerick to include the word 'moon'**.

HOME PRODUCE

Judged by Caryl Fox, Landford

- 65 **Marmalade** in a jar not less than 225g/8oz. using fresh fruit.
- 66 **Brownies** 3 even pieces on a plate.
- 67 **Mediterranean style plait bread** (any combination of sun-dried tomatoes, olives, herbs etc.) on a suitable plate.
- 68 **Vegetable or meat pasty** on a plate.
- 69 **Elderflower cordial** in a bottle not exceeding 70cl (water to dilute for tasting & glass can be provided).
- 70 **Marble Cake** (*see recipe on back page*)

CHILDREN'S/YOUNG PEOPLE'S CLASSES

Judged by Sarah Waters, Woodgreen

Age to be displayed on the front of the exhibit.

- 71 **A collage/drawing/painting** on the theme of 'Garden Pollinators' A4 or A3.
- 72 **Rock cakes** – 5 on a plate.
- 73 **Make a pine cone and/or twig stick critter.** No bigger than 20cm²
- 74 **Write a Haiku* poem** on a garden/nature/wildlife theme. It can be handwritten, printed and/or illustrated.
* *Haiku* – a Japanese poem of seventeen syllables, in lines of 5,7,5, traditionally evoking images of the natural world.
- 75 **Grow cress or mustard seeds** in a decorated, recycled container.

MARBLE CAKE RECIPE

(for Home Produce Class 70)

50 g (2 oz) plain chocolate	15 ml (1 tbsp) water
5 ml (1 tsp) vanilla essence	175g (6 oz) butter
175g (6 oz) caster sugar	3 eggs, beaten
250 g (9 oz) plain flour	2.5 ml (1/2 level tsp) salt
10 ml (2 level tsp) baking powder	30 ml (2 tbsp) milk
5 ml (1 tsp) orange essence	25 g (1 oz) icing sugar

1. Grease & base line a 23 cm (9 in) spring-release cake tin.
2. In a small saucepan over very low heat melt the chocolate in the water, then add the vanilla essence and cool.
3. Put the butter in a bowl and cream it with the caster sugar until the mixture is light & fluffy, then add beaten eggs a little at a time. Beat well after each addition.
4. Sift together the plain flour, baking powder & salt.
5. Fold the dry ingredients into the creamed mixture alternately with the milk and the orange essence until the mixture is well blended & smooth.
6. Remove 2/3 of the cake mixture to a separate bowl. Add the cooled, melted chocolate to the remainder of the mixture & stir until evenly blended.
7. Place large spoonfuls of the plain and chocolate mixtures alternately into the prepared tin. Cut through the mixture several times with a knife.
8. Bake at 180°C (350°F) Mark 4 for 1 hour. Cool in tin for a few minutes. Remove sides of tin to cool completely.
9. When cake is cold, dredge the top with sifted icing sugar.