

LODSWORTH & DISTRICT GARDEN CLUB
FLOWER & PRODUCE SHOW
SUNDAY 13TH AUGUST 2017



2PM AT THE VILLAGE
HALL, LODSWORTH

RULES

1. All classes to be open to residents and their relatives of Lodsworth and the following villages which have no horticultural society of their own: Ambersham, Leggatt Hill, Lickfold, River, Halfway Bridge, Selham and Bexley Hill.
2. All exhibits for Sections A (Flowers and Fruit) and B (Vegetables) must have been grown in the exhibitor's own garden or allotment. **No produce that has been purchased may be exhibited in Sections A or B.**
3. Members' gardens and allotments must be open at any time for inspection by the Garden Club Committee.
4. The Garden Club Committee is empowered to expel or refuse admission to any entrant who is considered unworthy of confidence.
5. Exhibitors may enter only one item in each class.
6. In Section A (Flowers) containers will be provided by the Garden Club for all classes except A4, A8, A9, A13 and A14 where entrants should provide their own. Plates for fruit and vegetables will also be provided by the Club.
7. All exhibits to be at the risk of the Exhibitors.
8. All entries for Section E (Photography) must be submitted to Zena Davies at Myrtle Cottage (01798 861430) by 6pm on Wednesday 9th August at the latest. No entries will be accepted on the day of the show.
9. On the day of the show the Village Hall will be open to exhibitors from 9.00am until 11.00am.

There will be no admission to the Hall after 11am.

All exhibitors must leave the Hall by 11.15am.

The judging will start at 11.30am.

Late entries will not be accepted.

10. The presentation of trophies will take place at approximately 3.30pm. Exhibits must not be removed until after the prize-giving.
11. The decision of the Judges is final; they have the power to withhold awards when exhibits are not considered of sufficient merit.
12. Judges in all sections may not act for more than three consecutive years.
13. If any cup or trophy is won by the same competitor in two consecutive shows, he/she will not be eligible to hold it for the next two shows. In the case of the Banksian Medal, a competitor who has won it in either of the two previous shows is not eligible for the current show.

LODSWORTH & DISTRICT GARDEN CLUB

57th FLOWER & PRODUCE SHOW

THE VILLAGE HALL, LODSWORTH
SUNDAY 13th AUGUST 2017

Doors open at 2.00pm

President	Joyce Barden
Chairman	Penny Tree
Treasurer	Zena Davies
Secretary	Mary Daubeny
Membership Secretary	Jill Norris
Show Secretaries	Zena Davies and Lynne Todd
Committee	Linda Howarth Ruth Vivian Claire Fuller

JUDGING

Class A (Flowers & Fruit)	Doris Smallwood
Class B (Vegetables)	Barry Newman FNVS
Class C (Floral Arrangements)	Sarah Bound
Class D (Culinary Skills)	Betty Pennicott
Class E (Photography)	Colin Barker
Class F (Children)	LDGC Committee

EXHIBIT FEES

Members	FREE
Non-members	Adults 25p per entry
	Children over 5 10p per entry

ENTRY FORMS

Exhibitors must use an official entry form supplied with this schedule.

Husbands/wives/partners wishing to make separate entries will need a form each.

Entry forms (and any applicable exhibit fees) should be placed in the box outside The Lodsworth Larder by Wednesday 9th August.

The trophies are awarded as follows:

Name of trophy	Most points in section	Present holder	Not eligible this year
Silver Jubilee Plate	A - E	Jo Huffener	Mary Daubeny
Crosbie Cup	A	Jill Halfhide	Jill Halfhide
Gordon Cup	B	Jo Huffener	-
Lady Nathan Trophy	B1	Paul Phillips	-
Brecknock Cup	C	Jill Halfhide	-
Thorp Trophy	D	David Fortune	-
George Baldwin Cup	E	Alistair Procter	-
RHS Banksian Medal	A & B	Jo Huffener	Peter Corbett Jo Huffener
Sellar Trophy	F	Isobel Reed	-
Williamson Cup (Most outstanding children's exhibit)		Freddie Keen	-

In the event of a tie, the exhibitor with the most firsts will be awarded the trophy. If the result is still a tie, the exhibitor with the most seconds will win the trophy.

Trophy winners (excluding Williamson Cup, the Sellar Trophy and the Banksian Medal) will also receive gift vouchers. Gift vouchers are also awarded for the Most Outstanding Entries in Sections A-E.

Prize money/rosettes are awarded to the winners of each class in section F and to the winners of the Sellar Trophy and the Williamson Cup.

Points awarded to qualify for the cups and trophies are calculated as follows:

Class B1 (collection)	1 st - 8 points	2 nd - 6 points	3 rd - 4 points
All other classes	1 st - 4 points	2 nd - 3 points	3 rd - 2 points

Points for the Collection of Vegetables (Class B1) are awarded in accordance with 'The Horticultural Show Handbook' published by the RHS (see table on page 14)

SECTION 'A' - FLOWERS AND FRUIT

Class

- A1 Roses, hybrid tea &/or large flowered, any cultivar(s), 3 blooms *
- A2 Roses, floribunda and/or cluster flowered, 1 stem *
- A3 Roses, any large flowered type, 1 specimen bloom *
- A4 Roses, mixed blooms, any number, displayed in own bowl
- A5 Hydrangeas, 3 stems, same cultivar *
- A6 Dahlia, 1 specimen, any size, any cultivar *
- A7 Dahlias, any cultivar(s), 3 blooms *
- A8 Mixed flowers, herbaceous, bulbous and/or annuals, any number, own container
- A9 Mixed flowering shrubs, any number, own container
- A10 Sweet Peas, any cultivar(s), 5 stems *
- A11 Geraniums or Pelargoniums, any cultivar(s), 3 stems *
- A12 Lily-type blooms, one cultivar, 5 stems * (see note page 11)
- A13 Any other flowers not mentioned in schedule, own container
(Please consult the Show Secretary for numbers)
- A14 Foliage only, own container
- A15 Pot plant, in bloom or fruiting, max pot size 30 cm
- A16 Apples, 5, dessert, one cultivar, with stalks
- A17 Apples, 5, cooking, one cultivar, with stalks
- A18 Berried fruit, 10 of any one kind, with stalks
- A19 Any other fruit, with stalks *(Please consult the Show Secretary for numbers)*
- A20 The heaviest apple, with stalk

Important Notes

Containers will be provided for the display of flowers in classes marked *

For classes A8, A9, A13, and A14 'own container' could be a vase, jug etc but not jam jars or milk bottles.

Plates will be provided for the display of fruit in Classes A16 - A20.

Notes on exhibiting Flowers and Fruit may be found on page 11.

SECTION 'B' - VEGETABLES

Class

- B1** Collection of vegetables: 4 different kinds (types & numbers as classes B2 - B19)
- B2** Potatoes, 3 of the same cultivar, medium (optimum size 200gm)
- B3** Beans, dwarf French, with stalks, 8
- B4** Beans, climbing, other than runner, with stalks, 8
- B5** Beans, runner, with stalks, 8
- B6** Onions, no bulb to exceed 250gm, 3
- B7** Onions, over 250g, 3
- B8** Garlic, 3 bulbs
- B9** Peas, including sugar snap or mange tout, 6 of the same cultivar, with stalks
- B10** Carrots, 4
- B11** Beetroot, globe, 3
- B12** Shallots, 8 of the same cultivar
- B13** Chillies, any cultivar(s), with stalks, 5
- B14** Courgettes, approximately 150mm in length, 3
- B15** Cucumbers, with stalks, 2
- B16** Lettuce, any cultivar, with roots, 1
- B17** Tomatoes, small fruited and cherry cultivars (less than 35mm), 7
- B18** Tomatoes, medium (approximately 60mm diameter), 5 of the same cultivar
- B19** Any other vegetable not listed above
(Please consult the Show Secretary for numbers)
- B20** Collection of culinary herbs, 5 kinds, fresh cut, 1 container *
- B21** Longest runner bean
- B22** Ugliest vegetable(s)
- B23** 2017 Special Class: one seed potato planted in bag, total weight of potato crop

Important Notes

A tray 60 x 45cm is provided for class B1.

*Containers will be provided for the display of herbs in class B20

Names of vegetable varieties should be displayed where possible as it provides additional interest for spectators, particularly if the variety is unusual.

Notes on exhibiting Vegetables may be found on pages 10 - 11.

For how points are awarded see page 10.

For trophies awarded see page 4.

SECTION 'C' - FLORAL ARRANGEMENTS

<u>Class</u>		<u>Max. Space Allowed</u>
C1	Small but Perfectly Formed - a petite arrangement	25cmx25cmx25cm
C2	Beauty and the Beast	max width 40cm
C3	Look, No Flowers - an arrangement of foliage only	max width 50cm
C4	Bazaar - an arrangement in an unusual container (may include accessories)	max width 50cm
C5	Gardeners' World - a celebration of all things gardening (may include accessories)	max width 60cm

Important Notes

Dimensions given are for the complete arrangement, including container and accessories (where permitted). Flowers, foliage etc used need not have been grown by the exhibitor.

SECTION 'D' - CULINARY SKILLS

Class

D1	Bread, one loaf, handmade, any flavour, one day old	
D2	Savoury Scones, 5, 5-6cm (2-2½ inches) diameter	
D3	Dundee Cake	(see recipe page 9)
D4	Shortbread fingers, 5	
D5	American Muffins, any flavour, 5	
D6	Men Only - Lemon Drizzle Cake	(see recipe page 9)
D7	Jar of lemon curd	(max 350 gm)
D8	Jar of fruit jelly	(max 350 gm)
D9	Jar of fruit jam	(min 350 gm)
D10	Jar of orange marmalade	(min 350 gm)
D11	Jar of chutney/pickle - minimum 2 months old (please state spicy or sweet)	
D12	Eggs, from own fowl, 6 may be shown on a plate or in a basket with straw	

Important Notes

Entries in classes D1 - D6 should be covered with cling film; plates and doilies will be provided.

Labels for D7 - D11 should state contents and a full date, e.g. 5th June 2017

Lemon curd is not a preserve and should be covered with a wax disc and cellophane

All preserves should have a new plain twist top lid or wax disc (cut to size if necessary) and cellophane NOT both. Chutneys and pickles for class D11 must have vinegar-proof lids.

Jars, bottles and corks must not show any trade names, even underneath.

SECTION 'E' - PHOTOGRAPHY

Please note that all photographs must be submitted to Zena Davies at Myrtle Cottage (01798 861430) by 6pm on Wednesday 9th August and NOT on the day of the show. This is to allow the entries to be properly displayed).

Class

- E1 Earth
- E2 Air
- E3 Fire
- E4 Water
- E5 Time

Important Notes

Only one photograph per class please.

Entrants are encouraged to mount their photographs to enhance them and show them to their best advantage. We recommend the overall size should not exceed A4, including mount.

All entries should be as new, i.e. no more than 2 years old and should not have been entered in any previous show.

SECTION 'F' - CHILDREN

Ages 7 and under

Class

- F1 Monster made from fruit or vegetables
- F2 Flowers from your garden arranged in a container
- F3 Three decorated cupcakes

Ages 11 and under

Class

- F4 Monster made from fruit or vegetables
- F5 Flowers from your garden arranged in a container
- F6 Three decorated cupcakes

Important Notes

Please remember to enter age on the entry form as this will be taken into account by the judges. The ages accord with primary school years. Young people of 12 years and over are very welcome to enter other classes in the show. Children who are relatives of L&DGC members, but who do not live in the area, may also enter this section.

Dundee Cake

(Culinary section D3)

100g blanched almonds	1 teaspoon baking powder
180g unsalted butter, room temp	100g ground almonds
180g light muscovado sugar	3 large eggs, beaten
zest of a large orange	2 tablespoons milk
3 tablespoons apricot jam or marmalade	500g mixed dried fruit
225g plain flour	100g whole glace cherries

For the glaze: 1 tablespoon milk and 2 tablespoons caster sugar

1. Preheat the oven at 180°C/160°C fan/gas mark 4. Line a deep loose-based 20cm cake tin with baking parchment.
2. Put the almonds into a small bowl and pour over boiling water to just cover. Leave for 5 mins then drain in a sieve and leave to dry.
3. Put the butter in a large bowl and beat well until soft. Add the sugar and beat until light and fluffy. Stir in the orange zest and apricot jam.
4. Sieve together the flour and baking powder. Add the eggs to the creamed butter and sugar, a little at a time, beating well between each addition. If the mixture starts to curdle, stir in a little flour.
5. Add the remaining flour and ground almonds and mix well. Mix in the milk and then add the dried fruit and cherries and mix gently together.
6. Spoon the mixture into the prepared tin and spread level using the back of a spoon. Arrange the whole almonds close together in neat circles on the top of the cake. Bake in the oven for 45 mins.
7. Lower the oven temperature to 160°C/140°C fan/Gas Mark 3 and cook for a further 60-80 minutes. Check the cake after 50 minutes by inserting a wooden or metal skewer into the cake. When it's done it should have just a few crumbs attached. Check every 10 minutes - it's important not to overcook this cake so the centre will be a little soft.
8. When cooked, remove the cake briefly from the oven, put the milk and sugar into a small pan and heat gently until the sugar has dissolved. Brush over the top of the cake and return the cake to the oven for 2-3 mins. Remove and allow the cake to cool in the tin. When quite cold remove from the tin and wrap in foil and keep for at least 2 days before cutting.

Lemon Drizzle Cake

(Culinary section D6 - Men Only)

125g unsalted butter	175g self-raising flour
175g caster sugar	pinch of salt
2 large eggs	4 tablespoons of milk
zest of 1 lemon	

For the syrup: juice of 1.5 lemons (about 4 tablespoons) and 100g icing sugar

1. Preheat oven 180°C/160°C fan/gas mark 4. Butter and line a 23 x 13 x 7cm loaf tin
2. Cream together butter and sugar. Add eggs and lemon zest, beating them in well.
3. Add flour and salt, folding in gently but thoroughly. Now stir in the milk.
4. Spoon the mixture into prepared loaf tin and bake for 45 minutes or until golden, risen in the middle and inserted cake-tester comes out clean.
5. Prepare the syrup by heating gently in a saucepan until sugar has dissolved.
6. As soon cake is out of oven, puncture the top of the loaf all over and pour the syrup over evenly.
7. Leave cake in tin until completely cold before removing.

NOTES FOR THE GUIDANCE OF EXHIBITORS

Since the objective of the Show is competition it would be pointless to give away all the tricks of the trade! What is attempted here is to make exhibitors aware of practices that can gain or lose points. The enthusiast is recommended to read the RHS publication *The Horticultural Show Handbook*; another useful handbook is *On with the Show* (WI).

Judging of Vegetables

Points are given for: (a) Condition i.e. cleanliness, freshness, tenderness and the presence or absence of coarseness and blemishes; (b) Uniformity i.e. being alike in size colour and form; (c) Size, which is meritorious only if accompanied by quality; (d) Shape and Colour.

The maximum points possible are:

	Condition	Uniformity	Size	Shape	Colour	Total
Beans, French	5	3	3	2	2	15
Beans, runner	5	4	3	4	2	18
Beet, round	5	3	2	3	2	15
Carrots, pointed	5	4	4	3	4	20
Carrots, stump	5	4	3	3	3	18
Courgettes	4	3	2	3		12
Cucumber frame	5	4	3	3	3	18
Cucumber outdoor	5	3	2	2	3	15
Garlic	5	3	2	3	2	15
Leeks	6	4	4	3	3	20
Lettuces	5	4		3*	3	15
Marrows	6	4	3	2		15
Onions	6	4	5	3	2	20
Onions less 250 gm	5	3	2	3	2	15
Parsnips	5	4	4	4	3	20
Peas	6	4	4	4	2	20
Mange-tout	5	4	4		2	15
Potatoes	5	5	3	4	3	20
Shallots, large	6	3	3	3	3	18
Shallots, pickling	5	4	2	2	2	15
Tomatoes, ordinary	5	4	3	3	3	18
Tomatoes, cherry	3	3	2	2	2	12

* Lettuces are judged on firmness and texture

When considering which vegetables to put in a collection it is advisable to choose those which gain maximum points. For example, a collection comprising beet, courgettes, marrow and shallots could only gain a maximum of 57 points even if all were perfect but carrots, parsnips, peas and potatoes could gain 80 points leaving a larger margin for imperfections.

Presentation of vegetables

Onions should be shown without the tops, but you may use rings or collars to support them.

Peas should be handled carefully to preserve bloom; leave a small stalk.

Runner beans should retain a small portion of the flower stem.

Tomatoes should retain the green stalk (calyx) intact on each tomato.

Root vegetables (e.g. potatoes) should be washed but no oil or similar substance is to be used to improve their appearance.

Cabbages - remove only those outer leaves which are discoloured.

Lettuce should be shown with roots wrapped in wet tissue and cling film/poly bag to prevent wilting.

Herbs are judged on freshness.

Judging of Flowers

Merit is assessed by condition and uniformity. 'Good condition' is when the plant material is in the most perfect stage of its possible beauty, i.e. fresh and free from damage due to weather, pests, diseases, faulty handling or any other cause. An exhibit is 'uniform' when the items of which it consists are alike in size and form.

Exhibits are judged by their quality and not as a floral arrangement.

Be very careful to stage 'according to schedule', for example 'one container of five dahlias' means five, not four or six! Disqualification for 'not according to schedule' (NAS) is automatic however perfect the (incorrect) number of blooms may be. Sizes of blooms must be strictly adhered to in order not to exceed limits stated.

The names of varieties of flowers and fruits may be displayed. This is not essential but it provides additional interest particularly if the variety is unusual.

Annuals	Plants grown from seed which normally flower, seed and die within twelve months.
Biennials:	Plants grown from seed and which normally complete their life cycle within two years.
Perennials:	Plants which live for more than two years and which normally lose their top growth during the winter.
Bulbous:	Plants which grow from bulbs, corms, tubers or rhizomes
Shrubs:	Plants which live for more than two years but which do not lose their top growth during the winter.

Lily-type blooms (A12) are simply flowers (not always bulbs) which have the word lily in their name. e.g. Arum Lily, African Lily, Day Lily, Guernsey Lily, Foxtail Lily, Kaffir Lily, Peruvian Lily, Plantain Lily (Hosta).

Metric conversion

2.5cm = 1" 10cm = 4" 15cm = 6" 30cm = 12"

Further information and guidance can be found by visiting our website www.ldgc.org.uk

MEMBERSHIP

The members of Lodsworth & District Garden Club share an interest in gardening. They value the club for the learning experience it offers and for the opportunity to share ideas and discuss horticultural problems. If you are not already a member, please join us!

Apart from the obvious social advantages of membership, members receive:

Free entry for all exhibits at the Annual Show

Free or reduced entry to most events organised by the Garden Club

A 10% discount on horticultural goods (valued over £5) from Austen & Co, in Petworth, Midhurst and Billingshurst

A 5% discount from Rotherhill Nurseries and Garden Centre, Stedham

A 5% discount from Ayling's Garden Centre, Trotton

A 5% discount from Haslemere Garden Centre, Brook

A 10% discount from Squires Garden Centre, Milford

A 10% discount from the Aldingbourne Trust Garden Centre

As the Lodsworth & District Garden Club is a registered charity, we can take advantage of reclaiming tax on annual subscriptions and/or donations.

The Committee would like to thank the many members who make a donation over and above the membership fee.

New members are always welcome to the Club. Please contact our Membership Secretary Jill Norris on 01798 860936 or jillandbarry.norris@gmail.com for an application form.

Annual Subscription Rates: (from 1st February each year)

£5 for individual membership, £7.50 for a family membership



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www.ldgc.org.uk