

BARHAM AND DISTRICT HORTICULTURAL SOCIETY



SUMMER AND AUTUMN SHOWS 2012

In the VILLAGE HALL, BARHAM

Saturday, 7th July

Saturday, 1st September

(Both shows open at 2.30 pm.)

PRESIDENT	Brigadier M A Atherton, CBE, JP, DL, DCL
VICE-PRESIDENTS	Mr E Clough, Mrs S Clough, Mrs J Dring, Mr R Dring, Prof. A Bull, Mrs E Bines, Mr B Oakey
CHAIRMAN	Mr Tim Bines, Derrington Manor, Barham. ☎ 831240
HON. TREASURER	Mrs Pat Austin, 94 The Street, Kingston. ☎ 830185
HON SECRETARY	Mrs Gaby McGuire, Wold House Womenswold. ☎ 831557
HON SHOW SECRETARIES	Mrs Jean Clough, Courtlands, Barham. ☎ 831389 Mr. Brian Wright, Woolage Green. ☎ 01304-830894
COMMITTEE	Mrs J Borgioli, Mr A Clough, Mr V Cracknell, Mr J Crothall, Mr T Cummings, Mrs. Liz Dallison Mrs. M Duke, Mrs T Fleming,

Presentations will be at 3.30 pm followed by a sale of exhibits (at exhibitors' discretion).

Prizes may be collected at any time from the Treasurer.



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ENTRY FORM - SUMMER SHOW

Gentlemen: Mark Circles round classes required. ()*

Ladies: Mark X through classes required. ()*

* Please also tick if you are a new exhibitor

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55					

Exhibitor's Name: Mr: (O)

Mrs/Miss (X)

Address.....

.....

Entrance Fee enclosed:

Approx. widths of Pot Plants:.....

ENTRY FORM - AUTUMN SHOW

Gentlemen: Mark Circles round classes required. ()*

Ladies: Mark X through classes required. ()*

* Please also tick if you are a new exhibitor

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68		

Exhibitor's Name: Mr: (O)

Mrs/Miss (X)

Address.....

.....

Entrance Fee enclosed:

Approx. widths of Pot Plants:.....



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RULES

- 1 Exhibitors must be members of the Society, except for Open Classes.
- 2 All exhibits must have been grown in the Exhibitor's garden or allotment, except for Floral Art Classes. The Committee reserves the right to inspect the gardens of any intending exhibitor.
- 3 Members employing a part-time professional gardener may compete.
- 4 Two or more persons may not exhibit for prizes in the same class and from the same garden.
- 5 Exhibitors may only enter one exhibit in each class.
- 6 All Barham and District boys and girls of 16 years or under, or children of 16 years of age or under who are related to a member of the Society are eligible to enter the Children's Classes.
- 7 The Judges have the power to withhold a prize or prizes if they consider the exhibits to be of insufficient merit. Any protest may be handed in writing to the Secretary before 3.30 pm. on the day of the Show, when it will be examined by the Committee whose decision will be final.
- 8 In the Flower Exhibit classes all the work must be done by the Exhibitors alone.
- 9 All the exhibits must be staged between **9.00am and 10.30am** on the day of the Show. All exhibitors must then withdraw from the Hall, after which, and until the show opens, only the Judges, the Secretary, and necessary assistants will be allowed in the Hall.
- 10 All vases for the Flower Classes will be supplied by the Society and must be used, except in the classes marked with an asterisk. Fruit and vegetables to be shown on plates provided.
- 11 The entrance fee will be **20p** per exhibit, except for Children's exhibits and Open Classes, which are free.
- 12 Prizes will be £1, 50p, and 30p for 1sts, 2nds and 3rds respectively.
- 13 Entries made on the form at the back of this Schedule must be handed to a Committee member **on or before the Tuesday before the Show**, and must be accompanied by the appropriate entrance fees. Entries will be accepted after the Tuesday, but **not later than midday FRIDAY, when the entrance fee will then be £1 per item.**
- 14 The Committee will not be responsible for the loss of or damage to Exhibitors' property, but all ordinary care will be taken to avoid such.
- 15 The competitors who won the Banksian Medals in 2009, 2010 and 2011 are not eligible for the 2012 award.
- 16 Pot plants must have been in the exhibitor's possession for at least 6 months prior to the show.
- 17 Please identify variety of vegetables and flowers where possible.

For the latest news, visit our website at www.barhamhortsoc.co.uk

Floral Art*(open to men and women)**JUDGE: Mrs. J. Birch*

62	'Autumnal Feasts' - can include fruit & vegetables. exhibit - maximum dimensions 50 cm/20" in any direction	An
63	'A Glitzy Centrepiece' – an exhibit, maximum dimensions 45 cm /18" in any direction	
64	'Simply Conifers' – An arrangement maximum dimensions 45 cm (18") in any direction	
65	'Tiny treasures' – A miniature arrangement maximum dimension 10 cm/4" in any direction.	

Photography*(Must have been taken by exhibitor)**JUDGE: Mrs J Birch*

66	'Trees' colour or black and white, size 12 ½ cm x 17 ½ cm (7" x 5") no mount to be used
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Children's photography*(Age to be shown)**JUDGE: Mrs J Birch*

67	'Autumn Colour' – a colour photograph, size 12 ½ cm x 17 ½ cm (7" x 5") (No mount to be used)
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Children's section (open)*(3 classes: (1) under 7 years old; (2) 8-11 years old; (3) 12- 15 years old)**JUDGE: Mr J Birch*

68	Any Animal or Bird using a paper plate as a basis. Additional Materials can be used.
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CHALLENGE CUPS and AWARDS 2011

GODBER CUP	For the best Rose Bloom, July Show <i>Holder: Mr. B Wright</i>
SIVOUR CUP	For the best Sweet Pea exhibit, July Show <i>Holder: Mrs J Clough</i>
H. E. MIDDLETON CUP	For the best Dahlia bloom, September Show <i>Holder: Mr. B Wright</i>
CLARKE CUP	For the member gaining the highest aggregate of points in both Shows <i>Holder: Mr. B Wright</i>
KATHIE HEDLEY CUP	For the member gaining the highest aggregate of points in the Flower Exhibit Classes, both Shows <i>Holder: Mrs G McGuire</i>
CARR MEMORIAL CUP	For the member gaining the highest aggregate of points in the Cookery Classes, both Shows <i>Holder: Mrs. J Wright</i>
ALLEN CUP	For the member gaining the highest aggregate of points in The Collection of Vegetables Classes, both Shows <i>Holder: Mr A. Clough</i>
COLLINGWOOD CUP	For the highest aggregate of points in Onion Classes <i>Holders: Mr. B Wright</i>
A. J. ROSS AMATEUR CUP	Highest aggregate of points in Fruit, both Shows <i>Holder: Mr. B Wright</i>
SCHOOLS CUP	For the boy or girl gaining the highest aggregate of points in the Children's Classes, both Shows <i>Holder: Chloe Borgioli</i>
COTTAGER'S CUP (Members Memorial Award)	For the member with the most entries in both Shows <i>Holder: Mr B Wright</i>
PRESIDENT'S CUP	For the Best Flower in the Autumn Show (except Dahlia) <i>Holder: Brig. M Atherton</i>
POTATO CHALLENGE CUP	<i>Holder: Mrs P Austin</i>
NOVICE CUP	For the Exhibitor gaining the most prize money in classes 47 – 56 inclusive in the Autumn Show <i>Holder: Mrs. J Borgioli</i>
NEW EXHIBITOR'S AWARD	For the most points by a new exhibitor <i>Holder: Mrs. J Pearson</i>
The BANKSIAN MEDAL of the Royal Horticultural Society	Awarded to the winner of the largest aggregate of prize money in the Horticultural Classes of both Shows. <i>Winners: 2009 Mrs. B Page - 2010 Mrs. J Wright 2011 – Mr B Wright</i>
"GARDEN NEWS" TOP TRAY CLASS	<i>Holder: Mr B Wright</i>
"GARDEN NEWS" TOP VASE CLASS	<i>Holder: Mrs J Terry</i>

SCHEDULE FOR SUMMER SHOW

FLOWERS

JUDGE: Mr. Ian Clapp

1	Sweet Peas	Three vases each of three stems of one variety
2	Sweet Peas	One vase, nine stems - any variety
3	Roses	One vase of three large-flowered (H.T.)
4	Roses	One vase of three stems, cluster-flowered (Floribunda or Polyanthus)
5#	Rose	Specimen bloom, large-flowered (H.T.)
6#	Rose	One rose, most fragrant
7	Rose	One rose arranged as a buttonhole (only rose Foliage allowed)
8	Pinks	One vase of five stems outdoor-grown (only own foliage and subsidiary buds allowed)
9	Delphinium	One vase of one spike
10	Delphiniums	One vase of three spikes, any varieties
11	Pansies	Five blooms, displayed on boards provided
12	Flowers raised from seed during the 12 months preceding the Show	three vases, each of 3 blooms or spikes of one kind (excluding any of the above)
13	Perennials	One vase of 3 blooms or spikes of one kind(excluding any of the above)
14	Perennials	One vase of 5 blooms or spikes of different kinds (excluding any of the above)
15	Pot Plant*	In flower or fruit (except Begonias) Approx. widths To be entered on entry form
16	Pot Plant*	Begonia to be entered “ “
17	Pot Plant*	For Foliage “ “
18	Any Bloom or Plant	
19	Flowering Shrub	One vase of 3 blooms or stems of same kind
20	Foliage	5 branches of differing foliage, grasses included, all Fruits, berries, flowers and the like removed.

***Would you like to advertise
In our next Show Schedule?
You can contact us
Via our website
www.barhamhortsoc.co.uk***

Classes 5 and 6 are to be shown in Exhibitor's containers, the remaining classes in containers provided by the Society.

* Name and variety, if known, to be attached to the exhibit

COOKERY CLASSES
(open to men and women)

JUDGE: Mr. G. White

57	1 loaf of wholemeal bread
58	1 lb./454 jar of Tomato Chutney to complement cheese
59	Traditional Cornish Pasty
60	Individual bread & butter pudding cooked in 4”(10cm) ramekin dish
61	Date and Apple Walnut loaf – recipe given below

Judge: Mr. Brian Barnett

FRUIT

(To be shown on plates provided)

21	Gooseberries	10 fruits
22	Blackcurrants	5 bunches
23	Red or White currants	9 bunches of either
24	Raspberries	10 fruit with stalks
25	Strawberries	10 fruits
26	Any other fruit	10 fruits
27	Collection of Fruit	3 specimens of three different fruits (9 pieces altogether)

DATE & APPLE WALNUT LOAF

4 oz.(110g) soft margarine	1 small cooking apple, peeled
6 oz. (175g) soft brown sugar	Cored and roughly chopped
2 eggs lightly beaten	4 walnuts roughly chopped
4 oz. (110g) wholemeal flour	30 oz. (75 g) pitted dates chopped
	3 or 4 tablespoons milk

Preheat oven gas mark 4 – 350F

A loaf tin, base measurements 3 ½ x 7 ½ “(9x9 cm) buttered.

Put margarine, sugar, eggs, flour & salt and baking powder into a large mixing

Bowl (sifting the flours in), then whisk them together until they roughly combine.

Next add apple followed by walnuts and pitted dates. Finally add the milk, then mix it all together before transferring the mixture to the prepared tin. Space it out evenly, then bake for 1 hour until the loaf feels springy in the centre and a skewer inserted in the middle comes out clean. Let cake cool for a minutes or two in the tin, then turn out onto a wire tray. Store in air-tight tin until cold.

AMENDMENTS NECESSARY FOR THIS RECIPE

Please accept my sincere apologies for the errors that have occurred in the recipe as featured above.

The required amendments Nos 1-6 below should be made to ensure a perfect result.

Brian Wright - joint show secretary.

1. 4oz. walnuts roughly chopped.
2. 3oz. [75g] pitted dates chopped.
3. 4oz [110g] plain flour. [omitted]
4. Pinch of salt. [omitted]
5. A loaf tin, base measurements 3 1/2 ins x 7 1/2 ins [9x19 cms].
6. Store in air-tight tin when cold.

VEGETABLES

(All to be shown on plates except Classes 35, 36 and 37)

JUDGE: Mr. Brian Barnett

		Points	
28	Potatoes	5 coloured	20
29	Potatoes	5 white	20
30	Carrots	5 roots	20
31	Peas	10 pods	20
32	Broad Beans	10 pods	15
33	Beetroot	3 globes	15
34	Spring Onion	Bunch of 10 (tops on)	10
35	Cabbage	2 heads	15
36	Lettuce (Cabbage)	2 heads	15
37	Lettuce (Cos)	2 heads	15
38	Courgettes	3 fruits (not over 6”)	10
39	Mange tout Peas	10 pods	12
40	Collection of vegetables	3 of the following vegetables in the numbers stated: Potatoes(3), Carrots(3), Peas(6), Broad beans(6), Beetroot(3), Spring onions(6), Cabbage(1), Lettuce(2), Courgettes(3), Mange tout Peas(6) * (To be shown in boxes provided)	
41	Culinary herbs	5 different kinds (to be shown in water)	
42	Pair of vegetables	Must be of the same kind (excl. any of the above)	
43	Rhubarb	4 stalks	

*The number shown against Classes 28 to 39 inclusive are the points awarded each kind of vegetable when used in Class 40 (“Collection of Vegetables”). These are the maximum possible in each class, as specified by the Royal Horticultural Society.

COOKERY CLASSES

(open to men and women)

JUDGE: Mrs Doreen Clarke

44	Dish of kipper pate
45	Bowl of tomato salad sufficient for 2 persons
46	1lb (454g) jar of grapefruit & lemon marmalade
47	Terrine of summer fruits
48	Chocolate marbled cake – recipe given below

Chocolate Marbled Cake

6 oz butter or margarine	9 oz. flour
6 oz. sugar	2 tsps. baking powder
¾ cup warm milk	vanilla essence
4 egg whites	milk
	1½oz block chocolate

Cream the fat and sugar very thoroughly and stir in the warmed milk and the stiffly beaten egg whites. Sieve the flour and baking powder and add to the creamed mixture, together with a few drops of vanilla essence and, if necessary, a little milk. Divide the mixture into two and add the chocolate (dissolved in a very little milk or water) to one part. Put alternate spoonfuls of the two mixtures into a prepared 8” tin and bake in a moderate oven (350 o F, mark 4) for 1 ¼ - 1 ½ hours until firm to the touch.

Please note: Jars are not to show any form of commercial advertising. Lids can be plain white plastic screw-on, or pliable press-on (no inner wax seal necessary), or clear cellophane plus inner wax seal.

FLORAL ART

JUDGE: Mrs. Marie Maddocks

49	‘Bold and Simple’	an exhibit. Maximum dimensions 60 cm/24” in any direction
50	‘High Summer’	An exhibit. Maximum dimensions 60 cm/24” in any direction
51	‘Miniature Arrangement’	to be constructed in an egg cup -
52	‘Get Well Soon’	A cheerful ‘get well’ arrangement max. dimensions 25 cm(10”) in any direction

NOVICE CLASSES

These classes are open only to members who have never previously won a first price for the subject of the class in a Barham & District Horticultural Society Autumn Show.

Flowers

JUDGE: Mr. Janine Doulton

<u>Roses</u>	
47	One vase of 3 blooms of large flowered roses, one or more varieties
48	One vase of 2 stems of cluster flower roses; Floribunda or Polyanthus
<u>Dahlias</u>	
49	One vase of 5 blooms, any class, any variety
50	One vase of 3 decorative of any variety or varieties
<u>Other Flowers</u> (this class is not a floral arrangement)	
51	One vase of perennial flowers other than roses, dahlias, shrub and tree flowers, 3 stems of one variety
52	A collection of cut flowers, at least 4 different varieties

Vegetables

JUDGE: Mr. Dusty Miller

53	Runner Beans	6 pods of one variety
54	Tomatoes	4 of one variety
55	Apples	3 of one variety
56	Beetroot	3 roots, any form

VEGETABLES

JUDGE: Mr. Dusty Miller

(to be shown on plates provided)

26	Potatoes	5 white	(20)
27	Potatoes	5 coloured	(20)
28	Runner Beans	10 pods	(18)
29	French Beans	10 pods	(18)
30	Carrots	5 roots (shown with 3" of greenery)	(20)
31	Onions	5 bulbs, exceeding 3.5" diameter	(20)
32	Onions	5 bulbs, under 3.5" diameter	(15)
33	Onion display	1 large onion, 3 medium onions, 3 shallots	
34	Tomatoes	5 fruits	(20)
35	Green Cabbage or Savoy	2 heads	(15)
36	Vegetable Marrow	1 pair fruits, not above 12"	(15)
37	Beetroot	3 roots, any form	(15)
38	Shallots	10 bulbs, exhibition size	(18)
39	Leeks	3 plants, shown with 1" grass and 1" roots	(20)
40	Cucumbers	1 pair of cucumbers, in- or outdoor	(18)
41	"Garden News" Top Tray* <i>(Members only)</i>	3 vegetables chosen from the following eight: Cauliflowers (2), Onions (3), Potatoes (3), Peas(6), Runner Beans (6), Tomatoes (6), Carrots (3) and Parsnips (3) - both without top foliage	
42	Biggest Potato		
43	Longest Runner Bean		
44	Truss of Cherry Tomatoes (red or yellow)	10 fruits minimum (round fruits only)	
45	Beefsteak Tomatoes	3 fruits	
46	Oddities Class	Anything grown not according to plan, e.g. deformed vegetable	

*Class sponsored by D.T. Brown – see special rules. The quantity of each vegetable to be included is shown in brackets; boxes provided by the Society.

JUDGE: Mr. T Cumming

CHILDREN'S SECTION*(3 classes: (1) under 7 years old; (2) 8-11 years old; (3) 12- 15 years old)*

53	A Miniature Park/ Garden on a tray	No bigger than 12" x 10"
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PHOTOGRAPHY

JUDGE: Mr T. Cumming

(Must have been taken by the exhibitor)

54	'By the River'	a still life, can be black & white or colour, size 12 ½ cm x 17 ½ cm –(7" x 5"); no mount to be used
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CHILDREN'S PHOTOGRAPHY

JUDGE: Mr T. Cumming

(Age to be shown. Must have been taken by the exhibitor)

55	'The Sky'	size 12 ½ cm, x 17 ½ cm (5" x 7") – no mount to be used.
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SPECIFIC RULES FOR AUTUMN SHOW

'GARDEN NEWS' TOP TRAY AND DAHLIA CLASSES

Please ensure that the rules for entry to Class 41 are understood and followed in full.

1 The Class is to be known as: "Garden News" Top Tray Class, sponsored by Thompson & Morgan

2 The Top Tray Class is for three vegetables chosen from the following eight. The quantity of each vegetable to be included is shown in brackets.

CAULIFLOWER (2), RUNNER BEANS (6), ONIONS (3), TOMATOES (6), POTATOES (3), CARROTS* (3), PEAS (6), PARSNIPS* (3)

*For carrots and parsnips the top foliage should be trimmed to not more than two inches (2") from the top of the shoulder of the vegetable.

3 The vegetables should be displayed within the area of 18" by 24". All vegetables must be displayed within the confines of this area, and no part of any vegetable come out of it. A tray or board measuring 18" by 24" can be used by the exhibitor on which to display the vegetables, or the area can be simply marked out on the staging.

4 The only garnishing material allowed is parsley. A black base cloth is permitted, or the tray can be painted. No other material is allowed.

5 Each type of vegetable will be judged using a scale of 20 points split into three sections. There are 7 points for size, shape and colour; 6 points for uniformity; and 7 points for condition.

6 The Top Tray Class can be open to all or for members only, but this must be made clear in the Schedule.

7 The winner of the Top Tray Class will receive a special certificate, plus a £10 Thompson & Morgan gift voucher; the runner-up will receive a certificate, plus a £5 Thompson & Morgan gift voucher; and the third-placed entrant will receive a certificate, and a £3 Thompson & Morgan gift voucher. SHOW SECRETARIES MUST NOTIFY "GARDEN NEWS" OF THE WINNERS' NAMES AND ADDRESSES.

TOP VASE CLASS

The Top Vase Class is for a vase of mixed flowering stems containing a total of between five and ten stems taken from a minimum of two different kinds of plants. The vase can be any shape or size but no marks are awarded for the vase itself. No seed heads or berries, and no accessories whatsoever will be allowed. Foliage growing naturally from the flowering stem, and still attached to the stem is allowed. Packing material, e.g. oasis, is allowed.

The display will be judged out of 35 points. 25 points for colour, form, condition, quality and freshness of flowers, and 10 marks for overall presentation.

Please add this to your entry form if you wish to enter (class 19)

Prizes are the same as for the Top Tray Class above, other than the sponsors, who are Thompson & Morgan

ALL DAHLIA ENTRIES INCLUDING NOVICE CLASSES

Flower types must conform to the criteria set out by the National Dahlia Society.

Details can be found on www.barhamhortoc.co.uk and/or www.dahlia-nds.co.uk

SCHEDULE FOR AUTUMN SHOW

FLOWERS

JUDGE: Mrs. Janine Doulton

1	Dahlia	Specimen Bloom, Giant or large Dahlia
2	Dahlia	3 Specimen Blooms, Med. Dec., 6"-8"
3	Dahlia	3 Specimen Blooms, Med. Cactus, 6"-8"
4	Dahlia	3 Blooms, Small Dec., 4"-6"
5	Dahlia	3 Blooms, Small Cactus, 4"-6"
6	Dahlia	3 Blooms, 3"-4"
7	Dahlia	5 Blooms, Pompon, not exceeding 2"
8	Gladioli	3 Blooms, any variety
9#	Rose	Specimen bloom, large-flowered (H.T.)
10	Rose	3 Blooms, large-flowered (H.T.)
11	Rose	3 Stems, cluster-flowered (floribunda or polyanthus)
12	Michaelmas Daisies	3 Stems
13*	Pot Plant	In flower or fruit (except Fuchsia)
14*	Pot Plant	For foliage
15*	Pot Plant	Fuchsia
16	Cut Flowers	3 kinds, 3 Blooms, spikes or stems in separate vases (excluding any of the above)
17	Any Bloom or Plant	
18	Flowering Shrub	1 vase of 3 blooms or stems of same kind
19	"Garden News" Top Vase	<i>(see special rules, page 6)</i>
20	Foliage	5 branches of differing foliage (grasses allowed) – All fruits, berries, flowers and the like removed

Class 9 *only* to be shown in Exhibitors' containers

* Name and variety (if known) to be attached to the exhibit

FRUIT

JUDGE: Mr. Dusty Miller

(to be shown on plates provided)

21	Apples	5 Fruits, one variety, dessert
22	Apples	5 Fruits, one variety, culinary
23	Collection of Fruit	3 specimens of three different Fruits, total 9
24	Pears	5 fruits, one variety, dessert
25	Raspberries	6 fruits with stalks