

AUTUMN SHOW

Saturday 10th September 2022
Hazlemere Community Centre

SHOW TIMETABLE

Friday 9 th September	7.30-8.30 pm	Entry forms to be received at Hazlemere Community Centre
Saturday 10 th September	8.00-10.00 am	Staging of Exhibits
	10.00 am	Judging commences
	2.00-3.45 pm	Open to the Public
		Refreshments will be available
	3.30 pm	Presentation of Prizes and Raffle

AUTUMN SHOW RULES

1. The show is open to HGA members, their partners and their children.
2. All horticultural entries must be owned or grown by the Exhibitor, and must have been in their possession for at least three months prior to the show. This does not apply to flower arrangements.
3. All entries must be staged between 8am and 10am on the morning of the show.
4. Only one entry allowed per class, per exhibitor, per garden in Divisions A, B, C, D and G. In Division E (Domestic) any number of family members (see Rule 1) can each make one entry per class. In Division F, each eligible child may make one entry per class.
5. The Committee has the right to inspect gardens of exhibitors.
6. The Judges and Committee reserve the right to withhold any awards in any class if the entries do not warrant such. However, if the exhibits so deserve, more than one winner may be selected in any class.
7. Every care will be taken of exhibits, but the Committee will not be responsible for any loss or damage to exhibits.
8. Where cut material is exhibited, all stems must reach the water of the container.
9. Judging will be in accordance with the RHS Handbook although beetroot will not be cut. The judges' decision is final.
10. All entry forms must be received by Friday 9th September 2022. Committee members will be at Hazlemere Community Centre, on that evening (7.30 to 8.30pm) to receive entry forms.
11. After the entry exhibits cannot be changed from the class entered to any other class.
12. At the staging of exhibits, entry cards will be supplied for each class entered.
13. After judging has taken place, no exhibit or part of an exhibit may be altered until the end of the show.
14. Exhibits must not be removed before the presentation of prizes.
15. Exhibits may be staged with accessories unless otherwise stated; paper plates are provided for vegetable exhibits.
16. Points will be awarded for places in each class as follows:
First - 4 points, Second - 2 points, Third - 1 point
The judges' point scoring system for Class 29 vegetable collection appears in the table below.
17. There is no charge for entering the Autumn Show.
18. All 2021 cup winners should ensure that their cups are returned to the Committee by Sunday 4th September 2022 at the latest.

	Number	Points		Number	Points
Aubergines	2	18	Leeks	3	20
Artichokes (Jerusalem)	2	10	Lettuce	2	15
Artichokes (Globe)	2	15	Marrows (incl. Squash)	2	15
Beans (Broad)	6	15	Onions (over 250g)	3	20
Beans (Dwarf, Climbing, French or Stringless)	6	15	Onions (Pickling)	9	12
Beans (Runner)	9	18	Shallots (Pickling)	9	15
Beetroot (Globe)	3	15	Shallots (Exhibition)	9	18
Beetroot (Long)	3	20	Spring Onions	6	12
Broccoli	2	15	Parsnips	3	20

	Number	Points		Number	Points
Brussels Sprouts	9	15	Pea (Pods)	6	20
Cabbage	2	15	Potatoes	3	20
Capsicums	2	15	Pumpkin	1	10
Carrots (Long pointed)	3	20	Radishes	6	10
Carrots (Stump rooted)	3	18	Rhubarb	3	12
Cauliflowers	2	20	Swedes	2	15
Celeriac	3	15	Sweet Corn	2	18
Celery (Blanched)	2	20	Tomatoes (large fruited) Beefsteak	3	16
Celery (Self-blanched)	2	18	Tomatoes (medium)	5	18
Courgettes	3	12	Tomatoes (small-fruited and cherry)	10	12
Cucumbers (House/Frame)	2	18	Turnips	3	15
Kohl Rabi	3	12			

AUTUMN SHOW SCHEDULE 2022

DIVISION A – VEGETABLES

Class

1. 4 white potatoes: any shape
2. 4 coloured potatoes (including those with red eyes): any shape
3. 3 stump rooted carrots
4. 3 long or intermediate carrots i.e. pointed type
5. 3 parsnips
6. 4 beetroot
7. 9 shallots: diameter not to exceed 30mm
8. 9 shallots: size unlimited
9. 3 onions grown from sets
10. 3 onions grown from seed, not to exceed 3"
11. 3 large onions, exceeding 3"
12. 3 leeks
13. 5 dwarf beans
14. 8 runner beans
15. 3 courgettes: length 4"- 6", excluding stalk
16. 1 pair of marrows: length not to exceed 15", excluding stalk
17. 2 cabbages with minimum 2.5" stalk
18. 2 ridge cucumbers
19. 2 frame or greenhouse cucumbers
20. 2 hearted lettuces
21. 5 tomatoes, complete with stalk to first elbow
22. 10 cherry or small plum tomatoes, complete with stalk to first elbow
23. 5 hot chilli peppers
24. 2 sweet peppers (capsicums)
25. 2 sweetcorn staged with quarter length open
26. Any other vegetable not scheduled
27. Collection of culinary herbs: any three varieties to be exhibited in a vase and arranged for visual effect
28. Collection of one specimen vegetable from any five of classes 1-25 (maximum of 5 points for each item)
29. Vegetable Collection: 4 distinct kinds of vegetable, numbers as per the table in the 'Autumn Show Rules' section.
30. A collection of home grown vegetables displayed in a trug or basket and arranged for visual appeal. Parsley may be added if desired but **no artificial aids**.

NOTE: Two varieties of the same vegetable cannot be included in classes 28 and 29; e.g. stump rooted and long carrots.

DIVISION B – FRUIT

(Place berries, currants and other small fruit on their respective leaves on a plate or dish)

31. 4 cooking apples, same variety
32. 4 dessert apples, same variety
33. 2 bunches grapes, any varieties
34. 6 plums, with stalks attached, same variety
35. 4 pears
36. One plate or dish of home grown fruit other than above

DIVISION C - FLOWERS AND POT PLANTS

(Pot sizes: for 5" read also 1.27 litres; for 7" read also 3 litres)

Flowers (flower classes - one vase only per class)

37. Rose: 1 specimen bloom
38. Rose: 3 blooms, Large Flowered (HT), any mix
39. Rose: 3 stems, Cluster Flowered, any mix
40. Dahlia: 1 cactus or semi-cactus
41. Dahlia: 1 decorative
42. Dahlia: 1 waterlily
43. Dahlia: 3 cactus or semi-cactus
44. Dahlia: 3 decorative
45. Dahlia: 3 waterlily
46. Dahlia: 3 pompom (blooms not to exceed 52mm diameter)
47. Dahlia: 3 any other type (including bedding), all ball varieties must be named
48. Chrysanthemum: 3 stems, Sprays
49. Gladioli: 1 specimen stem, large
50. Gladioli: 1 specimen stem, small cultivar
51. Gladioli: 3 stems, one variety
52. Gladioli: 3 stems, more than one variety
53. Asters: 3 stems of annual asters, one or more varieties
54. Herbaceous Perennial: 3 stems of one variety not scheduled above
55. Annual: 3 stems of one variety not scheduled above

Pot Plants

56. Coleus: maximum pot size 7"
57. Pot plant: foliage only, excluding class 56
58. Fuchsia: maximum pot size 7"
59. Tuberous Begonia: maximum pot size 7"
60. Pelargonium (Geranium): maximum pot size 7"
61. African Violet
62. A pot of Impatiens (Busy-Lizzie): maximum pot size 7"
63. A flowering pot plant not covered by Classes 56 - 62
64. A flowering pot plant grown from seed in the past 12 months
65. A collection of 3 different pot plants: maximum pot size 7"
66. 3 Cacti and/or succulents: maximum pot size 3.5"
67. 3 Cacti and/or succulents: pot size 3.5"-5.5"
68. 1 specimen cactus or succulent: any size pot
69. Cacti and/or succulent garden arranged for effect in a bowl or container not to exceed 15" (round, square or oblong)
70. Hanging basket

DIVISION D - NOVICE SECTION

A "novice" has never won any prize in any of our shows in the class they are entering.

71. 3 potatoes: one variety, any colour, any shape
72. 3 beetroot
73. 3 onions
74. 4 runner beans
75. 3 tomatoes
76. Collection of **one** specimen vegetable from any 4 types that appear in the table in the rules (maximum of 5 points for each item)
77. A single rose bloom
78. A vase of 3 stems of flowering, berried or foliage shrubs (any combination)
79. A flowering pot plant
80. Annual: 3 stems, one or more varieties

DIVISION E – DOMESTIC (See note below)

81. An Apple and Cinnamon cake (*hard copies of the recipe available from the Barn Store*)
82. A Victoria Sponge cake
83. 4 Vegan Banana Cupcakes (*hard copies of the recipe available from the Barn Store*)
84. 4 savoury muffins (your choice of recipe); please name type of muffin on your entry card
85. A vegetarian quiche (your choice of recipe)
86. A jar of fruit curd (any variety)
87. A jar of sweet preserve (jam or jelly)
88. A jar of chutney

NOTE: Jars to be standard shape, either 12oz or 1lb size, and unmarked and undecorated. They should be correctly sealed and clearly labelled with name of product and date made. Please cover cooked exhibits with clingfilm.

DIVISION F - CHILDREN'S SECTION: 12 YEARS AND UNDER

89. An A4 painting, using hands and/or feet (**Under 4 years only**)
90. A painted stone
91. Three decorated cupcakes (*decoration ONLY to be judged*)
92. A crown made from materials of your choice
93. A creature, real or imaginary, made from fruit and/or vegetables

DIVISION G – NOVELTIES

94. 4 sausage rolls - any recipe (**This class is open to men only.**)
95. Longest runner bean
96. Heaviest onion
97. Heaviest marrow
98. Heaviest truss of tomatoes (including green)
99. Heaviest carrot
100. Heaviest pumpkin
101. Any other heavy vegetable
102. 3 Eggs on a plate, from your own birds (one egg to be broken for display)

DIVISION H - FLORAL ART

103. 'Autumn in the Garden': An arrangement of seasonal flowers, foliage, berries, seed pods etc. Props such as raffia, chicken-wire, sticks, etc. allowed, but no oasis!
Table-top space allowed: approximately 50cm by 50cm.
104. An exhibit inspired by the Platinum Jubilee, in any container.
Table-top space allowed: approximately 50cm by 50cm.
105. A petite exhibit and a home-baked tea-time treat fit for a queen, presented on a small tray.
Not to exceed 30cm overall. (*Both the floral exhibit and the treat will be judged!*)

NOTE: Accessories permitted but **no** artificial plant material, e.g. polyester/silk flowers, may be used in any of classes 103 to 105. **Exhibits should fill approximately two-thirds of space allowed.**

APPLE & CINNAMON CAKE

INGREDIENTS	METHOD
<p>1lb (450g) Cooking Apples 6oz (175g) S.R. flour ½ tsp cinnamon 1 level tsp baking powder 6oz (175g) caster sugar 2 eggs ½ tsp almond essence 4oz (100g) butter, melted 1oz (25g) flaked almonds</p>	<p>Heat oven to 180C/160C fan/gas Mark 4. Line an 8in (20cm) loose-bottomed cake tin with greaseproof paper, also greased. Peel, core and thinly slice apples and put into a bowl of water. Put flour and baking powder into a bowl with sugar and cinnamon. Beat eggs and essence together, stir into flour with melted butter and mix well. Spread half the mixture into the tin. Drain and dry apples on kitchen paper, arranging on top of mixture. Top with rest of mixture, some apple may show through. Bake for approx. 1-1¼ hrs until golden and shrunk slightly from the sides of the tin. Leave in tin for 15 mins, then turn out and remove lining paper.</p>

VEGAN BANANA CUPCAKES (MAKES 6-8 CAKES)

INGREDIENTS	METHOD
<p>2 over-ripe bananas 65g light soft brown sugar 50g sunflower oil 150g plain flour 1 tsp baking powder 2 tsp cinnamon</p>	<p>Pre-heat the oven to 180C/160C fan/gas Mark 4. Roughly mash the bananas with the oil in a bowl Gently fold in the sugar. Combine the dry ingredients and then fold into the banana mix. Line a cupcake tray with cases, (this recipe makes 6-8 cupcakes, depending on size of banana). Spoon the mix into your cases until each is ¾ full. Bake for 25 mins or until golden brown and a skewer comes out clean. Cool. DISPLAY ONLY FOUR CUPCAKES</p>

ADVICE TO ALL EXHIBITORS

(Ref: Royal Horticultural Society Show Handbook and Judges' Advice)

1. Read schedule and rules carefully and adhere to them. If in doubt, ask a member of the Committee. Failure to comply can easily mean disqualification.
2. Note date and time for receipt of entry forms, staging exhibits, prize giving and exhibit removal.
3. **Plan ahead.** Do not leave everything until the last moment. Allow plenty of time for staging your exhibits.
4. Do not make more entries than you expect to fulfil.
5. Encourage friends to enter. Help them to do so. The more exhibits the better the show, and all the more rewarding if you win.
6. Prizes are nice to receive, but the major honour is in taking part to make the show more rewarding for everyone.
7. Double check the number of specimens against the schedule when setting out your entries. It is wise to take spares in case of accidental damage.
8. **PRESENTATION OF PRODUCE:**
 - (a) All exhibits should be staged as attractively as possible. This increases the appeal of the whole show, and in a close competition could influence the judges in your favour.
 - (b) Entries in any one class should be as uniform as possible e.g. 6 fruits of the same size and shape.
 - (c) Fruit should not be polished, natural bloom should be retained.
 - (d) All soft fruit (e.g. blackberries) should be shown with husks and stalk.
 - (e) Vegetables need correct preparation. Wash all root vegetables carefully with a sponge and copious water. Do not damage the skin or use oil or any similar substance to enhance the appearance.
 - (f) Beetroot, carrots, parsnips, etc, should have the leaves carefully removed, leaving not more than 3" of stalk.
 - (g) Lettuce should be shown complete with roots (washed).
 - (h) Onions should be shown without tops, but with a short section turned over and taped or tied down neatly. They should not be peeled, but retain their natural skins. Some of the skin may be removed, but avoid over skinning.
 - (i) Shallots must be staged as separate bulbs (not clusters). Staging in sand on a plate can improve the appearance.
 - (j) Blooms in vases should face forwards and upwards towards the judges. Flower heads should be arranged symmetrically with an even balance of quality and position in the exhibit.
 - (k) When more than one bloom is called for in a vase, the number of stems should be clearly seen. The vase should be of an appropriate size for the size of the flowers.
 - (l) Plants shown in pots should be cleaned up before exhibiting. Any debris should be removed from the surface of the compost and any dead leaves or flowers removed. Pots should be cleaned.
 - (m) Plants with obvious pests and/or diseases should not be exhibited, since this causes a hazard to the surrounding exhibits and is unfair to other exhibitors.