

The Gardening Club
of Sandhurst & District

SHOW SCHEDULES 2017

50p

DAFFODIL SHOW

Wednesday 15th March at 7.30 p.m.

LATE SPRING SHOW

Wednesday 19th April at 7.30 p.m.

SUMMER FLOWER SHOW

Saturday 24th June

AUTUMN FLOWER SHOW

Saturday 2nd September

All the above shows are held at
The Sandhurst Community Centre
Yorktown Road, Sandhurst

Summer and Autumn Shows
Open at 3.00pm with
Prize giving at 4.30pm.

Entrance to Summer
& Autumn shows 50p
CHILDREN FREE
If accompanied by an adult.

**THE GARDENING CLUB OF SANDHURST AND DISTRICT
ROLL OF HONOUR - 2016**

DAFFODIL SHOW

THE BARCLAYS BANK CUP

Len Horne

SPRING SHOW

THE GEORGE BROWN CUP

Margaret Finch

SUMMER SHOW

ROSE BOWL

Rosemary Steele

MARY GIBBONS TROPHY

Chris Dresler

MARKS & SPENCERS CUP

Peter Radband

HETTY HOPE MEMORIAL TROPHY

Peter Brockway

JOHN COOPER CHALLENGE CUP

Len Clark

GARDEN NEWS SHIELD

Len Clark

FLORAL ART TROPHY

Ruth Page

BERT COLE TROPHY

Richard Jackson

HILDA LANHAM CUP

Marilyn Grant

AUTUMN SHOW

RADIO 210 CUP

Chris Dresler

KATHLEEN BROWN CUP

Josie Blunden

SANDHURST & DISTRICT TROPHY

Peter Brockway

SANDHURST GARDENING CLUB SHIELD

David Dunford

THE NAPIER CHURCH CHALLENGE CUP

Derek Dolling

CHRISTINA DRESLER TROPHY

Jenny Jackson

TESCO CUP

Lesley Foxwell

MAY ELSLEY TROPHY

Marilyn Grant

ANNUAL AWARDS

SANDHURST TOWN COUNCIL CUP

Highest overall points in the Summer & Autumn Shows

Len Clark

JUNE HURST MEMORIAL TROPHY

Highest points in the Summer & Autumn Shows - Roses

Rosemary Steele

DOUG HAMMOND TROPHY

Highest points in the Summer & Autumn Shows - Photography

Ann McQue

GEORGE BROWN SALVER

Highest points in the Summer & Autumn Shows - Hanging Baskets, Wall Baskets and Wall Pots.

Sheila Davenport

FRED STAPLEY CRYSTAL VASE

Highest points in the Summer (Classes 1 - 33) & Autumn Shows (Classes 1 - 39) - Flowers

Peter Brockway

FRED BRANT TROPHY

Highest points in Summer & Autumn shows - Vegetables and Fruit

Len Clark

Highest points in Summer & Autumn shows - Flower Arranging

Jenny Jackson

JOHN CHUTER CUP

Highest points in Summer & Autumn shows - Fuchsia & Pelargoniums

Peter Brockway

THE WAITROSE CUP

Highest points in Summer & Autumn shows - Culinary

Marilyn Grant

THE GARDENING CLUB OF SANDHURST AND DISTRICT

GENERAL SHOW GUIDELINES AND HINTS

CULINARY CLASSES

1. Jam jars should be covered with a wax disc and cellophane or a lacquered metal lid or plastic lid without a wax disc. Any curd, containing eggs, should be covered with a cellophane and wax disc only. Jars and lids should be plain with no commercial logo/names/advertising. Details on the label must include the date made.
2. If flan rings are used - plain edge - savoury, fluted edge - sweet.
3. ALL food should be covered with a food-safe covering.
4. Do not use fish or use fresh cream as a decoration.

FLORAL ART

1. Overall size refers to width, depth and height.
2. Flower arrangements must be staged within the confines of niches. Size – 70.5cm wide x 56cm deep x 68.5cm high.
3. Miniature - an exhibit not more than 10cm x 10cm x 10cm
4. Petite - an exhibit not to exceed 25cm x 25cm x 25cm.
5. Natural Plant material is fresh and/or dried/preserved material, fruit, berries, flowers, etc.
6. Exhibit - is plant material with or without accessories.
7. Predominate - for one type of flower to predominate, it must be used in greater profusion or to be more obvious than other plant material in the exhibit.
8. In all classes plant material must predominate.
9. Open Staging means no backboard, i.e. to be viewed all round.
10. ARTIFICIAL PLANT MATERIAL IS NOT ALLOWED.
e.g. silk flowers, plastic flowers - unless otherwise specified within this schedule.
11. All Floral Art is judged under NAFAS rules by NAFAS judges - unless otherwise specified within this schedule.

THE GARDENING CLUB OF SANDHURST AND DISTRICT
SHOW REGULATIONS

1. All exhibitors must be members of The Gardening Club of Sandhurst and District with the exception of the Junior's Classes or those under 18 where Regulation 15 applies. Exhibitors are only allowed to stage **ONE** entry in any **ONE** class.

2. All exhibits must be grown by the exhibitor. Floral Art must be staged by the exhibitor. Pot Plants where possible should be named and must have been in the exhibitor's possession for at least six months. Photographs must have been taken by the exhibitor.

3.(a) **Daffodil and Late Spring Show**

Entries to be handed in on the evening of the show between 6.45pm and 7.30pm. Entry to classes is free.

Exhibits must be staged between 6.45 pm and 7.30 pm. Judging will commence at 7.30 pm

(b) **Summer and Autumn Shows**

ENTRY FORMS MUST BE IN THE HANDS OF THE SECRETARY OR A COMMITTEE MEMBER by 12.00 noon on the THURSDAY prior to the Show with the entrance fee of 10p per entry.

Exhibits must be staged between 9.00am and 12.00 noon on the morning of the show.

4. With the exception of the Judges, the Show Organiser and his/her accredited assistants, the show hall will be closed to all other persons from 12.00 noon until the judging has been completed.

5. The Judges decision shall be final in all classes and they shall have the power to withhold any prizes if they consider the exhibits do not merit the highest or other awards. All flower, fruit and vegetable classes judged according to R.H.S Horticultural Show Handbook unless otherwise specified within this schedule.

6. A copy of the RHS Handbook will be available at each show.

7. With the exception of the Flower Arranging classes in their individual niches the Show Organiser reserves the right to move any exhibit after it has been staged.

8. No competitor may touch another competitor's exhibit. Failure to observe this rule will lead to disqualification.

9. In no circumstances may any exhibit be removed before the Show closes.

10. The Club's vases must be used in all classes except where stated.
N.B. For exhibits specified as "over water" special boxes will be supplied.

11. All exhibits must be removed by the exhibitors at the end of the Show.

12. The Gardening Club cannot be held responsible for compensation regarding loss or damage from any cause in respect of exhibits or personal property.

13. A Novice shall be deemed to be an exhibitor who has not won first prize in any show.

14 The Junior's classes are open to all children aged 13 and under and are not restricted to member's children only.

15. Under 18 year olds can enter any class provided they are related to a member of the club. Regulation 14 applies to those aged 13 and under.

16. The Committee reserves the right to visit any exhibitor's garden within 48hrs of the Show taking place.

17. Any protest must be made in writing to the Show Organiser or their deputy before the end of the Show with a deposit of £1 which is returnable if the protest is upheld.

18. The Committee reserves the right to interpret these Regulations and the contents of the Show Schedule and to refuse, cancel or disqualify entries.

19. To determine the allocation of cups and trophies the following points will be awarded at all shows.

Placement	Points awarded	Prize money
1st	5	£1
2nd	3	60p
3rd	2	40p

No points are awarded for Highly Commended but these awards are taken into consideration when entrants have the same number of points.

No extra points are awarded for Best Exhibits, but entrants receive diplomas, certificates, vouchers etc as detailed in the Show Schedule.

QUANTITIES OF VEGETABLES FOR DISPLAY

(Unless otherwise specified within this Schedule)

<u>Type of Vegetable</u>	<u>Numbers</u>		<u>Max Points</u>
	<u>In collections</u>	<u>Single Dishes</u>	
Artichokes(Chinese)	8	8	
Artichokes (Globe)	3	3	15
Artichokes (Jerusalem)	8	8	
Asparagus	12	12	15
Aubergines	3	2	18
Beans (Broad)	12	12	15
Beans (Dwarf,French,Stringless)	12	12	15
Beans (Runner)	12	12	18
Beans (Climbing other than Runner)	18	18	
Beetroot	6	6	15
Broccoli (Sprouting – no. of shoots)	18	18	
Broccoli (Colour headed)	3	3	
Brussels Sprouts	20	10	15
Cabbages (Chinese)	3	3	15
Cabbages (Red)	3	3	15
Cabbages (Green)	3	3	15
Cabbages (Savoy)	3	3	15
Calabrese	3	3	
Carrots	6	6	18
Cauliflower (inc.White headed broccoli)	6	3	20
Celeriac	6	6	
Celery	6	3	20
Chicory Heads (Chicons)	9	9	
Chilli Peppers	18	18	
Chives	1 bunch	1 bunch	

<u>Type of Vegetable</u>	<u>Numbers</u>		<u>Max Points</u>
	<u>In collections</u>	<u>Single Dishes</u>	
Courgettes	9	4	
Cucumbers (House/Frame)	2	2	18
Cucumbers (Ridge/Outdoor)	2	2	15
Endive	3	3	
Fennel (Florence)	3	3	
Garlic	12 bulbs	12 bulbs	
Herbs	1 bunch	1 bunch	
Kales	3	3	15
Kohl Rabi	6	3	
Leeks	6	3	20
Leeks (Pot)	4	2	20
Lettuces	3	3	15
Marrows (incl. edible Squashes)	2	2	15
Mushrooms	12	12	
Okra	6	6	
Onions	9	5	20
Onions (Pickling)	11lb	11lb	10
Onions (Green salad)	24	12	10
Parsnips	6	3	20
Peas	18 pods	12 pods	20
Peppers (Sweet)	6	6	
Potatoes	12	6	20
Pumpkins	1	1	
Radishes	24	12	10
Rhubarb(Forced)	6 sticks	3 sticks	12
Rhubarb(Natural)	6 sticks	3 sticks	12
Shallots(Exhibition)	15	15	18
Shallots (Pickling)	15	15	12
Swedes	6	3	15
Sweet Corn	6	3	15
Tomatoes	12	6	20
Tomatoes (large fruited beefsteaks)	8	8	20
Tomatoes (small fruited cherry types)	20	10	20
Turnips	6	3	15
Watercress	3 bunches	3 bunches	

QUANTITIES OF FRUIT FOR DISPLAY

(Unless otherwise specified within this Schedule)

<u>Type of Fruit</u>	<u>Numbers</u>
Apples	3
Apricots	6
Blackberries	15
Blueberries (Bunches to weigh not less than 15oz or more than 17oz)	
Cherries	10
Citrus Fruits	2
Currants (Dish of black, red or white - to weigh not less than 15oz or more than 17oz)	
Damsons	10
Figs	3
Gooseberries	12
Grapes (Indoor)	1 bunch
Grapes (Outdoor)	2 bunches
Loganberries	10
Tayberries	10
Kiwi Fruits	6
Melons	1
Nectarines	5
Nuts (Dish of, to weigh not less than 15oz or more than 17oz)	
Peaches	5
Pears	3
Plums	5
Quinces	3
Raspberries	12
Strawberries	10

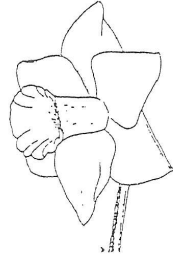
DAFFODIL & SPRING SHOW
DAFFODIL AND NARCISSI CLASS INFORMATION

DIVISION 1

TRUMPET DAFFODILS

One flower to a stem.

Corona (Trumpet) as long or longer than the perianth segments (petals).

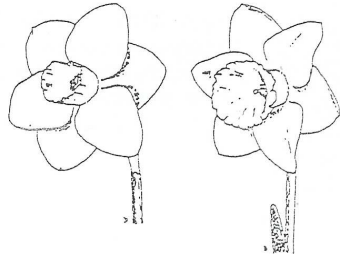


DIVISION 2

LARGE CUPPED DAFFODILS

One flower to a stem.

The cup or corona is more than one-third but less than equal to the length of the perianth segments (petals).

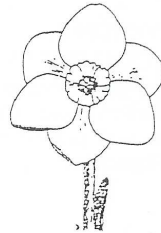


DIVISION 3

SMALL CUPPED DAFFODILS

One flower to a stem.

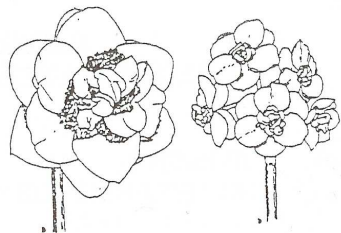
The cup or corona not more than one-third of the length of the perianth segments (petals).



DIVISION 4

DOUBLE DAFFODILS

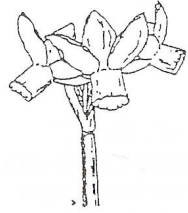
One or more flowers to a stem with doubling of the perianth segment or the corona or both



DIVISION 5

TRIANDRUS DAFFODILS

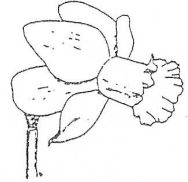
Characteristics of *N. triandrus* predominant:
usually two or more pendent flowers to a
stem; perianth segments reflexed.



DIVISION 6

CYCLAMINEUS DAFFODILS

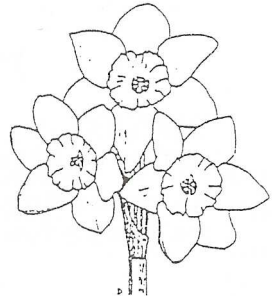
Characteristics of *N. cyclamineus* clearly evident:
one flower to a stem; perianth segments significantly
reflexed; flower at an acute angle to the stem, with
very short pedicel (“neck”)



DIVISION 7

JONQUILLA and APODANTHUS DAFFODILS

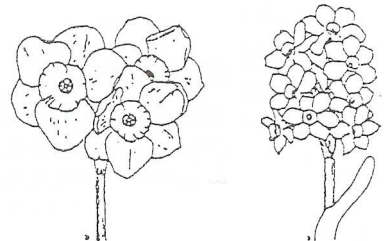
Characteristics of Sections Jonquilla or Apodanthi
clearly evident: one to five flowers to a stem;
perianth segments spreading or reflexed; flowers
usually fragrant.



DIVISION 8

TAZETTA DAFFODILS

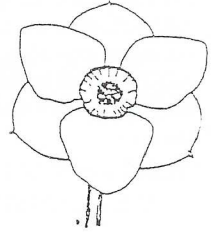
Characteristics of the *N. tazetta* group
predominant: usually three to twenty
flowers to a stout stem; leaves broad;
Perianth segments spreading, not reflexed;
flowers fragrant.



DIVISION 9

POETICUS DAFFODILS

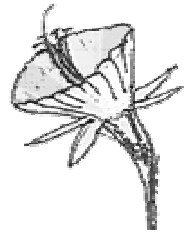
Characteristics of the *N. poeticus* group predominant: usually disc-shaped, with a green or yellow centre and one flower to a stem; perianth segments pure white corona usually a red rim; flower fragrant.



DIVISION 10

BULBOCODIUM DAFFODILS

Characteristics of Section *Bulbocodium* clearly evident; usually one flower to a stem; perianth segments insignificant compared with corona; filament and style are usually curved.

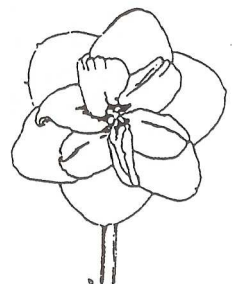
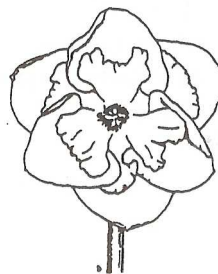


DIVISION 11

SPLIT CORONA DAFFODILS

Corona split-usually for more than half its length; Division split into a & b types.

a) Collar - daffodils with the corona segments opposite the perianth segments; corona segments usually in two whorls of three.



b) Papillon - Split-corona daffodils

with the corona segments alternate to the perianth segments; the corona segments usually in a single whorl of six.

DIVISION 12

OTHER DAFFODILS- Cultivars which do not fit the definition of any other division.

DIVISION 13

Daffodils Distinguished Solely by Botanical Name
All species and wild or reputedly wild variants
and hybrids



DAFFODIL SHOW

Class

- | | | |
|-----|-------------------------------------------------------------|-------|
| 1. | Trumpet Daffodil, one bloom – all yellow | Div 1 |
| 2. | Trumpet Daffodil, one bloom - any other colour | Div 1 |
| 3. | Trumpet Daffodil, 3 blooms - 1 vase | Div 1 |
| 4. | Large Cup Daffodil - one bloom | Div 2 |
| 5. | Large Cup Daffodil - 3 blooms - 1 vase | Div 2 |
| 6. | Small Cup Daffodil, 1 bloom | Div 3 |
| 7. | Small Cup Daffodil, 3 blooms - 1 vase | Div 3 |
| 8. | Double Daffodil, 1 bloom | Div 4 |
| 9. | Double Daffodil, 3 blooms - 1 vase | Div 4 |
| 10. | 1 Daffodil stem other than above | |
| 11. | Vase of Daffodils Mixed - 9 stems | |
| 12. | A container of flowering Daffodils, max pot size 203mm (8") | |
| 13. | Vase of Daffodils any other Div mixed, 3 blooms | |

Vases will be provided except for class 12
Entry cards available at the door on the night

PRIZES

Highest Points - Classes 1 - 13

BARCLAYS BANK CUP

and voucher for £3.00

The show will be judged during the evening and the results will be announced after a talk by a separate speaker

LATE SPRING SHOW

Class

1. Trumpet Daffodil, one bloom – all yellow Div 1
2. Trumpet Daffodil, one bloom - any other colour Div 1
3. Trumpet Daffodil, 3 blooms - 1 vase Div 1
4. Large Cup Daffodil - one bloom Div 2
5. Large Cup Daffodil - 3 blooms - 1 vase Div 2
6. Small Cup Daffodil, 1 bloom Div 3
7. Small Cup Daffodil, 3 blooms- 1 vase Div 3
8. Double Daffodil, 1 bloom Div 4
9. Double Daffodil, 3 blooms - 1 vase Div 4
10. Vase of Daffodils any other Div mixed, 3 blooms
11. Polyanthus - mixed - 5 stems
12. A container of flowering Daffodils, max pot size 203mm (8")
13. "Surprise, Surprise" - Exhibit
14. "Last Frost" - Exhibit
15. Tulip, one bloom - single colour
16. Tulip, one bloom - Multi coloured
17. Tulip, one bloom - serrated petals
18. Tulip, Multi head - one stem
19. Vase of Tulips - mixed - 9 stems
20. Vase of Daffodils - mixed - 9 stems
21. Vase of Flowering Shrubs - 3 stems, any kind.
22. Flowering pot plant, max.pot size 203mm (8")

Vases will be provided for classes 1 to 10 and 15 to 21

Entry cards available at the door on the night

PRIZES

Highest Points Classes 1 – 10 **Club Certificate and voucher for £3.00**

Highest Points Classes 15 – 19 **Club Certificate and voucher for £3.00**

HIGHEST POINTS OVERALL Classes 1-22 **THE GEORGE BROWN CUP**

The show will be judged during the evening and the results will be
announced after a talk by a separate speaker

SUMMER SHOW

SECTION 1 - FLOWERS

Class

1. **Roses** - 1 Specimen bloom - Hybrid Tea
2. 1 rose - selected for fragrance
3. 3 Sprays - 1 or more cultivars
4. Rambler/Climber - 1 spray
5. Container of one or more cultivars arranged for all-round effect. Exhibitor to supply own container.

BEST EXHIBIT Classes 1-5 Club Certificate and a Voucher for £3.00

HIGHEST POINTS Classes 1-5 **THE ROSE BOWL**

6. Lupins - 3 blooms, any kind
7. Delphiniums - 1 vase of 3 spikes, 1 or more cultivars
8. Pansies and/or violas - 6 blooms - mounted over water
9. Delphiniums - 6 blooms - mounted over water
10. Clematis Flower (named, if possible). Club to provide container
11. Vase of Flowers 6 stems of 1 kind not in classes 1-9
12. Vase of mixed Flowers NOT LESS than 12 stems arranged for all-round effect
13. Sweet Williams - 6 stems
- 14** Pelargoniums/Geraniums - **6 leaves** - 3 different cultivars mounted over water
- 15** Pelargoniums/Geraniums - **3 heads** - mounted singly in three separate vases

Classes 8, 9 & 14 - mounts will be supplied

BEST EXHIBIT Classes 6-15 Club Certificate and a Voucher for £3.00

HIGHEST POINTS Classes 6-15 **MARY GIBBONS TROPHY**

Class

- 16** 1 Fuchsia
- 17** 1 Ivy Leaf Geranium
- 18** 1 Pelargonium - Regal
- 19** 1 Pelargonium - Zonal
- 20. Pot Plant - African Violet - (Saint Paulia)
- 21. Pot Plant - Flowering - not in classes 16 to 20 or 25
- 22. Fern
- 23. Pot Plant - Foliage
- 24. Cactus or Succulent
- 25. Orchid
- 26. Bonsai

ALL CLASSES 16 - 25 - MAXIMUM POT SIZE 8" (203 mm)

BEST EXHIBIT Classes 16- 26 - Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 16 - 26 - **THE HETTY HOPE MEMORIAL TROPHY**

**** Classes 14 to 19** contribute towards the Annual award of **THE JOHN
CHUTER CUP**

- 27. Sweet Peas - 6 stems mixed
- 28. Sweet Peas - 3 cultivars - 1 stem of each
- 29. Sweet Peas - 3 blooms - 1 cultivar
- 30. Any Container of Sweet Peas - not more than 24 stems arranged for all-round effect. Exhibitor to supply own container

BEST EXHIBIT Classes 27-30 - Club Certificate and a Voucher for £3.00

HIGHEST POINTS Classes 27-30 - **THE MARKS & SPENCER CUP**

- 31. 1 Hanging Basket, Hanging Pot or Hanging Tower
- 32. 1 Wall Basket or Wall Pouch
- 33. 1 Patio Tub or Trough

BEST EXHIBIT Classes 31 - 33 - Club Certificate and a Voucher for £3.00

SECTION 2 - FRUIT

Class

34. Strawberries - dish of 8 - all with stalks attached
35. Gooseberries - dish of 10 - all with stalks attached
36. Raspberries - dish of 10 - all with stalks attached
37. Plate of any other fruit, one or more types, judged for quality not quantity, all with stalks attached, any number

BEST EXHIBIT Classes 34-37 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 34-37 **JOHN COOPER CHALLENGE CUP**

SECTION 3 - VEGETABLES

38. Broad Beans - 6 pods
39. Potatoes - 3 of one kind
40. Lettuce - 2 Cos
41. Lettuce - 2 Cabbage
42. Radish - one kind - dish of 6
43. Salad Onions - dish of 6
- 44a. Peas - 6 pods
- 44b. Mangetout – 6 pods
45. Carrots - 3 of one kind
46. Potato - judged for weight
47. Rhubarb - 3 sticks
48. Courgettes - 2 of any kind
49. Cabbage - 2 of any one named variety
50. A collection of Cut Herbs - 3 varieties - 2 stems of each
51. Collection of Vegetables any 3 kinds, 3 of each

BEST EXHIBIT Classes 38-51 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 38-51 **THE GARDEN NEWS SHIELD**

SECTION 4 - FLOWER ARRANGING

Please read **GENERAL SHOW GUIDELINES** at the front of this show schedule and ensure all exhibits in classes 52 - 55 are contained within the confines of the niches provided.

Class

- 52. "Strawberries and Cream" - Exhibit
- 53. "Movie" (named) - Exhibit
- 54. "Hot and Spicy" - Modern Exhibit
- 55. "Bring me Sunshine" - Petite Arrangement - 25cmx25cmx25cm

BEST EXHIBIT Classes 52-55 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 52-55 **THE FLORAL ART TROPHY**

SECTION 5 - HANDICRAFTS

- 56. A decoupage greeting card
- 57. A piece of woodwork
- 58. A totebag
- 59. Handmade wind chimes
- 60. Any piece of handicraft not included in classes 56 to 59

BEST EXHIBIT Classes 56-60 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 56-60 **THE BERT COLE TROPHY**

SECTION 6 – CULINARY

Please read **GENERAL SHOW GUIDELINES** at the front of this show.

Please note guidelines on jam jars.

Class

61. Fruit loaf (see back of schedule for recipe)
62. 8 cheese savouries (see back of schedule for recipe)
63. 5 small flavoured meringues, unfilled
64. 4 white plaited bread rolls
65. A jar of jam made with two or more fruits

BEST EXHIBIT Classes 61-65 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 61-65 **HILDA LANHAM TROPHY**

SECTION 7 - PHOTOGRAPHY

Print size to be 7"x 5" unmounted

66. Windy weather
67. Historic Britain
68. Wild flowers

HIGHEST POINTS Classes 66-68 Club Certificate and voucher for £3.00

SECTION 8 - JUNIOR'S CLASS

(Please note that classes 69-72 are open to all juniors aged 13 and under and are not restricted to member's children only.)

NB :- Each class to be judged as up to 8yrs and 8yrs to 13 yrs

Please ensure that child's age is visible on the entry

69. A button picture of a butterfly on a paper plate
70. A decorated hard boiled egg
71. A handmade crown or tiara decorated as you wish
72. 3 decorated homemade cupcakes

BEST EXHIBIT Classes 69-72 Club Certificate and £3.00 Cash

AUTUMN SHOW

SECTION 1 - FLOWERS

Class

1. **Roses** - 1 Specimen bloom - Hybrid Tea
2. 1 rose - selected for fragrance
3. 3 Sprays - 1 or more cultivars
4. Rambler/Climber - 1 spray
5. Container of one or more cultivars arranged for all-round effect. Exhibitor to supply own container.

BEST EXHIBIT Classes 1-5 Club Certificate and a voucher for £3.00

6. **Dahlias** 1 Large Dahlia - any type - min size 220mm (8.5")
7. 1 Small Cactus or Semi-Cactus - 115mm to 170mm. (4.5" to 6.75")
8. 4 Pom-Pom - 1 or more cultivars not to exceed 50mm (2") in diameter.
9. 4 Dahlias of 1 type (1 or more colours) not in Classes 6-8.
10. Vase of Dahlias not less than 9 stems arranged for all-round effect. Exhibitor to supply own container.

BEST EXHIBIT Classes 6 - 10 Club Certificate and voucher for £3.00

11. **Chrysanthemums** 1 Specimen bloom
12. 3 Blooms - any kind
13. 3 Sprays - Singles or any other type

BEST EXHIBIT Classes 11 - 13 Club Certificate and voucher for £3.00

HIGHEST POINTS Classes 6-13 **THE RADIO 210 CUP**

14. Asters - single or double - 5 blooms
15. Antirrhinums - 4 stems
16. Carnations/Pinks - 6 stems
17. Gladioli - 3 stems
18. French Marigold - 6 blooms
19. Rudbeckia - 6 blooms
20. Hydrangea - 1 stem or head

Class

- 21. Clematis Flower (named, if possible) Club to provide container
- 22. Mixed Flowers - Vase of Annuals/Perennials/Shrubs not less than 12 stems judged for quality.
- 23. Vase of Sweet Peas - 6 stems
- 24. Vase of Flowers - any one kind not in classes 1 to 21
- 25** Zonal Pelargonium - 3 heads mounted singly in 3 separate vases

BEST EXHIBIT Classes 14-25 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 14-25 **THE KATHLEEN BROWN CUP**

- 26** Fuchsias - 6 Specimen blooms mounted over water (Club to supply mount)
- 27** Fuchsia - miniature standard - max 5" pot (12.5 cm)
- 28** Fuchsia - quarter standard - max 14" pot (35.5 cm) stem length 12" to 18"
- 29** Fuchsia - half standard - max 14" pot (35.5 cm) stem length 18" to 30"
- 30** 1 Fuchsia - shrub
- 31** 1 Fuchsia - Trailing.
- 32. Flowering Pot Plant - other than a Fuchsia or Orchid
- 33. Foliage Plant
- 34. Cactus or Succulent
- 35. Orchid
- 36. Bonsai

ALL CLASSES 30 -35 - MAX POT SIZE 8" (20 cm)

BEST EXHIBIT Classes 26-36 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 26-36 - **THE SANDHURST AND DISTRICT TROPHY**

**** Classes 25 to 31 contribute towards the Annual award of **THE JOHN CHUTER CUP****

- 37. Hanging Basket, Hanging Pot or Hanging Tower
- 38. Wall Basket or Wall Pouch
- 39. 1 Patio Tub or Trough

BEST EXHIBIT Classes 37-39 Club Certificate and a voucher for £3.00

SECTION 2 - VEGETABLES

Class

40. Tomatoes - ordinary cultivars, outdoor or greenhouse grown - 5 with stalks attached.
41. Tomatoes - small ordinary (Not over 35mm in diameter) - 5 with stalks attached.
42. Tomatoes - novelty - 5 with stalks attached.
43. Potatoes - 4 of one kind.
44. French beans - dwarf or climbing - 6 of one kind
45. Runner beans - 6 of one kind.
46. Beetroot - 3 globe or cylindrical
47. Onions - 5 with roots cut and tops tied
48. Vegetable marrow 1 judged for weight
49. Vegetable marrow - 2 for the table max size 380mm. (15")
50. Pepper - 1 - sweet (not chilli)
51. Potato - judged for weight
52. Runner Bean - judged for length
53. Carrots - 3 of any kind
54. Parsnips - 2.
55. Cucumber - 2 greenhouse or frame grown.
56. Cucumber - 2 ridge.
57. Courgettes - 2 of one type
58. A collection of Cut Herbs - 3 varieties - 2 stems of each
59. Any other vegetable not included in Classes 40-57 numbers as follows:- Lettuce 2: Peas 6 pods:
Shallots 9: Cabbage family 2: others as per R.H.S Show Handbook
60. Collection of 4 Salad Vegetables - 2 of each type
61. Collection of 4 kinds of Vegetable - 2 of each type

BEST EXHIBIT Classes 40-61 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 40-61 **THE SANDHURST GARDENING CLUB
SHIELD**

SECTION 3 - FRUIT

Class

- 62. Apples - dessert - 3 of one kind with stalks attached
- 63. Apples - culinary - 3 of one kind with stalks attached
- 64. Pears - 3 of one kind with stalks attached.
- 65. Plums - 4 of one kind with stalks attached.
- 66. Plate of any other fruit, one or more types, judged for quality not quantity, all with stalks attached, any number
- 67. Grapes - 1 bunch.

BEST EXHIBIT Classes 62-67 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 62-67 **THE NAPIER CHURCH CHALLENGE CUP**

SECTION 4 - FLOWER ARRANGING

Please read **GENERAL SHOW GUIDELINES** at the front of this show schedule and ensure all exhibits in classes 68 - 72 are contained within the confines of the niches provided.

- 68. "By the Waterside" - Exhibit
- 69. "In the Present" – Modern Exhibit
- 70. "Totally Tropical" - Exhibit
- 71. "Candle Glow" - Exhibit
- 72. "Small is beautiful" - Miniature (10cm x 10cm x 10cm)

Important! - For all floral art use NAFAS rules as per show schedule

BEST EXHIBIT Classes 68-72 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 68-72 **THE CHRISTINA DRESLER TROPHY**

SECTION 5 - HANDICRAFT

Class

73. A doorstep
74. A Christmas table decoration
75. A pair of knitted slippers
76. A handmade bird feeder
77. Any piece of handicraft not included in classes 73-76

BEST EXHIBIT Classes 73-77 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 73-77 **THE TESCO CUP**

SECTION 6 – CULINARY

Please read **GENERAL SHOW GUIDELINES** at the front of this show.

Please note guidelines on jam jars.

78. Lemon Tart – gluten free (see back of schedule for recipe)
79. 6 Peanut & raisin cookies (see back of schedule for recipe)
80. A cake made using Genoese sponge
81. 100g Honeycomb toffee judged for taste & presentation
82. A jar of pickled vegetables or fruit
83. Bottle of homemade alcoholic drink (e.g. wine, beer, liqueur)

BEST EXHIBIT Classes 78-83 Club Certificate and voucher for £3.00

HIGHEST POINTS Classes 78-83 **THE MAY ELSLEY TROPHY**

SECTION 7 – PHOTOGRAPHY

Print size to be 7”x 5” unmounted

84. Sailing
85. Churchyard
86. Nature's harvest

HIGHEST POINTS Classes 84-86 Club Certificate and a voucher for £3.00

SECTION 8 - JUNIOR'S CLASS

Classes 87 - 90 are open to all juniors aged 13 and under and are not restricted to member's children.

Each class to be judged as up to 8yrs and 8yrs to 13yrs.

Please ensure that child's age is visible on the entry

- 87. A fresh flower arrangement using oasis
- 88. A playdough/ saltdough monster
- 89. Five shortbread biscuits judged for taste and appearance
- 90. A scarecrow not to exceed 50cm in height

BEST EXHIBIT Classes 87-90 Club Certificate and £3 cash

RECIPES FOR CULINARY CLASSES

FRUIT LOAF (rubbed in method)

Ingredients

125g/4oz butter, at room temperature	Pinch of salt
250g/8oz self raising flour	350g/12oz mixed dried fruit
2 large eggs	125g/4oz light muscovado sugar
1 tsp mixed spice	100g/3½oz glace cherries, halved
3-4 tbsp milk	

Method

1. Preheat the oven to 180°C/Gas mark 4. Grease and line a 2lb (1kg) loaf tin.
2. Sift the flour and salt into a bowl and add the butter* cut into chunks. Rub the butter into the flour, lifting the fingers high above the bowl to incorporate air, until the mixture looks like fine bread crumbs.
3. Stir in the dried fruit, sugar, spice and cherries (rinsed and dried if they are in a lot of syrup). Mix well to separate the fruit.
4. Lightly beat together the eggs and 3 tablespoons milk and stir into the dry ingredients adding an extra tablespoon of milk if necessary to give a soft dropping consistency.
5. Spoon the mixture into the prepared loaf tin and level the surface. Bake in the centre of the oven for 1 - 1¼ hours or until a skewer comes out clean after being inserted into the cake. Cover with baking parchment if it starts to brown too quickly.
6. Leave to cool in the tin for 10 minutes before transferring to a wire rack to cool completely.

* it is better to use the butter at room temperature.

CHEESE SAVOURIES (makes about 30) - A Delia recipe

Ingredients

50g/2oz wholewheat flour	50g/2oz grated Cheddar cheese
50g/2oz grated Cheshire cheese	50g/2oz butter at room temperature
¼ tsp salt	pinch of cayenne pepper
1 twist of black pepper	

Method

1. Preheat the oven to 190°C/Gas mark 5. Lightly grease or line a baking sheet.
2. Sift the flour and salt into a mixing bowl and add the cayenne pepper and black pepper.
3. Next add the two cheeses along with the butter and rub the mixture to the crumbly stage, then bring the mixture together – it shouldn't need any liquid but if it does add just a drop of milk.
4. Roll out the dough to a thickness of about 3mm then use a 1" or 1.5" cutter to cut the biscuits. Arrange them fairly close together on the baking sheet.
5. Bake on a high shelf for about 10 to 12 minutes before removing to a wire rack to cool and crisp. Store in an airtight tin.

LEMON TART – GLUTEN FREE

Ingredients

Pastry

75 g (3oz) butter	50 g (2oz) caster sugar
Finely grated zest of 1 lemon	1 large egg
125 g (4oz) rice flour, plus extra to dust	

For the filling

3 large eggs	3 large egg yolks
Zest and juice of 3 lemons	200 g (7oz) caster sugar
1 tbsp cornflour	40 g (1½oz) butter

Method

1. To make the pastry, put the butter, sugar, lemon zest and rice flour into a food processor and pulse until the mixture resembles fine breadcrumbs. Add the egg and pulse again until the mixture just comes together. Shape into a disc (it will be fairly soft) wrap in cling film and chill for 30min.
2. Preheat oven to 200°C/180°C fan/Gas mark 6. Knead the pastry to soften it slightly and bring it together. Lightly dust a work surface with rice flour and roll out pastry. Use to line a 20.5cm (8in) round, 4cm (1½in) deep loose-bottomed sandwich tin. Chill for 15min.
3. Line the pastry with a large sheet of baking parchment, then fill with baking beans. Bake the pastry for 15min then carefully remove beans and parchment. Return the pastry case to the oven and cook for a further 8-10min until golden. Take out of the oven and set aside.
4. To make the filling, put the whole eggs and yolks, the lemon zest and juice, caster sugar and cornflour into a pan. Heat over medium heat, whisking constantly, until the mixture thickens (it will need to boil and bubble for a bit) and is the consistency of lemon curd. Take off heat, stir in the butter until melted and combined, then spoon into the baked pastry case. Leave to cool then chill until set - at least 4hr.
5. To serve, dust the top of the tart with icing sugar.

PEANUT AND RAISIN COOKIES (makes about 30)

Ingredients

125g/4oz butter or margarine, softened	150g/5oz caster sugar
150g/5oz plain white flour	2.5ml/½ tsp baking powder
Pinch of salt	125g/4oz crunchy peanut butter
1 egg	175g/6oz raisins

Method

1. Preheat the oven to 190°C/375°F/Gas mark 5. Lightly grease or line two baking sheets.
2. Put all the ingredients, apart from the raisins, into a bowl and beat together until well blended. Stir in the raisins.
3. Spoon large teaspoonfuls of the mixture onto the baking sheets, leaving room to spread.
4. Bake for about 15 minutes or until golden brown round the edges.
5. Leave to cool on the trays slightly then transfer to wire racks to cool completely.

ENTRY FORMS

DAFFODIL SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes

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I have read the Show Regulations and agree to abide by the rules

LATE SPRING SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes

.....

I have read the Show Regulations and agree to abide by the rules.

SUMMER SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes.

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I have read the Show Regulations and agree to abide by the Rules

I enclose the sum of being 10p per entry

AUTUMN SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes:

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I have read the Show Regulations and agree to abide by the Rules

I enclose the sum of.....being 10p per entry.
