

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. Jars can be any size, other than the very small, individual type. Any curd, containing eggs, should be covered with a cellophane and wax disc only. Jars & 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 exceeding 10cms in width and depth. Height, if stated, should be in good proportion, e.g. width 10cm, depth 10cm, height 15cm or width 7cm, depth 7cm, height 10cm. Scale of all components is particularly important. Should appear as a miniature version of a larger exhibit.
4. Petite - An exhibit not exceeding 25cms in width and depth. Height, if stated, should be in good proportion, e.g. width 25cm, depth 25cm, height 37cm or width 17cm, depth 17cm, height 25cm. Scale of all components is particularly important. Should appear as a petite version of a larger exhibit.
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>Single Dishes</u>	
Artichokes (Chinese)	4	10
Artichokes (Globe)	2	15
Artichokes (Jerusalem)	4	15
Asparagus	6	15
Aubergines	2	18
Beans (Broad)	6	15
Beans (Dwarf,French,Stringless)	6	15
Beans (Runner)	6	18
Beans (Climbing other than Runner)	6	15
Beetroot	3	15
Broccoli (Sprouting – no. of shoots)	12	15
Broccoli (Colour headed)	2	18
Brussels Sprouts	10	15
Cabbages (Chinese)	2	15
Cabbages (Red)	2	15
Cabbages (Green)	2	15
Cabbages (Savoy)	2	15
Calabrese	2	15
Carrots (Stump/long)	3	18/20
Cauliflower (inc. White headed broccoli)	2	20
Celeriac	3	15
Celery	2	20
Chicory Heads (Chicons)	3	15
Chilli Peppers	9	15
Chives	2 bunches	10
Courgettes (Same Variety)	2	12

<u>Type of Vegetable</u>	<u>Numbers</u>	<u>Max Points</u>
	<u>Single Dishes</u>	
Cucumbers (House/Frame)	2	18
Cucumbers (Ridge/Outdoor)	2	15
Endive	3	10
Fennel (Florence)	2	15
Garlic	4 bulbs	15
Herbs	1 bunch	10
Kales	2	12
Kohl Rabi	2	12
Leeks	2	20
Leeks (Pot)	2	20
Lettuces	2	15
Marrows/Squashes	2	15/12
Mushrooms	6	15
Okra	4	18
Onions (Exhibition/Under 250g)	3	20/15
Onions (Pickling \approx 30mm diameter)	9	10
Onions (Green salad)	5	10
Parsnips	2	20
Peas	6 pods	20
Peas (Mangetout/Sugarsnap)	6 pods	15
Peppers (Sweet)	2	15
Potatoes	4	20
Pumpkins	1	10
Radishes (Small salad)	5	10
Rhubarb (Forced)	3 sticks	15
Rhubarb (Natural)	3 sticks	12
Shallots (Exhibition)	9	18
Shallots (Pickling < 30mm diameter)	9	15
Swedes	2	15
Sweet Corn	2	18
Tomatoes (medium)	4	18
Tomatoes (large fruited beefsteaks)	4	15
Tomatoes (small fruited cherry types)	5	12
Turnips	2	15
Watercress	2 bunches	10

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

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

HIGHEST POINTS Classes 31-33 - THE LYNE TROPHY

SECTION 2 - FRUIT

Class

- 34. Strawberries - dish of 7 - all with stalks attached
- 35. Gooseberries - dish of 9 - all with stalks attached
- 36. Raspberries - dish of 9 - 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 - 4 of one kind
- 40. Lettuce - 2 Cos
- 41. Lettuce - 2 Cabbage
- 42. Radish - one kind - dish of 5
- 43. Salad Onions - dish of 5
- 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. "Go Japanese" - Exhibit
- 53. "Favourite Film" – Exhibit (Please give title)
- 54. "Splash" - Modern Exhibit
- 55. "Another Cuppa" - Petite Arrangement – (W 25cm x D 25cm no height restriction)

(See new NAFAS rules for Petite Arrangements under Floral Art page 4)

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 bunch of 4 paper flowers
- 57. A wind chime
- 58. A pot holder
- 59. A piece of woodwork or metalwork
- 60. Any piece of handicraft not included in classes 56-59

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. Banana & Caramel Cake (Gluten free, see back of schedule for recipe)
62. 5 Garibaldi biscuits (see back of schedule for recipe)
63. 4 Savoury scones
64. Jug of refreshing summer drink
65. A jar of jam

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. Creepy Crawlies
67. Circles
68. Love in the Air

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. Posy of fresh flowers in an egg cup
70. Mr & Mrs Mustard and Cress in 2 painted egg shells
71. 2 Paper flowers

72 3 fruit scones

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

RECIPES FOR CULINARY CLASSES

BANANA & CARAMEL CAKE

An Australian recipe. It can be made by hand but is best done using an electric mixer

Ingredients

200 g self-raising gluten free flour 125g vegetable oil
1 tsp bicarbonate of soda 2 large eggs
150g caster sugar 2 large bananas, mashed (older ones are better)

For the icing:

25g margarine or dairy free spread 30g soft, brown sugar
1 tbsp milk 60g icing sugar

Method

1. Preheat oven to 160°C/Gas mark 3. Grease and line a 9" round tin.
2. Place all the ingredients in a large bowl and whisk together until there are lots of air bubbles in the mixture.
3. Pour into the tin and bake for about 35 minutes. The sponge will be dark in colour. Check with a skewer to make sure it is done.
4. Allow to become completely cool before icing.
5. To make the icing melt the margarine, brown sugar and milk in a small pan. Remove from the heat and whisk in the icing sugar until smooth. Spread the warm icing over the cake.

GARIBALDI BISCUITS (makes 12)

Ingredients

100g plain flour, plus extra for dusting 25g caster sugar, plus 2 tsp extra
¼tsp baking powder 25g butter, cold & cubed
1 medium egg 2 tbsp milk
Finely grated zest of ¼ lemon 75g currants

Method

1. Pre heat oven to 350°F/180°C/Gas mark 4. Line a baking tray with baking parchment.
2. Place the flour, baking powder, 25g caster sugar and butter in a bowl. Rub in the butter with your finger tips as if making pastry.

3. Separate the egg putting the yolk in a small bowl and whisking with the milk.
4. Save the egg white for glazing.
5. Add the egg yolk mixture to the dry ingredients and stir using a round ended knife until a soft dough starts to form. Use your hands to bring it together into a ball.
6. Liberally flour a surface and roll the dough into a rectangle 20 x 30cm long. Mix the lemon zest with the currants and sprinkle over half the rolled dough.
7. Fold the uncovered half over the top of the currants then roll out again to reform the 20 x 30cm rectangle. Trim the edged of the dough using a sharp knife then cut into 12 even fingers.
8. Place on the baking tray, brush lightly with the egg white and sprinkle with the 2 tsp caster. Bake for 12-14 minutes until deep golden in colour. Cool on a wire rack.
9. These will keep 1-2 weeks in an airtight container.

NECTARINE & ALMOND TRAY BAKE

Ingredients

250g unsalted, butter, softened	150g self-raising flour
250g caster sugar	175g golden marzipan, cut into 1cm cubes
4 medium eggs, beaten	4 medium ripe nectarines, stoned & sliced
1 tsp almond essence	25g flaked almonds
2-3 tbsp apricot jam to glaze	75g ground almonds
Icing sugar to dust	

Method

1. Preheat the oven to 180°C/160°C fan/Gas mark 4. Grease and line a 8" x 12 " loose baking/roasting tin with baking parchment. Make sure it comes just above the top of the tin (to help remove the cake later).
2. Using a hand held electric whisk beat the butter and sugar in a large bowl until pale & fluffy (about 5 mins). Beat in the almond essence and a pinch of salt.
3. Gradually beat in the eggs, whisking well after each addition. If the mixture looks as if it's curdling, beat in 1tbsp of the flour.
4. Using a large metal spoon, fold in (remaining) flour and ground almonds. Next fold in chopped marzipan. Scrape into prepared tin and

smooth to level. Arrange nectarine slices on top in 3 neat lines. Scatter over flaked almonds and bake for 40-45min, or until a skewer inserted into the centre comes out clean.

5. Leave to cool in tin for 10min. Meanwhile brush the jam over the nectarines. Transfer cake to a wire rack to cool. Serve just warm or at room temperature, lightly dusted with icing sugar.

ULTIMATE CHOCOLATE CHIP COOKIES (makes 24)

Ingredients

125g (4 oz) unsalted butter	100g (3½ oz) soft light brown sugar
75g (3 oz) granulated sugar	250g (9 oz) plain flour
1 large egg	½ tsp bicarbonate of soda
1½ tsp vanilla extract	¼ tsp salt
150g (5 oz) chopped milk chocolate	

Method

1. Preheat the oven to 180°C/160°C fan/Gas mark 4. Line two large baking trays with baking parchment.
2. Melt the butter and place in a large bowl. Leave to cool for 5 minutes.
3. Using a wooden spoon beat in the brown sugar, granulated sugar, egg, salt and vanilla extract until smooth.
4. Stir in the flour and bicarbonate of soda until the mixture just forms a dough.
5. Mix in the chopped chocolate until evenly distributed.
6. Using a spoon make 24 rough mounds of dough, leaving space to spread, onto the trays.
7. Bake for about 10-12 minutes until the edges of the cookies are just golden but the middles are still soft.
8. Leave to cool on the baking trays for 10 minutes then transfer to a rack to cool completely.
9. Store in an airtight container. They will soften slightly over time.

Tip: If you want the chocolate pieces to hold their shape during baking Green & Black's Milk Chocolate is recommended. You can also freeze the dough on the trays, then transfer them to a bag and freeze for up to 2 months. Cook from frozen at temperature above for 13-15 minutes.

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

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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.
