

Show Rules & Points for Guidance

Read the rules carefully and if in doubt on any point, apply to the secretary for assistance.

1. All exhibitors must be **Members of the society**. You may join at any time before submitting entries. Contact the secretary.
2. Two or more persons may not exhibit in any one class from the same garden. This does not apply to any class where the plant material need not have been grown by the exhibitor. Children's classes are exempt.
3. The number of vegetables, etc. shown, must be correct according to the schedule or the exhibit will be disqualified.
4. Vases will be provided except where stated in the schedule. No vase or bowl must exceed 10 inches in diameter (inside measurement). Bowls and dishes will not be provided.
A **Bowl** is a vessel having a diameter, at its mouth, at least equal to but usually greater than its height.
5. Reasonable care will be taken of all exhibits but the committee will not be responsible for any loss or damage that may occur.
6. The committee shall at its discretion, visit any exhibitor to satisfy itself as to the bona fide character of the exhibits.
7. The Hall will be opened for exhibitors at **9.30 a.m.** and all exhibits must be staged by **11.00 a.m.** on the day of the Annual Show and may not be removed before 4.30 p.m.
8. The Judges appointed shall have full power to award prizes or withhold prizes which in their opinion are not merited and their decision shall be final. On any other point that may arise, the decision of the Committee shall be final.
9. Any protest must be made to the Committee in writing, before 3.30 p.m. on the day of the Annual Show and be accompanied by the sum of 15p. This sum will be returned if the protest is upheld.
10. The right to open, cut or sample any exhibit is left to the discretion of the Judges.
11. Only one entry per person per class may be submitted.

Diary Dates

Friday 20th October 2017

Evening Social—Pirates!

Bellingdon & Asheridge Horticultural Society

Annual Show & Village Bake Off

Saturday 8th September 2018

At 2:30pm

Bellingdon & Asheridge Village Hall

Committee

President: Anne Gurnsey

Chairman: Nicola Parkes

Secretary: Rachel Watts

Treasurer: Brian Watts

Membership: Tracey Ryan

Committee: Jenny Hearn, Lynne Magennis, Connie O'Donnell,
Eanne Russell

Contact us

Find the Horticultural Society in the pages of the Bellingdon village website
www.bellingdon.com

Find us on Facebook: 'Bellingdon, Asheridge and District Horticultural Society'

All communications to Rachel Watts, Five Farthings, Chesham Road,
Bellingdon, 01494 785322

Awards

In addition to Division trophies, the following awards are made:

THE BANKSIAN MEDAL Awarded on behalf of the RHS
will be awarded to the exhibitor winning the highest total of
prize money in Division 1, 2 and 3.

(The winners in the two preceding years are not eligible).

THE MRS HAYWARD MEMORIAL PLATE
For Best Exhibit in Division 5—Village Bake Off

THE ALEC TYLER TROPHY
for the best exhibit in all horticultural classes.

Prize Money

	1st	2nd	3rd
All other classes	50p	30p	20p
Class 1	£2.50	£1.50	£1.00

Class 80 – Fruit Cake continued

Place all ingredients together in a bowl & beat until well mixed

Turn into a greased and papered 7" cake tin & level top.

Bake in centre of oven for 1 hour 40 mins at (325F)(160C) Gas Mark 3.

Class 62 – Victoria Sandwich

Ingredients

6 oz Stork margarine

6 oz caster sugar

3 large eggs

6 oz self raising flour

Cream margarine and sugar until light and creamy in texture.

Add egg a little at a time and beat well. Gently fold in flour.

Place mixture into a greased 7" cake tin or two 7" sandwich tins.

Bake in moderate oven (325-350F)(160-180C) Gas Mark 3-4

for 25-30 minutes in two tins and 40-45 minutes in one tin.

When cool split and fill with jam.

Class 65 – Chocolate Cake

Ingredients

4 oz/100g softened butter

8 fl oz/250ml milk

9 oz/250g caster sugar

2 large eggs

2 oz/50g cocoa powder

1 tsp bicarbonate of soda

8 oz/200g plain flour

1 tbl lemon juice

Stir lemon juice into milk

Put butter and ½ sugar into bowl and beat until pale and fluffy.

Beat in the eggs. Stir in the sugar.

Sift flour, soda and Cocoa together.

Beat in ½ the milk and fold in ½ the flour

Add rest of milk and flour. Mix until smooth

Pour mixture into greased 22cm deep cake tin, lined with greaseproof paper.

Bake in moderate oven (350F)(180C) Gas Mark 4 for 1 hour

Division 10 – Handicraft

THE DENNIS HANNAM CUP

Bench space 3' x 3'

121. Cloth (*made with or on fabric*)
122. Non-cloth (*wood, plastic, metal, ceramic etc.*)
123. Artwork (*painting, drawing etc.*)
124. Toys
125. Cards (3)
126. Any other handicraft

Class 61 – Men Only Chocolate Brownies

Ingredients

100 g butter, soft	200 g dark chocolate
60 g plain flour	250 g caster sugar
1 tsp vanilla essence	60 g cocoa powder
4 large eggs, beaten	

Preheat oven to 180°C (fan 160°C/Gas 4).

Melt the dark chocolate and leave to one side to cool.

Beat butter and sugar together until fluffy, then gradually beat in the eggs, followed by the vanilla.

Spoon the cooled melted chocolate in and mix thoroughly.

Sift in the flour and cocoa powder and gently stir in.

Spoon into a 15cm square tin, lined with baking parchment.

Bake for 20 mins until brownies are firm to touch but still fudgy.

Class 80 – Fruit Cake

Ingredients

6 oz Stork margarine	6 oz caster sugar
3 large eggs	8 oz plain flour
10 oz mixed dry fruit	2 oz glace cherries
½ tsp baking powder	½ tsp mixed spice

Division 1 – Vegetables

THE BURGOINE CHALLENGE TROPHY

Class

1. Collection of Vegetables, 4 distinct kinds. (*numbers as below*)
- 2.a 5 Potatoes, white (*one variety*)
 - b 5 Potatoes, coloured (*one variety*)
3. 3 Carrots
4. Cabbages, one pair - Green, Red or Savoy (*3" of stalk to be left*)
5. 1 Cauliflower (*3" of stalk to be left*)
- 6.a 5 Onions, not exceeding 8oz
 - b 5 Onions, over 8oz
7. 10 Shallots
8. 10 Runner Beans
9. 3 Globe Beet
10. One Pair Marrows
11. One pair Cucumbers
12. One pair of Lettuce, any one variety
13. 5 Herbs (*all named*)
- 14.a 5 Tomatoes, indoor grown
 - b 5 Tomatoes, outdoor grown
 - c 5 Cherry Tomatoes
15. 10 Dwarf /French/Stringless Beans
16. One Pair Capsicums (*chillies or peppers*)
17. One Pair Courgettes, not exceeding 6"
18. One Pair Sweetcorn
19. One Pair Leeks
20. One Pair any other Vegetables
21. The largest Marrow

Fruit

22. 5 Dessert Apples.
 23. 5 Cooking Apples.
 24. 5 Plums, one variety.
 25. 5 Pears
 26. 10 Raspberries
 27. 5 Any other fruit
- } State name if known,
otherwise "seedling"

Division 2 – Flowers

THE WHEELER CHALLENGE TROPHY

Class

31. 1 vase perennial flowers, 3 distinct kinds, excluding Roses, shrubs, Dahlias and Chrysanthemums, not more than 3 of each kind.
32. 1 vase annual flowers, 3 distinct kinds, excluding Dahlias and Chrysanthemums, not more than 3 of each kind.
- 33.a 1 vase of large perennial flowers, 3 stems of any one kind, any variety, excluding Roses, Shrubs, Dahlias and Chrysanthemums.
- 33.b 1 vase of small perennial flowers, 3 stems of any one kind, any variety, excluding Roses, Shrubs, Dahlias and Chrysanthemums.
34. Vase of annuals, 5 Blooms of any one kind, any variety, excluding Dahlias and Chrysanthemums.
- 35.a Roses, Hybrid Tea, 3 Blooms of one variety.
 - b Roses, Hybrid Tea, 3 Blooms, 3 Varieties (*1 of each*)
 - c Bowl of Roses, Polyantha and/or Floribunda. (*3 stems*)
 - d 1 specimen Hybrid Tea Rose in your own vase.
- 36.a 5 Asters, Double.
 - b 5 Asters, single.
- 37.a Chrysanthemums - 1 vase of 3
 - b Spray Chrysanthemums - 1 vase of 3 sprays (*any variety*)
38. Pot Plant - Fuchsia (*pot not exceeding 8"*)
39. Pot Plant - Pelargonium (*pot not exceeding 8"*)
40. Pot Plant, flowering, (*excluding fuchsia and pelargonium*)
41. Pot Plant, foliage.
42. 3 Flowering shrubs (one stem of each)
43. 1 vase of foliage, not more than 7 stems.
44. 5 Pansies displayed on a saucer.
45. Patio container.
46. Hanging basket

Division 8 – Needlecraft

THE KELLER TROPHY (Classes 111 – 116)

111. A hand knitted article
112. A crocheted article.
113. Hats and cushions
114. A machine-made garment.
115. Hand embroidery (decorate with needlework).
116. Machine embroidery

Please indicate if it's your
own design

Division 9 – Novice

THE MARION THOMSON TROPHY

A novice is anyone who has not won a first prize in any similar class at any show.

Class (**Nov.**)

1. Vase of 3 Dahlias.
2. Vase of 4 Annuals (2 kinds).
3. Vase of Perennials (5 stems, any variety).
4. One specimen Rose.
5. One Pot Plant (Flowering).
6. One Pot Plant (Foliage).
7. Five Runner Beans.
8. Three Carrots.
9. Three Potatoes.
10. Three Tomatoes.
11. Three Onions
12. Three Beetroot
13. One foliage shrub
14. One flowering shrub
15. One pair any other vegetable
16. Collection of vegetable, 4 distinct kinds (*numbers as above*)

Division 6 – Floral

THE ASHERIDGE CHALLENGE TROPHY

Novice (for anyone who has not won more than three 1st prizes)

Class

91. 'Water'

Open

Class

92. 'Three Lions'

93. 'Heatwave'

94. 'Hedgerow'

95. Tussie mussie

96. An artificial and/or preserved flower arrangement

97. A 3 flower arrangement

THE CHIVERTON TANKARD

Men only

Class

98. "A pint of flowers, please"

Space available 1'10" x 2' high.

Drapes and accessories may be used in any class.

All arrangements must be within the specified size.

Fresh flowers and foliage **must** be used (except in Class 96).

Division 7 – Photography

THE PHOTOGRAPHIC FRAME

101. Summer fun

102. Through the window

103. Snow scene

104. Foliage study

105. All creatures great & small

Size no more than 6" x 8"

Colour or Black & White

Unmounted

Division 3 – Dahlias

THE SOCIETY'S CHALLENGE TROPHY (Classes 51-59)

Class

51. 3 Vases. 1 vase of Decoratives, 1 vase of cactus, 1 vase any other kind. 3 Blooms in each vase.

52. Small or miniature decs; 1 vase, 3 Blooms in any one variety. (*Blooms up to 6" dia.*)

53. Small/miniature Cactus or semi Cactus; 1 vase, 3 Blooms in any one variety. (*Blooms up to 6" dia.*)

54. Pom Poms; 1 vase, 5 Blooms any one variety (*max. 2" dia.*)

55. Ball Dahlias; 1 vase, 3 Blooms (*over 2" dia.*)

56. Medium decs; 1 vase 3 Blooms any variety (*Blooms 6" to 8" dia.*)

57. Small or miniature decs; 1 vase, 3 Blooms any variety (*Blooms up to 6" dia.*)

58. Medium Cactus or semi Cactus; 1 vase, 3 Blooms any variety (*Blooms 6" to 8" dia.*)

59. Small/miniature Cactus or semi Cactus; 1 vase, 3 Blooms any variety (*Blooms up to 6" dia.*)

60.a Border/Bedding 3 Blooms any variety (*Blooms up to 3" dia.*)

b Border/Bedding 3 Blooms any variety (*Blooms over 3" dia.*)

Special Classes

THE MR & MRS FLAY FUCHSIA CUP (Class F1)

Class

A1. Garden in a seed tray

F1. Fuchsia - Nine individual blooms – at least 2 varieties

B1. Begonia - Two individual blooms

F1 & B1. To be shown stems down in supplied container

Division 4 – Children

THE MORRISON SCOTT CHALLENGE TROPHIES (Classes C1, C2)

No entry fee—age to be stated on each entry
All children and grandchildren of members welcome

Class

- C1. Miniature garden in a seed box
- C2. 5 Jam tarts (*to own recipe, bought pastry permitted*).

THE GRACE MARTIN CHALLENGE TROPHY

- C3. 1 'Decorated' cup cake
- C4. A jar of flowers
- C5. Handicraft
- C6. Artwork
- C7. Home grown produce
- C8. Photographic competition a. In the Country b. My Family

May be divided by age:

Up to 5

6 to 9

10—13

Group Class

THE LINDA BAKER MEMORIAL BOWL

- | | |
|---|---------------------------|
| A. 3 Annuals | K. Bottle of wine or beer |
| B. 3 Perennials | L. Item of cookery |
| C. Hand made article | M. Jar of preserve |
| D. Item of handicraft | N. Pot plant indoor |
| E. Embroidery | O. Pot plant outdoor |
| F. Photographic print | P. Flowering shrub 1 stem |
| G. Painting/drawing | Q. Foliage shrub 1 stem |
| H. Collection of vegetables 3 kinds
(<i>at least 2 of each kind</i>) | |
| I. Collection of fruit 3 kinds (<i>at least 2 of each kind</i>) | |
| J. Any combination of H & I | |

Choose any **five** items from the above list and display in a basket. For 1-6 people.
Max space 2'6" wide. *Each item will be marked out of 10 plus 10 for the display.*

Division 5 – Village Bake Off

THE CHESHAM DAIRIES CHALLENGE TROPHY (Classes 61-69)

Class

- 61. Men only: 5 Brownies (*according to given recipe*).
- 62. Technical Challenge: Victoria Sandwich. (*according to given recipe*).
- 63. Signature Dish: Roulade or Swiss roll
- 64. Showstopper: Decorated gingerbread
- 65. Chocolate Cake (*according to given recipe*).
- 66. 5 Plain scones
- 67. 5 Sausage or vegetarian rolls (*you can cheat with the pastry!*)
- 68. Afternoon tea – 1 savoury item, 2 sweet items
(*presentation will be marked*)
- 69. Unusual bread (*with or without breadmaker*)

THE SHEILA MITCHELL MEMORIAL TROPHY (Classes 70-74)

- 70.a 1 lb. approx. jar Berry Jelly.
b 1 lb. approx. jar Non Berry Jelly
- 71.a 1 lb. approx. jar of Berry Jam (*excluding Raspberry*)
b 1 lb. approx. jar of Non Berry Jam
c 1 lb. approx. jar of Raspberry jam
- 72. 1 lb. approx. jar Marmalade.
- 73. 1 jar of Chutney.
- 74. Cordial/wine/fortified wine

THE MRS BINKS MEMORIAL PLATE (Class 80)

- 80. Home-made Fruit Cake. (*According to given recipe*).
- 81. 3 Edible flowers
- 82. 6 eggs

Compulsory recipes found at the back of the schedule

All cooking to be prepared by the exhibitor.