## Chesham Vale Gardeners’ Society

# Autumn Show 

## Saturday 3rd September 2022

## At $2: 30 \mathrm{pm}$

0. Bellingdon \& Asheridge Village Hall

## Contact us \& enter

How to enter: entries to be submitted by 6pm on Thursday 1st September by phoning or emailing through the list of classes entered, your name and a contact phone number, or by dropping off a completed form to Nicola Parkes at Glenelg, Bellingdon or Adrian Norris at 215 Chartridge Lane, Chesham. If sent via email a confirmation receipt will be emailed. If this has not been received by 9am on Friday 3rd, please phone either Nicola or Adrian.
Who to contact: For entries and general enquiries, please email cheshamvalegs@gmail.com or contact either Show Secretary Nicola, 07973558675 or Adrian on 01494 793746, 07718609719.

## Division 1—Vegetables

1 Collection of Vegetables, 4 distinct kinds. (numbers as below)
2 a 5 Potatoes, white (one variety)
2 b 5 Potatoes, coloured (one variety)
2 c Collection of Potatoes - 3 varieties, at least one variety must be coloured
3 a 3 Carrots-long
3 b 3 Carrots - short (stumped)
4 a 3 Onions, not exceeding 8oz
4 b 3 Onions, over 8oz
57 Shallots
6 a 9 Runner Beans
6 b Longest Runner Bean
6 c 9 Dwarf/French/Stringless Beans
73 Parsnips
83 Beetroot. Any colour
9 a One Pair of Marrows
9 b The Largest Marrow

## Division 1-Vegetables continued

10 Cabbages, one pair - Green, Red or Savoy (3" of stalk to be left)
111 Cauliflower (3" of stalk to be left)
12 a One pair of Lettuce, any one variety (hearted) - with stalk, but no roots
12 b One pair of Lettuce, any one variety (loose-leafed) - with stalk, but no roots, e.g. Lollo Rosa

13 a 5 Tomatoes (standard cultivars)
13 b 3 Tomatoes (large-fruited and novelty cultivars, including striped varieties)

13 c 5 Cherry Tomatoes (any variety including striped and coloured varieties)
14 One Pair Leeks
15 One Pair Courgettes, not exceeding 6"/ 150mm long or 75 mm diameter if round

16 One pair Cucumbers
17 One Pair Capsicums (chillies or peppers)
18 One Pair Sweetcorn
19 a One Pair any other Vegetables (9 if Peas)
19 b The Ugliest Vegetable
20
5 Herbs (all named, in container of your choice)

## Division 2-Fruit

21 a 5 Apples - dessert, 1 variety
21 b 5 Apples - cooking, 1 variety
225 Plums - 1 variety
235 Pears - 1 variety
24 Dish of outdoor Soft Fruit - 1 variety, with stalks
25 Any other Fruit - eg 1 Melon, 7 Damsons, 5 Peaches, 5 Apricots, 1 bunch Grapes etc.

## Division 3-Flowers

a Chrysanthemums - 1 vase of 3
32 b Spray Chrysanthemums - 1 vase of 3 sprays, any variety
33 Spike of Gladiolus
34 Pot Plant, flowering (excluding fuchsia and pelargonium)
35 Pot Plant, foliage
36 Pot Plant, fuchsia (pot not exceeding 8")
a Vase of outdoor flowers and any added foliage, excluding flowers named in other classes

38 b Vase of Mixed Annuals
38 c 1 vase mixed perennial flowers, 3 distinct kinds, excluding flowers named in other classes

3 flowering shrubs (one stem of each)
1 vase of foliage, not more than 7 stems
5 pansies displayed on a saucer
Patio container
Hanging basket
Succulent or cactus (one specimen)

## Special Classes

A 1 Garden in a seed tray (adult)
B 1 Begonia, two individual blooms
F 1 Fuchsia, nine individual blooms, at least two varieties
B1 \& F1 To be shown stems down in supplied container

## Division 4-Dahlias

$50 \quad 3$ vase collection.
1 vase Decoratives, 1 vase Cactus, 1 vase any other kind. 3 blooms in each vase of one variety

51 Small/miniature Cactus or Semi-cactus.
1 vase, 3 blooms in any one variety (Blooms up to 6 " diameter)
Medium Cactus or Semi-cactus.
1 vase, 3 blooms in any one variety (Blooms 6" $-8^{\prime \prime}$ diameter)
53 Small/miniature Decoratives.
1 vase, 3 blooms in any one variety (Blooms up to 6" diameter)
54 Medium Decoratives.
1 vase, 3 blooms in any one variety (Blooms 6" -8 " diameter)
55 Pom Poms.
1 vase, 5 blooms in any one variety (Blooms up to 2" diameter)
$56 \quad$ Ball Dahlias.
1 vase, 3 blooms (Blooms over 2" diameter)
1 Giant or Large Dahlia
(Blooms over 8"/20cm diameter)
$58 \quad$ Vase of any Dahlias.
No added foliage, maximum of 9 blooms

## Division 5-Children

Age must be stated on entry, up to a maximum age of 14 . All children \& grandchildren of members very welcome.

If entry numbers are high, classes may be split into the following age categories:
A) Up to 5
B) 6 to 9
C) $10-13$

## Division 5-Children continued

C 1 Miniature garden in a seed box
C 2 An item of jewellery made from dried pasta
C 31 decorated cupcake
C 4 A jar of flowers
C 5 Handicraft
C 6 Artwork
C 7 Home grown produce
C 8 An animal made from vegetables and/or fruit
C 9a Photography- "If you go down to the woods"
C 9b Photography-Wheels

## Division 6-Domestic

Given recipes can be found at the back of the schedule. All cooking to be prepared by the exhibitor.
60 Non-cooks challenge-5 flapjacks (according to given recipe)
61 A round of shortbread (not biscuits)
625 Jam tarts
635 cheese scones
64 Victoria sandwich (according to given recipe)
65 Apple pie on a plate (double crusted)
66 Chocolate cake (according to given recipe)
67 A savoury egg sandwich (display will be marked)

68 a Berry jelly (1lb. approx. jar)
68 b Non-berry jelly (1lb. approx. jar)
69 a Berry jam (excluding raspberry, 1lb. approx. jar)
69 b Non-berry jam (1lb. approx. jar)
70 Raspberry jam (1lb. approx. jar)

## Division 6-Domestic continued

71 Marmalade (1lb. approx. jar)
72 Chutney
73 Cordial/wine/fortified wine (e.g. sloe gin, elderflower cordial)
746 bread rolls
75 Unusual bread (with or without breadmaker)
763 edible flowers
776 eggs
78 Homemade fruit cake (according to given recipe)

## Division 7 -Floral

A Novice, for anyone who has not won more than 3 prizes
80 "God Save the Queen"
B Open to any exhibitor
81 A petite arrangement (less than $6^{\prime \prime} \times 6^{\prime \prime} \times 6^{\prime \prime}$ )
82 An artificial and/or preserved flower arrangement
83 "Van Gogh's sunflowers"
84 A holiday abroad
85 "Farmer's market"
86 A 3 flower arrangement
C For men only
87 "Three Lions"

Space available 1'10" x 2' high. Drapes and accessories may be used in any class (except class 81). All arrangements must be within the specified size.

Fresh flowers and foliage must be used (except in class 82 where stated).
In line with current RHS ruling, floral foam or 'Oasis' is not acceptable for use in floral art displays and its use will result in elimination.

## Division 8-Photography

Size no more than 6 " $x$ 8". Printed in colour or black \& white, unmounted.

90 Old Curiosity Shop
91 Nightlights
92 The beauty of the flower
93 A place in the sun
94 Christmas

## Division 9-Needlecraft

Please indicate if it's your own design.

100 A hand knitted article
101 A crocheted article
102 Hats \& cushions
103 A machine-made garment
104 Hand embroidery (decorated with needlework)

## Division 10-Handicraft

Bench space available for display up to $3^{\prime} \times 3^{\prime}$

110 Cloth (made with or on fabric)
111 Non-cloth (wood, plastic, metal, ceramic etc.)
112 Artwork (painting, drawing etc)
113 Toys
1143 cards
115 Any other handicraft

## Division 11-Novice

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

Nov 1 Vase of 3 Dahlias
Nov 2 Vase of 3 Chrysanthemums
Nov 3 Vase of Annuals (4 stems, 2 kinds)
Nov 4 Vase of Perennials (5 stems, any one variety)
Nov 5 One specimen Rose
Nov 6 Pot plant, flowering
Nov 7 Pot plant, foliage
Nov 8 Five Runner Beans
Nov 9 Three Carrots
Nov 10 Three Potatoes
Nov 11 Three Tomatoes
Nov 12 Three Onions
Nov 13 Three Beetroot
Nov 14 One foliage shrub
Nov 15 One flowering shrub
Nov 16 One pair any other vegetable

## Class 78-Fruit Cake

6 oz Stork margarine
3 large eggs
10 oz mixed dry fruit
$1 / 2$ tsp baking powder 6 oz caster sugar 8 oz plain flour
2 oz glace cherries
$1 / 2$ tsp mixed spice
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 60-Non-Cooks Challenge

Ingredients
125 g butter (plus extra for greasing)
90 g golden syrup
Flapjacks
90 g light muscovado sugar
250 g rolled oats

1. Lightly butter a roasting tin or shallow cake tin (about $20 \times 30 \mathrm{~cm}$ )
2. Combine the butter, syrup, and sugar in a saucepan and heat gently until the ingredients have melted and dissolved. Stir in the oats and mix well.
3. Spoon into the prepared tin and smooth the surface with a palette knife. Bake in a preheated oven at 180C (160C fan, Gas 4) for about 30 minutes.
4. Leave to cool in the tin for about 5 minutes, then mark into desired shape. Leave to cool completely, then cut and remove from tin.

## Class 66-Chocolate Cake

Ingredients
$4 \mathrm{oz} / 100 \mathrm{~g}$ softened butter $8 \mathrm{floz} / 250 \mathrm{ml}$ milk
$9 \mathrm{oz} / 250 \mathrm{~g}$ caster sugar 2 large eggs
$2 \mathrm{oz} / 50 \mathrm{~g}$ cocoa powder 1 tsp bicarbonate of soda
8 oz/200g plain flour 1 tbl lemon juice

Stir lemon juice into milk
Put butter and $1 / 2$ 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 $1 / 2$ the milk and fold in $1 / 2$ the flour
Add rest of milk and flour. Mix until smooth
Pour mixture into greased 8in diameter, deep cake tin, lined with greaseproof paper.
Bake in moderate oven (350F)(180C) Gas Mark 4 for 1 hour

## Class 64 - 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.

## Awards

Trophies are available in every division for points and individual exhibits. Full award list available on the day for specific details and titles. Held for 1 year.

Division 1-Vegetables total points scored across all classes; best exhibit in collection of vegetables; best apples; worst apples; best potatoes

Division 2—Fruit total points scored across all classes
Division 3-Flowers total points scored across all classes; best chrysanthemums
Division 4—Dahlias total points scored across all classes
Division 5-Children best miniature garden; best baking; best of the rest
Division 6—Domestic total points scored across all classes; best baking; best fruit cake; best preserve

Division 7—Floral total points scored across all classes; best Men's floral entry
Division 8-Photography total points scored across all classes
Division 9—Needlecraft total points scored across all classes
Division 10-Handicraft total points scored across all classes
Division 11-Novice total points scored across all classes
Special Classes best fuchsia exhibit
Other best in show; best in show not including 1st places; best exhibit in horticultural classes; all points across Divisions 1-3; best points from 9 or fewer entries in Divisions 1-3; RHS Banksian medal

## 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 Show 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. Green plastic show vases in three sizes are provided on the day. 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 $\mathbf{1 1 . 0 0}$ 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 $3.30 \mathrm{p} . \mathrm{m}$. on the day of the Annual Show and be accompanied by the sum of 15 p. 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.
12. In line with current RHS ruling, floral foam or 'Oasis' is not acceptable for use in floral art displays and its use will result in elimination.
