

**SAFFRON WALDEN HORTICULTURAL SOCIETY**  
**AUTUMN SHOW SUNDAY 17<sup>th</sup> SEPTEMBER 2023**  
**Golden Acre Community Centre, Ross Close, CB11 4DT**

**Staging of exhibits between 8.30 and 10.30 am**

**SCHEDULE OF CLASSES**

**SECTION 1 – VEGETABLES**

1. Beans, Runner – 6 pods, with stalks
2. Beans, Dwarf or French – 6 pods, with stalks
3. Beetroot – 3, with minimum 7.5cm long tops
4. Cabbage – 2, with stalks
5. Carrots – 3, with minimum 7.5cm long tops
6. Cucumbers – 2
7. Leeks – 2, with roots
8. Marrows – pair for table use – should not be longer than 35cm
9. Onions – 3, dressed, under 250g
10. Onions – 3, dressed, 250g or over
11. Potatoes – 3 white
12. Potatoes – 3 coloured
13. Parsnips – 2, with minimum 7.5cm long tops
14. Shallots – 6 culinary, large
15. Shallots – 6 pickling, small, not exceeding 30mm in diameter
16. Tomatoes – 3 with stalks
17. Tomatoes, small variety – 6 with stalks, should not exceed 35 mm in diameter
18. A truss of Tomatoes (ripe and/or unripe)
19. Courgettes – 2
20. Any other vegetable – min. 2, not included in the Autumn Show schedule
21. Any Vegetable - min 2 for **NOVICES** (open to anyone who has not previously won a prize for vegetables.
22. Collection of Vegetables – 4 different kinds in a tray maximum size 61 cm by 61cm (see regulation No 12) – backboards permitted
23. Collection of Salad Vegetables **ON A DINNER PLATE**– 3 different kinds minimum quantity 2 each (see regulation No 12)

**SECTION 2 – FRUIT & FLOWER CLASSES**

24. Apples – 3 culinary, with stalks
25. Apples – 3 dessert, with stalks
26. Pears – 3 with stalks
27. Blackberries – 9 with stalks
28. Any fruit not included in the schedule (Min. quantity 2)
29. Dahlias, decorative and/or ball – 3 blooms
30. Dahlias, cactus and/or semi-cactus – 3 blooms

31. Dahlias, pompon – 5 blooms, under 55 mm diameter
32. Dahlia any other classification than already mentioned – 3 blooms
33. Dahlias, mixed – Max. quantity 9 to be judged on quality
34. Chrysanthemum, 1 Stem Spray
35. Chrysanthemum, 1 Stem Single Bloom
36. Display of foliage in a container
37. 1 Bloom large flowered Rose, any colour
38. 3 Blooms large flowered Roses, any colour or colours
39. 3 stems Roses, cluster flowered
40. Gladioli – 1 spike in a vase
41. 1 Stem - Hydrangea Bloom
42. A container of Mixed flowers (own foliage permitted) 9 stems Max.
43. Flowering &/or Fruiting Trees or Shrubs – 3 stems
44. One Orchid Plant in bloom (must have been in exhibitor's possession for 6 months (see regulation 10)
- \*45. One Pot Plant in flower (see regulation 10)
- \*46. One Pot Plant for foliage (see regulation 10)
- \* These classes must not include fuchsias, orchids, cacti or succulents
47. Cactus in a container not greater than 23 cm diameter as grown (see regulation 10)
48. Succulent in a pot maximum 23 cm diameter as grown (see regulation 10)
49. Exhibit consisting of one vase with one flower and a plate containing one vegetable or fruit
50. Fuchsia – in a pot not more than 23 cm diameter as grown
51. Fuchsia – 6 mounted flower heads (boxes provided by the Society)
52. A container of plants as grown
53. Petite Floral Arrangement not exceeding 17cm width and depth, 25cm height

## SECTION 3 – DOMESTIC CLASSES

### See regulation 11

54. Carrot Cake (see recipe)
55. Loaf of bread, not machine-made, max 500g flour
56. 4 Cupcakes
57. 4 Cheese Scones
- †58. Jam – 1 jar
- †59. Chutney – 1 jar - **must** have vinegar-proof lids
- † See *Guide to Exhibitors -Domestic/Preserves*
60. A set of 3 Photographs (max 13cm x 18cm) - “**Trees**”
61. A hand crafted article – knitwear or crochet
62. A hand crafted article - needlecraft
63. Any other hand crafted article

## SECTION 4 JUNIOR CLASSES

### See regulation 11

Age must be given on entry form

#### Age up to 6

64. A Leaf Collage
65. A Flower made from modelling clay
66. Animal made from vegetables and/or fruit
67. 2 Decorated Digestive Biscuits (to be judged for decoration only)
68. A Photograph “**Holiday**”

#### Age 7 to 14

69. A Leaf Collage
70. A Flower made from modelling clay
71. Animal made from vegetables and/or fruit
72. 2 Cupcakes (to be judged for texture and flavour)
73. A Photograph “**Holiday**”

### AWARDS

Babington Smith Trophy – Most points in show

Sewell Cup – Most points in Vegetable Section – Classes 1-23

Acrow Bowl – Most points in Flower & Fruit Section – Classes 24-53

John Coe Memorial Trophy – Best bloom in Dahlia Section – Classes 29-33

John Coe Trophy – Best bloom in Chrysanthemum Section – Classes 34-35

Harry Green Trophy – Best bloom in Rose Section – Classes 37-39

Harry Green Cup – Best Floral Arrangement – Class 53

Walker Trophy – Most points in Domestic Section – Classes 54-63

Saffron Walden Plate – Best exhibit in Vegetable Section – Classes 1 - 21

A Trophy for Most points in Junior Section – Classes 64 - 73

A special prize “Eric the Hedgehog” will be awarded for the Best Exhibit in the Junior Classes, if merited

Certificates of Merit for Winners and Runners-up in each section



Ellis Rooke Cup – Most points in both shows in 2023

Tom Green Cup – Most points in Junior Classes in both shows in 2023

All entries to David Livermore by Thursday 14<sup>th</sup> September 2023

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## **CARROT AND WALNUT CAKE**

175g Self Raising flour  
1 tsp baking powder  
1 tsp ground ginger  
½ tsp cinnamon  
200g grated carrots  
50g chopped walnuts  
170ml sunflower oil  
60g golden syrup  
60g light brown soft sugar  
2 large eggs, beaten

For the topping:-

280g icing sugar  
140g unsalted butter  
1 - 2 tbs milk  
¼ tsp Vanilla extract  
Walnut halves to decorate

1. Preheat the oven to 180°C (160°C fan), gas mark 4. Grease and line an 18cm diameter deep cake tin with baking parchment.
2. In a large bowl, stir together the flour and baking powder and sugar. Add the chopped nuts, spices and grated carrot and mix lightly.
3. Make a well in the dry mixture, add the syrup, eggs and oil and beat until it is mixed thoroughly.
4. Pour the mixture into the prepared cake tin and bake for about 50 minutes, until a skewer inserted into the centre comes out clean.
5. Cool in the tin for 10 minutes, then lift out of the tin onto a wire rack to cool completely.

To prepare the topping:-

1. Beat the butter in a bowl until soft. Gradually add the icing sugar and beat until smooth. Add 1 tbs milk and the vanilla extract and beat until smooth and creamy. Add remaining milk if necessary.
2. Spread evenly over the cake and decorate the top with walnut halves.

## REGULATIONS FOR SHOWING

1. All classes are open to all persons, except where noted i.e. Novice classes. In accordance with the latest edition of the RHS Handbook, only one person per household may exhibit in any class with produce from the same garden and/or allotment, unless the exhibit is entered in joint names.
2. All exhibits must have been grown or made by the exhibitor, except for Class 53.
3. Entry forms should be received by the Show Secretary not later than the Thursday before the Show. Late entries will only be accepted up to 9.00am. Only one entry per person per class.
4. There will be no entry fees, except for late entries received after Thursday for which a charge of 20p per exhibit will be made.
5. Entries must be staged between **8.30 and 10.30 am** on the day of the Show.
6. Exhibitors should collect Show Cards from the Show Secretary. Cards to be placed face downwards in front of the exhibit. It is helpful if varieties are labelled (this could affect the judge's decision).
7. No exhibitor is permitted to move another exhibitor's entry. A show steward must be contacted.
8. Exhibitors should consult members of the Committee present at the staging of exhibits on any queries as to the correct class for particular exhibits.
9. Vases are available for exhibitors' use, although they may provide their own containers if they wish. All pot plants must stand on a dish or saucer.
10. **Pot plants must have been in the exhibitor's possession for three months and orchids 6 months. The same pot plant can only be exhibited once in a calendar year.**
11. Items exhibited in Domestic and Junior Classes must not have been shown previously at Society Shows.
12. **In collections of vegetables and salad vegetables, the numbers required are as shown below. R.H.S. classification and pointing will be followed.**

**Salad vegetables** are vegetables used in either a raw or cooked state and served in salads as a cold dish. All salading vegetables should be young, fresh, clean and of

attractive appearance. **Quantities for collections shown in brackets.** The following kinds may be used for horticultural show purposes:

Beans – Broad (6) Runner(9) Dwarf or French (9) beetroot (3), cabbages (2) Carrots (4), celeriac (2), celery (2), chicory (2), chives (1 bunch), corn salad or lambs'lettuce (1 bunch), cress (seedlings) in a pot 150mm dia. max, courgettes (3), cucumbers (2), endive (2), florence fennel (2), kohlrabi (2), leeks (3), lettuces (2), marrows (2), mustard/rape(seedlings), in a pot 150mm dia. max, onions (green salad) (6), onions under 250g & 250g or over (4), oriental brassicas (2), parsnips (3), peas (6 pods), potatoes (4), radishes (6),

shallots (9), sweet peppers(2), tomatoes,large (6), medium (6), small (6)  
turnips (2) and watercress (1 bunch).

Any other vegetable not listed above can be included in a collection and the quantity should be a Minimum of 2.

13. Property is displayed at the exhibitor's risk.
14. Judging will take place between **10.45 am and 12.30pm.**
15. Points will be awarded: 1st – 3 points, 2nd – 2 points, 3rd – 1 point, apart from classes 22 and 23 for which points will be 1<sup>st</sup> -5, 2<sup>nd</sup> – 4, 3<sup>rd</sup> -3.
16. There will be monetary prizes for Junior Entries: 1<sup>st</sup> - 50p, 2<sup>nd</sup> -40p, 3rd -30p. Prize money may be collected from the Show Secretary from 3.00pm onwards.
17. **All Shows will be judged in accordance to the rules and regulations of the latest edition of the RHS Show Handbook and any prize or award may be withheld at the discretion of the judges, whose decision shall be final in all cases.**
18. All disputes will be settled by the Show Committee.
19. Members of the public will be admitted from 2.00pm. Entry will be free.
20. Trophies, medals & certificates - presented by the Town Mayor at 3.30pm.
21. Exhibits must not be removed until 4.00pm.
22. All exhibits NOT circled on entry forms will be auctioned for the benefit of the Society at 4.00 pm

## **GUIDE TO EXHIBITORS**

This guide has been compiled to help those members who grow flowers or produce but are deterred from exhibiting in our shows because they do not know what is required. The regulations for showing and the wording of a class should be carefully read before staging, as it is most disappointing for the exhibitor as well as the judge if the card is marked N.A.S. (not according to schedule). Exhibits should be named where possible, **(this could affect the judge's decision)**. If in doubt ask a steward or committee member.

### **Vegetables**

These should be clean, fresh, tender and without blemish. Root crops should be carefully lifted and sponged with cold water. Fibrous roots should be carefully removed. Exhibits should be covered to exclude light until required for judging. Uniformity is important. Beetroot, Carrots and Parsnips should have their foliage trimmed to approx. 75mm long.

<b>Beetroot</b>	Select uniform size beetroot with smooth skin . Retain full length of tap root. For Globe type - not too large, approx 60 and 75mm diameter. For Cylindrical type approx. 150mm long. Judge may cut beetroot to check the internal condition.
<b>Cabbage</b>	Select good shape with fresh, solid heart. Retain surrounding leaves with bloom intact but remove outer discoloured leaves. Stage with approx. 75mm of stalk and head towards the front.
<b>Carrots</b>	Select fresh roots of good shape, colour and size, free from side roots and from green at the crown.
<b>Cauliflower</b>	Select heads with symmetrical, close, solid, white curds, free from stain or frothiness. Prior to judging exclude light from curd. Normally staged with approx. 75mm of stalk and leaves neatly trimmed back to the level of the outside of the curd.
<b>Courgettes</b>	Select young, tender uniform fruits approx. 150 mm in length or if round approximately 75mm diameter. Display flat and preferably with flower still attached.
<b>Cucumber</b>	Select fresh, young, straight fruits of uniform thickness, with short handles and preferably, flowers still attached.
<b>French Beans/ Runner Beans</b>	Select straight tender pods of even length and good colour with no sign of seeds. Exhibit with stalk intact.
<b>Leeks</b>	Select solid, thick, long-shafted, well blanched, tight collared leeks with clean, blemish free skins and no bulbing. Avoid excessive stripping of outer leaves. Wash carefully. Stage with roots to the front and foliage intact.
<b>Marrows</b>	Select young, tender uniform fruits which should be less than 350mm long, or if round approx. 500mm in circumference. Stage directly on the bench after wiping clean.
<b>Onions</b>	For “ <b>dressed</b> ” (trimmed) class, select uniform well-ripened bulbs of good colour. Avoid over skinning. Necks should be firm and thin. Tops should be tied. Trim roots to the base of the onion. May be staged on rings or soft collars. For “ <b>as grown</b> ” class, wash and exhibit with leaves and roots intact.
<b>Parsnips</b>	Select well-developed, well-shouldered, smooth skinned white roots. Roots should be full length and free from side roots.
<b>Peppers</b>	Select fresh, brightly coloured fruit – stage with stalk.
<b>Potatoes</b>	Select equally matched, medium sized tubers approx. 200-250g each with shallow eyes. Should be free from skin blemishes. Stage on plate. with rose end outwards. Cover with cloth to exclude light until just before judging.

- Rhubarb** For show purposes this is a vegetable. Select fresh, straight, long stalks. Trim leaves back to approximately 75mm, but do NOT trim foliage of 'Forced' rhubarb. Cut off any bud scales at the bottom and wipe clean.
- Shallots** Bulbs should be well ripened with thin necks. Remove loose skins and roots. Tie or whip tops neatly. Stage on dry sand in saucer or tray. Pickling shallots are subject to a ring size (check schedule).
- Sweetcorn** Select fresh, cylindrical cobs with fresh green husks, intact silks and up to 25mm of stalk. Grains should be well set up to the tip in straight rows and contain substance of the consistency of cream. Pull down one or two husks to expose grains. Neatly tuck these husks under the cob.
- Tomatoes (medium)** Select medium-sized (approx. 60mm diameter), ripe but firm richly coloured fruit with fresh calyces attached. Avoid overripe fruit or those with "greenback". Stage on plate with calyces uppermost.
- Tomatoes (small/cherry)** Fresh, ripe but firm, well-coloured fruits which should not exceed 35mm in diameter, with fresh calyces attached.

## **Fruit**

Stage apples, pears and plums with the natural bloom on the fruit, they must not be polished. Fruit should be at least average size for the variety and perfect in colour form and condition. In culinary fruits size is a merit if quality is not lacking. Stage all fruit with stalks. Uniformity is important

**Apples** Select large, solid unblemished fruits of shape and colour typical of the cultivar with eyes and stalks intact. (to be staged eye end up)

## **Blackberries/**

**Raspberries** Select large ripe fruits of good colour with stalks, calyces should look fresh and all point one way when staged.

**Currants** Select large strigs with plenty of berries. Berries should be large, ripe and uniform on fresh stalks. Display on a plate, own foliage may be used for decoration.

**Pears** As for apples, except that best arranged around the perimeter of a plate with stalks towards the centre.

**Stone Fruit** Select large, ripe, but firm fruits of good colour, carrying bloom and with stalks. Stage on a plate.

## **Flowers**

Freshness is essential. To obtain this, flowers should be cut in the evening or very early in the morning before the show and plunged in water up to their necks. Aim at uniformity when staging. Show vases are available at the shows. Select flowers in good fresh "condition", i.e. in the most perfect stage of its possible beauty and free from damage due to weather, pests and diseases.



**Dahlias** Select clean blooms with florets intact, firm and free from blemish. Stem should be straight and proportionate to the size of the bloom and the bloom held at an angle of not less than 45 degrees to the stem. Stage with blooms all facing in the same direction, not touching and with a balanced effect. Retain some foliage on the stems if possible.

**Chrysanthemums** Same as for dahlias except that blooms should face up at 180 degrees to the stem. Foliage should be in good condition and retained on the stem.

**Gladioli** Select straight, well-balanced spikes still carrying bottom floret. Ideally one third in full flower, one third with buds in colour, and one third in green bud. Remove any secondary spikes.

**Roses** Select blooms with a well-formed centre, free from blemish and with strong stems and healthy leaves.

**Domestic Preserves** No commercial markings on jars. Jams, jellies, marmalade and other sweet preserves **must** have wax discs and cellophane tops. Chutney and pickles **must** have vinegar-proof lids.

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