

SUMMER ROSE & FLORAL SHOW

SUNDAY 25th JUNE 2023

GOLDEN ACRE COMMUNITY CENTRE
ROSS CLOSE, SAFFRON WALDEN CB11 4DT

Staging of exhibits between 8.30 and 10.30 am

SCHEDULE OF CLASSES

SECTION 1 – FLOWERS

1. 1 Bloom large flowered H.T. Rose, any colour
2. 3 Blooms large flowered Roses, one or more varieties
3. 1 Bloom large flowered Rose, red or pink
4. 1 Bloom large flowered Rose, white or yellow
5. 1 stem Cluster flowered Rose
6. 3 stems Cluster flowered Roses, one or more varieties
7. 3 stems Miniature and/or Patio Roses
8. 3 stems Rambler and/or Climbing Roses
9. 3 stems Old Fashioned and/or Shrub Roses – one or more varieties
10. Container of Roses (maximum 7 blooms)
11. 1 stem – Rose/Roses any variety for **novices** (open to anyone who has not previously won a prize exhibiting roses)
12. 3 stems Sweet Peas, one variety
13. 3 stems Sweet Peas, mixed varieties
14. A container of Mixed Flowers (own foliage permitted) Max. 9 stems
15. A container of Flowers all the same variety - 5 Stems
16. Display of Foliage in a container
17. Pelargonium/Geranium Pips – 6 single florets - Society boxes available
18. Pinks or Carnations – 5 stems
19. Flowering Trees or Shrubs – 3 stems
20. Two Hosta Leaves in a Vase
21. Three Clematis Blooms
22. One Pot Plant for foliage
23. One Pot Plant in flower (Excluding Orchids)
24. One Orchid Plant in bloom (must have been in exhibitor's possession for 6 months)
25. A container of plants as grown
26. One cactus or succulent in a container as grown
27. Petite Floral Arrangement not exceeding 17cm width and depth, 25cm height

SECTION 2 – FRUIT & VEGETABLES

28. Gooseberries – 6
29. Strawberries – 6 with stalks
30. Rhubarb – 3 sticks
31. Dish of any other fruit (min. quantity 2 – Max 6) (e.g. Blackcurrants 6 Strigs, Lemons 2)
32. Collection of Herbs – 4 varieties in separate containers
Choose from the following list. (only 1 variety of Mint may be used)
Basil, Bay, Chives, Mint, Parsley, Oregano, Rosemary, Thyme, Sage
(*Salvia officinalis* only), Fennel (not Florence Fennel).
33. Broad Beans – 6
34. Spring Onions – 6
35. Collection of Vegetables (including salads) – 3 different kinds in a tray
maximum 61 cm by 61 cm – quantity 2 of each

SECTION 3 – DOMESTIC CLASSES

36. Sticky Ginger Loaf Cake (see recipe)
37. Victoria Sponge
38. Bakewell Tart
39. 4 Flapjacks
40. Jam – 1 jar (must have wax discs & cellophane tops)
41. Lemon Curd – 1 jar (must have wax discs & cellophane tops)
42. A framed photograph of a Horticultural subject – max space 38 cm
43. A picture – any medium, max space 45 cm
44. A hand crafted article – knitwear or crochet
45. Any other hand crafted article

SECTION 4 – JUNIOR CLASSES

(Age must be stated on entry form)

Age up to 6

46. 3 Rose stems – one or more varieties – to be displayed in a Society Vase
47. Hand written verse – Max 4 lines Max A4 size
48. A Miniature Garden in a seed tray

Age from 7 to 14

49. 3 Rose stems – one or more varieties – to be displayed in a Society Vase
50. Hand written poem – Max 14 lines Max A4 size
51. A Miniature Garden in a seed tray - to include a pond

STICKY GINGER LOAF CAKE

200g plain flour	140g black treacle
1 tbsp ground ginger	100g dark brown soft sugar
1 tsp cinnamon	2 eggs, beaten
1 tsp mixed spice	80 ml milk
½ tsp bicarbonate of soda	150g icing sugar
pinch of salt	½ lemon, zest and juice
100g unsalted butter	30g crystallised ginger, chopped
100g golden syrup	

1. Preheat the oven to 180°C (160°C fan), gas mark 4. Grease and line a 900g loaf tin (approx. inside diameter 22cm long x 11 cm wide x 6cm deep) with baking parchment, leaving extra length at each end to help lift the cake out once cooked. In a large bowl, stir together the flour, spices, bicarbonate of soda and a pinch of salt. Put the butter, syrup, treacle and sugar in a small pan, then heat gently until the butter has melted but do not boil.

2. Make a well in the dry mixture and pour in the wet mixture and eggs. Use a wooden spoon to pull the flour slowly into the wet mixture until all combines. Stir in the milk, a little at a time until incorporated. Pour the mixture into the prepared loaf tin and bake for 40-45 minutes, until a skewer inserted into the centre comes out clean. If, after 30 minutes it is browning too quickly, cover loosely with baking parchment.

3. Cool in the tin for 10 minutes, then lift out of the tin onto a wire rack to cool completely. Once cool, sieve the icing sugar into a bowl. Stir in the lemon zest. Make a small well in the centre and add the lemon juice. Use a spoon to mix into a thick, smooth icing, adding a little just-boiled water if needed. Pour over the cake, spreading with a palette knife, then scatter over the crystallised ginger and leave to set.

Keep in an airtight container for 2-3 days. The flavours develop over time.

AWARDS

Veerman Rose Bowl – Most points in Rose Classes 1-11

Saffron Walden Horticultural Society Cup – Best Bloom in Rose Classes 1-11

R.A. Butler Cup – Most points in Floral Classes 12-27

Denning Bowl – Most points in the Fruit & Vegetable Section Classes 28-35

Russell Green Cup – Awarded for Class 35

Walden Trophy – Most points in Domestic Section Classes 36-45

Rickett Shield – Best Exhibit in Domestic Classes 36-45

Scrivener Cup – Most points in Junior Section Classes 46 - 51

Caroline Dowling Award – Best exhibit in Junior Classes, if merited

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

All entries to David Livermore by Thursday 22nd June 2023

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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 except in classes 27, 46 and 49 must have been grown or made by the exhibitor.
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 on the day of the show. 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.
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:

broad beans (6), runner beans (9), dwarf or French beans (9), beetroot (3), cabbages (2), carrots (4), celeriac (2), celery (2), chicory (2), chives (1 bunch), corn salad or lambs' lettuce (1 bunch), cress/mustard/rape (seedlings) in a pot, 150mm dia. max, courgettes (3), cucumbers (2), endive (2), florence fennel (2), kohlrabi (2), leeks (3), lettuces(2), marrows (2), onions (green salad) (6), onions (4), oriental brassicas (2), parsnips (3), peas (6 pods), potatoes (4), radishes (6), shallots (9), sweet peppers (2), tomatoes, (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 except for Classes 10 and 35 which will be 1st – 5 points, 2nd – 4 points, 3rd – 3 points.
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.

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.

Beetroot 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.

Cabbage 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.

Carrots Select fresh roots of good shape, colour and size, free from side roots and from green at the crown.

Cauliflower 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.

Courgettes Select young, tender uniform fruits approx. 150 mm in length or if round approximately 75mm diameter. Display flat and preferably with flower still attached.

Cucumber Select fresh, young, straight fruits of uniform thickness, with short handles and preferably, flowers still attached.

French Beans/

Runner Beans Select straight tender pods of even length and good colour with no sign of seeds. Exhibit with stalk intact.

Onions For “**dressed**” (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 “**as grown**” class, wash and exhibit with leaves and roots intact.

- Potatoes** 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.
- 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

Fruit should be at least average size for the variety and perfect in colour form and condition. Stage all fruit with stalks. Uniformity is important.

Berries 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.

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.

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

Sweet Peas Select long straight stems with 3-4 well-spaced blooms, each fully open and fresh.

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.
