

CHURCH CROOKHAM GARDEN SOCIETY



SHOW GUIDE

ANNUAL SHOW 2021

SATURDAY 21st AUGUST

CROOKHAM MEMORIAL HALL, CHURCH CROOKHAM



New members and show visitors welcome
Admission Free

TO ENTER

Entry cards for self-completion available from the trading shed on Tuesdays 10th and 17th August between 6 and 7pm. They will also be available on the day

**Set up from 9.00, final entries by 10.30am,
Open 2.00 – 4.00 pm**

Trophies to be presented at 3.30 pm

To help with the set-up on the day, advance notice by phone, post or e-mail of likely entries would be most helpful. This should reach the show organisers by noon on the Friday before the show. Entries on the morning of the show are still welcome.

Show Secretary: Mr Peter Edwards Tel 01252 939729 margiandpeter@gmail.com
Chairman: Mr Alec Grant Tel: 07856532477 alecjgrant@icloud.com
Vice Chairman: Miss Gillian Dukes
Secretary: Mrs Liz Kirton Tel: 01252 851532 elizabeth_kirton@yahoo.co.uk
Treasurer: Mr Roger Greenhalgh
Committee members: Mrs Sue Meek
Mrs Jan Parker

RULES FOR THE SHOW

1. Exhibits **other than Floral Art Section classes** must have been grown by the Exhibitor for at least two months prior to the Show. The Committee must be given the right to inspect gardens in any case of dispute or protest.
2. Exhibits for the show must be staged between 9.00 and 10.30 am on the day of the show.
3. There is NO FEE to enter
4. **Vegetable, Fruit, Flower, Domestic and Junior Classes** and **Floral Art**
One entry only in each class including Novice and Juniors.
5. No unauthorised person will be allowed in the Hall during judging.
6. No exhibits may be removed until after the close of the Show. All Exhibits should then be removed promptly so that the Society may clear the Hall for the next users.
7. The Committee does not hold itself responsible for the loss or damage to any Exhibit although every care will be taken.
8. Judging will be conducted under Royal Horticultural Society Rules. Prizes awarded at the discretion of the Judges/Committee.
9. A novice is one who has not won a 1st prize in the relevant section of the Church Crookham Garden Society Show in either of the previous two years.
10. Children's entries must be their own unaided efforts.
11. Society vases and containers must be used (except Floral Art and where otherwise stated)
12. Any protest must be made in writing to a Committee Member within half an hour of the show opening to the public.
13. Multiple entries from the same household are permitted.
14. Trophies and cups should be returned to the secretary or trading shed 2 weeks prior to the show, in good condition and engraved (optional).
15. For the photographic classes:
 - No dates on the photographs
 - Photographs to be mounted on white card

HINTS TO EXHIBITORS

Please ensure that entries are as per schedule. Hints on presentation can be found in the last section of this document

JUDGING POINTS

Points will be awarded under the RHS system of pointing on collection classes as follows:

1st 5 points 2nd 3 points 3rd 2 points HC 1 point
Double points for class 1

Banksian medal points

Class 1	1 st 200	2 nd 150	3 rd 100
Class 43	1 st 150	2 nd 100	3 rd 50
Class 20	1 st 150	2 nd 100	3 rd 50
Class 42	1 st 125	2 nd 70	3 rd 40
All other classes*	1 st 60	2 nd 40	3 rd 30

*Sections I, II, III, IV

RHS BANKSIAN MEDAL – Highest number of Banksian points (see page 5). Winners of the two previous years are not eligible to win this medal.

RYELAW BLUE RIBAND – Best Exhibit in Show

CHARLES MURRELL CUP – Best Pot Plant in Show – Classes 36 to 40

RICHARD LEAVEY CUP – Chairman's choice



SECTIONS I – V –MEMBERS AND ASSOCIATE MEMBERS ONLY

SECTION I– VEGETABLES

RYELAW VEGETABLE CHALLENGE CUP–Highest number of Points Rosette–Runner up

Class

- 1 Collection of vegetables, four kinds (potatoes not essential). Staging 2'3"x 2'6"
- 2 4 potatoes, white, any one variety
- 3 4 potatoes, coloured, any one variety
- 4 3 courgettes
- 5 3 carrots, any one variety
- 6 7 runner beans
- 7 3 beetroots
- 8 9 pods of peas
- 9 2 marrows, table (not more than 12")
- 10 4 onions over 250 gm
- 11 4 onions 250 gm and under
- 12 2 cucumbers
- 13 6 shallots over 30mm
- 14 6 shallots 30mm and under
- 15 6 French beans
- 16 5 tomatoes
- 17 6 tomatoes small fruited, such as Gardeners Delight – under 35mm
- 18 Herbs, three varieties, three bunches, each in a container as supplied by the Society
- 19 Any other vegetable (numbers as collection)
20. 4 vegetables (1 of each kind), and 1 Vase of Mixed Garden Flowers
(Exhibitor to supply own container). Staging 27" x 27"

SECTION II – FRUIT

ROSETTE – Highest Points

- | | | |
|----|----------------------------|--------------------------|
| 21 | Plate of 4 Culinary Apples | } |
| 22 | Plate of 4 Dessert Apples | }Plates will be provided |
| 23 | Plate of 3 Pears | } |
| 24 | Plate of 5 Plums or gages | } |
| 25 | Plate of any other fruit | } |

SECTION III - FLOWERS

RYELAW FLORAL CHALLENGE CUP–Highest number of Points:

Rosette for Runner up

LADY REID CUP – Most points in classes 32 & 33

- 26 Dahlias, 3 decorative }
- 27 Dahlias, 3 pom-pom, type } One or more varieties
- 28 Dahlias, 3 cactus or semi cactus }
- 29 Vase of sweet peas
- 30 Pinks, 5 stems
- 31 Gladioli, 1 stem
- 32 Rose, 1 stem not more than 3 buds or blooms
- 33 Roses, 1 spray
- 34 Vase of annuals: 1 or more varieties, excl. flower classes 25-33
- 35 Vase of perennials: 1 or more varieties, excl. flower classes 25-33
- 36 Fuchsia, up to 8" pot
- 37 Pot Plant – flower other than fuchsia or orchid
- 38 Pot Plant – foliage
- 39 Orchid in a pot
- 40 Any 1 cactus or succulent
- 41 Hanging basket, 14" maximum
- 42 **PRESIDENTS CUP – 3 vases of flowers, 3 different kinds, 1 kind in each vase**

SECTION IV – NOVICES

KEMPSHALL CUP– Best exhibit

- 43 Novices collection of vegetables, three kinds, numbers as page 5
- 44 Novices – any entry as classes 2-25 inclusive
- 45 Novices – any entry as classes 26-42 inclusive

SECTION V – FLORAL ART (Members, or Members' family)

RYELAW ROSE BOWL – Best exhibit

- 46 An exhibit of fresh plant material, space 24"
- 47 An exhibit of fresh foliage, space 24"
- 48 An exhibit, 'cool and fresh', space 24"

ROSETTE Best Exhibit

- 49 Novices – an arrangement

SECTION VI DOMESTIC CLASSES

DOMESTIC CUP – most points section VI GLADYS MURRELL CUP – class 50

- 50 1 Victoria sponge sandwich cake. *Use the recipe on page 10.*
- 51 5 fruit scones
- 52 6 bread rolls made by hand (no bread maker)
- 53 5 ginger biscuits
- 54 Jam, one jar }
- 55 Curd, one jar } Labelled with date
- 56 Marmalade, one jar }
- 57 Jelly, one jar } Labelled with date
- 58 Chutney, one jar

Preserves must be in plain jars, without branding; pickles with lacquered metal or plastic twist top lids. Lids should be tight fitting to ensure a good seal.

Jams, jellies, curds and marmalades should be sealed with a wax disc and cellophane.



SECTION VII – JUNIORS (16 years and under)

RYELAW JUNIOR CUP – best exhibit in classes 1-42

SECTION VIII – CHILDREN

RYELAW CHILDREN'S ROSETTE- most points.

ROSETTES all classes

Children 7 years and under

- 59 Miniature garden in a seed tray, 1 accessory permitted
- 60 An animal made from fruit, flowers or vegetables.
- 61 Drawing or Painting of a 'garden for children', any medium,
AGE ON FRONT and name on the back, not exceeding A4 size.

Children 11 years and under

- 62 Arrangement of flowers in an unusual container
- 63 Largest sunflower flowerhead
- 64 A pot plant
- 65 Drawing or Painting of a 'tangled garden', any medium,
AGE ON FRONT and name on the back, not exceeding A4 size.



SECTION IX – NOVELTY CLASSES

Rosettes

- 66 Oddest shaped fruit, flower or vegetable
- 67 Longest carrot
- 68 Longest runner bean
- 69 Largest potato

2019 TROPHY HOLDERS and ROSETTE WINNERS (no trophies presented in 2020 due to Covid restrictions)

TROPHY	DESCRIPTION	SHOW	HOLDER
Ian Watson Cup	Highest Total Points	Spring	Gillian Rose
Richard Constantine Cup	Best Pot Plant	Spring	Gillian Rose
Daffodil Rosette	Highest Points Daffodils	Spring	Roger Greenhalgh
Narcissus Rosette	Highest Points Narcissi	Spring	Sue Meek
Floral Exhibit Rosette	Highest Points Class 29 +30	Spring	Liz Kirton
Novice Rosette	Highest Points 18+19+20	Spring	Gillian Rose
Junior Cup	Best entry	Spring	Jake Howard
Photography and Art Rosette	Best drawing	Spring	Carolyn Greenhalgh
Ryelaw Vegetable Cup	Highest Points Vegetables	Summer	Jan Parker
Ryelaw Rosette	Vegetable Runner-up	Summer	Liz Kirton
Ryelaw Floral Cup	Highest Points Flowers	Summer	Margaret Edwards
Ryelaw Rosette	Floral Runners-up	Summer	Margaret Edwards
Kempshall Cup	Best Novice	Summer	Not awarded
Ryelaw Blue Riband	Best Exhibit	Summer	Margaret Edwards
Lady Reid Cup	Most Points Classes 32 & 33	Summer	Margaret Edwards
Ryelaw Rose Bowl	Floral Art	Summer	Liz Kirton
President's Cup	3 Vases Flowers	Summer	Liz Kirton
Branksian Medal	Highest Points	Summer	Liz Kirton
Richard Leavey Cup	Chairman's Choice	Summer	Jake Howard
Charles Murrell Cup	Best Pot Plant	Summer	Pauline Bennetts
Gladys Murrell Cup	Class 50	Summer	Roger Greenhalgh
Domestic Cup	Highest Points Section VI	Summer	Roger Greenhalgh
Longest runner bean	Longest	Summer	Michael Kelly
Ryelaw Junior Cup	Best Exhibit	Summer	Jake Howard
Junior Rosette		Summer	James Thomas
Fruit Supremo Rosette	Highest Points Section II	Summer	Sue Grant

Trophies must be returned to Secretary or Trading Shed at least 2 Weeks before next Show
Due to the expense, having the trophy engraved is optional.

Hints for Exhibitors

Preparation and presentation of fruit

Choose fruit for ripeness, colour and uniformity.

Apples: should be staged with the eye upwards and stalk down, placing one fruit in the centre and the rest around it. Do not polish the fruit.

Pears and other pear-shaped fruit are best arranged around the perimeter of the plate, stalks pointing towards the centre.

Berries: arrange in rows (except blueberries, which should be arranged around the perimeter of the plate)

Currants: Strings must be attached and look fresh and green. Strings should be roughly parallel.

Choose long strings.

Plums, gages and cherries: must have stalks attached and be careful not to disturb the bloom on the skin. Arrange in lines.

Preparation and presentation of vegetables

Where necessary, vegetables should be washed to remove soil. Use a soft cloth, but never scrub as this may damage the skin. Never use oils to enhance the appearance.

Beans: fresh pods of even colour cut with a portion of stalk remaining. Exhibit with the tail ends facing forward in a line.

Beetroot: select roots of even size about 60-75mm diameter. Small side roots should be removed but avoid specimens that do not have a single small tap root. Trim foliage to 75mm.

Cabbages: solid heads of equal size and a good waxy bloom. Remove only a minimum of outer leaves. Stage with approximately 75mm stalk, heads towards the front.

Cauliflowers and calabrese: Again, leave 75mm stalk. Just prior to staging, trim back leaves so they match the level of the outside of the curd. Cover the curd with moist cloth or clean paper until the last minute before judging to exclude light.

Courgettes: Select young, tender shapely and uniform fruits approx. 150mm in length and 25-35mm diameter. Stage flat, with or without flowers still attached.

Cucumbers: Fruit should be green and completely matched. The flower end should be completely developed. Aim for 250mm length for indoor grown (less is acceptable for outdoor varieties).

Garlic: Clean off all soil and dry completely. Remove the roots and reduce the stem to 25mm. Don't divide bulbs into cloves.

Leeks: Uniform size and solid with a uniform blanch that is not bulbous at the base. Avoid excess stripping of outside leaves. Ensure that the stem, leaves and roots are flushed clean with tap water. Bind in the leaves to an appropriate length.

Lettuce: Lift with roots intact in the evening or early morning when the leaves are turgid/crisp. Wash the roots and foliage and wrap roots in damp tissue, place in a plastic bag until staging. Remove damaged outer leaves and stage with the hearts pointing forward.

Marrows: Choose tender young uniform fruits, less than 350mm long. For round cultivars 500mm circumference. Wipe clean and stage directly on the bench.

Onions: choose well ripened bulbs of good colour. Do not over-skin. The tops should be neatly tied and the roots cut back to the basal plate. Stage on rings of card or plastic. Shallots should be staged as separate bulbs, not clusters. Cut the roots as with onions and tie the tops. Display on dry sand or similar on a plate.

Peas: Pods should be uniform in length and in good condition. The judges will open the pods to see the peas. Use scissors to cut from the vine with about 25mm stalk and avoid damaging the bloom on the pod by holding the pods with this stalk. Stage on a plate with the tail ends facing front.

Potatoes: Show medium sized specimens 200-250g. wash with a sponge, don't use a brush as it will damage the skin. Choose potatoes with shallow eyes and free from skin blemishes caused by pests. Stage on a plate with the rose end outwards; cover with a cloth to exclude light until judging commences. N.B. Coloured potatoes are any variety with any colour like King Edwards with pink eyes or can be completely red skinned like Desiree.

Sweetcorn: Cobs of uniform size with fresh green husks should be displayed about one quarter of the grain exposed by pulling down sharply from the tip to the base. The best cobs are filled with straight rows of tender grains. The stalks should be trimmed.

Tomatoes: Fruit should be the right shape, colour and size for the cultivar. Show with stalks (calyces) still attached. Stage on a plate calyx uppermost. For truss tomatoes cut the truss from the plant carefully as near the main stem as possible. At least a third of the fruit should be ripe.

For other vegetables and fruit, please consult the show secretary.

Preparation and presentation of flowers

Cutting: The best time is the evening or early morning. Use a sloping cut to aid water uptake.

Remove side shoots, unwanted buds and lower leaves and place upright in a deep container of clean water.

Staging: vases are provided; place stems in the appropriate vase and make sure the stems are not too long nor too short. Blooms should all face the same direction unless all round effect is specified

Pot plants: the 'all round effect' is expected for most pot plants, so keep turning the pot in the preceding days. Remove damaged leaves and faded flowers and stage in a clean container with the best side facing front.

Floral Art: No artificial flowers or foliage allowed, but flowers need not have been grown by the exhibitor for the minimum of two months prior to the show as in other classes. The exhibit should occupy most of the space stated in the schedule.

Class 50: Victoria Sponge Sandwich (all in one method)

Ingredients

150g self-raising flour, sifted with 1 level teaspoon baking powder

150g caster sugar

3 large eggs, lightly beaten

150g baking margarine

125g jam

caster sugar for dusting

Method

Line and grease two 18cm sandwich tins.

Set oven at 170°C fan.

Place all the ingredients in a bowl (not the jam!) and mix for 2 mins until the mixture is light and slightly glossy.

Divide between the tins and bake for 25-30 minutes. Cool on a wire rack, then sandwich together with jam. Sprinkle the top with caster sugar.