

CHURCH CROOKHAM

and

FLEET

GARDEN



SOCIETY

SHOW GUIDE

ANNUAL SUMMER SHOW 2024

SATURDAY 17th 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 Saturdays from July onwards, 10.00 and 11.30. They will also be available on the day.

Set up from 9.00, final entries by 11.00

Open to the public 2.00 – 4.00 pm

Raffle at 3.30, followed by presentation of Trophies

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.

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Chairman: Mr Alec Grant Tel: 07856532477 alecjgrant@icloud.com
Secretary: Mrs Liz Kirton Tel: 01252 851532 elizabeth_kirton@yahoo.co.uk
Treasurer: Mrs Caroline Morris
Committee members: Alec Grant
Mrs Helen Howard
Mrs Liz Kirton
Mrs Caroline Morris
Mr Kevin Morris
Mrs Jo Wilson

Website: ccgsoc.org.uk

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 11.00 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. No appeals will be heard, and the judges' decision is final.
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).

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 2points 4th/HC 1 point

Double points for class 1

The RHS system of pointing in Collection Classes etc. gives the following maximum points. The figures in brackets denote number of each kind to be shown in Classes 1, 19 and 44 and fruit classes 21 to 25.

VEGETABLE COLLECTIONS

Nos.	Vegetable	points	Nos.	Vegetable	Points	Nos.	Vegetable	Points
(7)	Beans: French	15	(2)	Leeks	20	(5)	Radishes	10
(7)	Beans : runner	18	(2)	Lettuce	15	(3)	Rhubarb	15
(3)	Beetroot	15	(2)	Marrows	15	(6)	Shallots<30gm	12
(2)	Cabbages	15	(4)	Onions>250gm	20	(6)	Shallots>30gm	18
(3)	Carrots	20	(4)	Onions<250gm	15	(3)	Sweetcorn	15
(2)	Cauliflower	20	(3)	Parsnips	20	(5)	Tomatoes	20
(2)	Celery	18	(9)	Peas	20	(9)	Tomatoes (Cherry-<35mm)	20
(3)	Courgettes	10	(3)	Peppers	15			
(2)	Cucumber	20	(5)	Potatoes	20			

FRUIT CLASSES

Nos.	Fruit	Points	Nos.	Fruit	Points	Nos.	Fruit	Points
(4)	Apples(dessert)	20	(15)	Bunches currants	12	(3)	Pears	20
(4)	Apples(cooking)	18	(1)	Bunch of grapes	20	(5)	Plums	16
(15)	Blackberries	12	(10)	Gooseberries	12	(15)	Raspberries	12
(15)	Blueberries	12	(1)	Melons	18	(7)	Strawberries	16

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

RICHARD LEAVEY CUP – Chairman's choice

SECTIONS I – V –open to all

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, any one variety
- 8 9 pods of peas
- 9 2 marrows, (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 7 French beans
- 16 5 tomatoes - greater or equal to 35mm
- 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

GILLIAN DUKES CHALLENGE CUP: Highest number of Points

ROSETTE – runner up

Class

- | | | | |
|----|----------------------------|---|-------------------------|
| 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 - runner up

LADY REID CUP – Most points in classes 33 and 34

THE COMMITTEE CUP – pelargonium, best in class

THE OVENDEN CUP – fuchsia, best in class

- | | | | |
|----|---|---|-----------------------|
| 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 | Gladiolus, 1 stem | | |
| 31 | Hydrangea, single stem mop-head or panicle | | |
| 32 | Hydrangea, single stem lace-cap | | |
| 33 | Rose, 1 stem not more than 3 buds or blooms | | |
| 34 | Roses, 1 spray | | |
| 35 | Vase of annuals: 1 or more varieties, excl. flower classes 26-34 | | |
| 36 | Vase of perennials: 1 or more varieties, excl. flower classes 26-34 | | |
| 37 | Fuchsia, up to 8"/20 cm pot | | |
| 38 | Pelargonium, up to 8"/20cm pot | | |

- 39 Orchid in a pot
- 40 Pot Plant – flower other than fuchsia, pelargonium, or orchid
- 41 Pot Plant – foliage
- 42 Any 1 cactus or succulent
- 43 Hanging basket, 14” maximum
- 44 **PRESIDENTS CUP** – 3 vases of flowers, 3 different kinds, 1 kind in each vase

SECTION IV – NOVICES

KEMPSHALL CUP– Best exhibit

- 45 Novices collection of vegetables, three kinds, numbers as pages 3 and 4
- 46 Novices – any entry as classes 2-25 inclusive (fruit and veg)
- 47 Novices – any entry as classes 26-42 inclusive (flowers)

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

RYELAW ROSE BOWL – Best exhibit

- 48 An exhibit of fresh plant material, (including flowers) space 24”
- 49 An exhibit of fresh foliage, (excluding flowers) space 24”
- 50 An exhibit, theme, “my favourite colour” space 24”

SECTION VI DOMESTIC CLASSES

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

51 1 apple cake (*Use the recipe provided*)

52 Quiche Lorraine (size 8"/20cm)

53 6 fruit scones

54 6 Shortbread biscuits

55 Jam, one jar

56 Curd, one jar } } Labelled with date

57 Marmalade, one jar }

58 Jelly, one jar } Labelled with date

59 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 waxed disc and cellophane.

Apple harvest cake

Ingredients

For the cake:

150g/6oz butter or margarine
150g/6oz caster sugar
200g/8oz self-raising flour
3 medium eggs, lightly beaten
A splash of milk if needed

For the filling

800g/2lb (approx.) of apples, peeled cored and sliced
100ml/4fl oz water
2tbsp sugar
Cinnamon (how much)

Method

- 1) Heat the oven to 180C/160C fan/gas 4.
- 2) Place apples and other filling ingredients in a pan and cook very gently, keeping the apple slices whole if possible. (10-15 mins or until soft)
- 3) Cream butter and sugar and alternately add the eggs and flour to the mix until of a dropping consistency. Add a splash of milk if too thick.
- 4) Grease a 9-10 inch spring form tin and spread half of the cake mixture in the base. Cover with apple filling and spread remaining cake mixture on top.
- 5) Sprinkle with granulated sugar and bake for 50-55 minutes or until golden brown.
- 6) Release from tin and allow to cool.

SECTION VII – JUNIORS (13 years and under)

RYELAW JUNIOR CUP – best exhibit

JUNIOR DOMESTIC - rosette

RYELAW CHILDREN'S ROSETTE- most points.

ROSETTES all classes

- 60 6 decorated cupcakes
- 61 6 cheese straws
- 62 Miniature Garden in a seed tray, 1 accessory permitted
- 63 An animal made from fruit, flowers, or vegetables.
- 64 Drawing or Painting of a **'the jungle in my garden'**, any medium,
AGE ON FRONT and name on the back, not exceeding A4 size.
- 65 Arrangement of flowers in an unusual container



SECTION VIII – NOVELTY CLASSES

ROSETTES

- 69 Oddest shaped fruit, flower, or vegetable
- 70 Longest carrot
- 71 Longest runner bean
- 72 Largest potato

2023 TROPHY HOLDERS and ROSETTE WINNERS

TROPHY	DESCRIPTION	SHOW	HOLDER
Ryelaw Vegetable Cup	Highest Points Vegetables	Summer	Jennifer Kelly
Ryelaw Rosette	Vegetable Runner-up	Summer	Sue Grant
Ryelaw Floral Cup	Highest Points Flowers	Summer	Gillian Rose
Ryelaw Rosette	Floral Runners-up	Summer	Sue Grant
Kempshall Cup	Best Novice	Summer	Jayne West
Ryelaw Blue Riband	Best Exhibit	Summer	Gillian Rose
Lady Reid Cup	Most Points Classes 34 &35	Summer	Pat Nield & Jo Wilson
Ryelaw Rose Bowl	Floral Art	Summer	Gillian Rose
President's Cup	3 Vases Flowers	Summer	Gillian Rose
Banksian Medal	Highest Points	Summer	Sue Grant
Richard Leavey Cup	Chairman's Choice	Summer	Ann Ings
Charles Murrell Cup	Best Pot Plant	Summer	Pat Dobbin
Gladys Murrell Cup	Class 52	Summer	Helen Howard
Domestic Cup	Highest Points Section VI	Summer	Helen Howard
Longest runner bean	Longest	Summer	Helen Howard & Liz Kirton
Ryelaw Junior Cup	Best Exhibit	Summer	
Junior Rosette		Summer	Jake Howard
Gillian Dukes memorial Cup	Highest Points Section II	Summer	Liz Kirton
Ovenden Cup	Best Fuchsia	Summer	Liz Kirton
Pelargonium Cup	Best Pelargonium	Summer	Sue Grant

2024 SPRING TROPHY HOLDERS and ROSETTE WINNERS

Ian Watson Spring cup	Highest number of points	Spring	Gillian Rose
Richard Constantine cup	Best potted plant	Spring	Sue Grant
Junior spring cup		Spring	Pippa Kent

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.

An addition

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