

CRAWLEY HORTICULTURAL SOCIETY
Ifield Avenue, West Green, Crawley, RH11 7AJ
Telephone No. 07546970594

Welcome to the **2018 Show Schedule.**

Entries will only be accepted up to 8 p.m. on the Thursday prior to the shows and you will no longer be able to Stage your exhibits on the Friday evening, except by special arrangement.

We will also be grateful that if you know the variety name of your entry, would you please complete a yellow card, for the benefit other exhibitors and members of the public. The cards will be available at the shows.

Your support of the shows is vital to the CHS so please come along and see the wonderful exhibits before having a cup of tea and a cake.

**** If you are interested in helping out with the Teas on Show afternoons we would be happy to talk to you. ****

Happy Gardening for 2018

Anne Overton Show Secretary

Show Dates 2018

Spring Show 7th April
Alpine Show 16th April*
Pelargonium & Geranium Show 23rd June
Summer Show 23rd June
Fuchsia and Floral Art Show 21st July
*Autumn Show 1st and 2nd September

*Please note that Alpine show is held on a Monday evening.

*Autumn show is now over two days. Exhibits to stay staged till midday Sunday.

**ALL SHOWS IN 2018 WILL BE HELD AT:
THE SOCIETY HALL, IFIELD AVENUE,
CRAWLEY, WEST SUSSEX RH11 7AJ
Tel No. 07546970594 (During Shop opening hours only)**

SHOW RULES

1. All exhibits must have been grown by the exhibitor and have been in their possession for at least two months prior to the show, unless otherwise stated. No exhibitor may stage more than one exhibit in the same class.
2. Prizes will be awarded according to the merit of the exhibits irrespective of the number of entries in any class; additional prizes may be awarded at the discretion of the judges. The award of any prize or trophy can be withheld where the judges consider the standard of the exhibits are of insufficient merit.
3. All exhibits are accepted at the risk of the exhibitor. The Society shall not be liable for loss or damage, by theft or any other cause.
4. Exhibits must be staged in/on the vases, plates, boxes or bowls provided by the Society. Jugs must be provided by the exhibitor.
5. Exhibits should be correctly named and all vegetables washed.
6. Judging will be conducted under the rules of the various bodies to which the Society is affiliated.
7. Any matter not covered by these rules will be dealt with by the Show Secretary or Committee.
8. All trophies are perpetual and the property of the Society; they must be returned to the Show Secretary fourteen days before the Shows.
9. Objections must be lodged with the Show Secretary, whose decision is final.
10. Entry forms must be received by the closing date shown for each Show.
11. Novice or Beginners Classes – a novice or beginner is a person who has not won a first prize in that section at any Society Show.
12. Entries must be staged from 8.00 a.m. to 10.30 a.m. on the day of the Show, at which time all persons, other than Officials must leave the show.
13. Exhibits are accepted on the understanding that they remain staged throughout the Show and not removed until the time announced for the closure of the Show.
14. Prize money may be collected after 3.00 p.m. on the day of the show at the Spring, Summer and Autumn shows. Prize money not collected within seven days will be considered as a donation the Society funds.

NOTE: See also Rules relating to the Pelargonium, Fuchsia and Autumn Show where applicable.

PELARGONIUM SHOW RULES

1. Judging to B.E.G.S. Rules.
2. All exhibits must be grown by the exhibitor and have been in their possession for three months.
3. All exhibits for judging must be placed ready by 10.30 a.m. and only one entry per person per class is allowed.

The judge's decision in awarding any prize will be final.

DOMESTIC CLASSES

1. Jam and marmalade should be exhibited in clear glass jars with top covered with waxed paper or similar, with a "twist" or "screw" lid.
2. Where an imperial measurement is given, the metric equivalent will be accepted.
3. Foil plates are not allowed for the Apple Pie class.
4. No Commercial mixes to be used.

SPRING SHOW
Saturday 7th April 2018

Staging: Saturday 8.00 a.m. – 10.30 a.m.

Show open to public 1.30 p.m. to 4 p.m.

All entries to the Show Secretary, Anne Overton

Tel: 01293 405061 e-mail: anne.overton@btinternet.com

Closing date for entries 8.00 p.m. Thursday 5th April 2018
NO LATE ENTRIES WILL BE ACCEPTED

JUDGES:

Flowers: Mr Colin Hayler

Alpines: Mr Colin Hayler

Domestic: Karen Gould

Prize money to be awarded in all classes as follows:

1st - £1.50, 2nd - £1.00, 3rd - 50p

Awards

A Trophy will be awarded to the exhibitor scoring the most points in the Daffodil classes. Points will be awarded as follows: 1st - 3 points, 2nd - 2 points, 3rd - 1 point

The Alpine Cup will be awarded to the Exhibitor with the most points in Class B. Points will be awarded as follows: 1st - 3 points,, 2nd - 2 points, 3rd - 1point.

The Awards Presentation will be at 3.30 p.m.

Class A – Daffodils

- 1 One vase, three stems Trumpet (trumpet is equal to or longer than petals) yellow
2. One vase, three stems Trumpet (trumpet is equal to or longer than petals) any other colour
3. One vase, three stems Large Cupped (trumpet is more than one third length of petals) yellow
4. One vase, three stems Large Cupped (trumpet is more than one third length of petals) any other colour
5. One vase, three stems Small Cupped (petals three times length of cup) yellow
6. One vase, three stems Small Cupped (petals three times length of cup) any other colour
7. One vase, three stems Double Daffodil, yellow
8. One vase, three stems Double Daffodil, any other colour
9. One vase, three stems Cyclamineus (long cup with petals bending back at tips)
10. One vase, three stems Triandrus and/or Jonquilla – single or double (petals

- longer than cup) with two or more flower heads on each stem
11. One vase, three stems Poeticus Narcissi (cup is short with red fringe and white petals)
 12. One vase, three stems, any other daffodil not eligible for Classes A1 - A11
 13. One vase, three stems Dwarf/Rockery Daffodils
 14. One vase, three stems, species Daffodil (e.g. *lobularis*, *obvallaris*. etc.)

Class B-Alpines

1. One pot or pan Rock plant in flower
2. Three pots or pans Rock plants in flower
3. One pot or pan Primula,
4. Three pots or pans Primula, three kinds, one kind per pot
5. One pot or pan species Cyclamen
6. Three pots or pans species Cyclamen, three distinct cultivars
7. One pot or pan species Cyclamen, shown for foliage effect
8. Three pots or pans species Cyclamen, shown for foliage effect
9. One pot or pan Ericaceae, Heather/Cassiope etc.
10. One pot or pan Sedum
11. One pot or pan Sempervivum
12. One pot or pan Saxifraga
13. One pot or pan Dwarf Bulbs, excluding Narcissi
14. Three pots or pans Dwarf Bulbs, one or more varieties, excluding Narcissi
15. One pot or pan Dwarf Narcissus
16. Three pots or pans Dwarf Narcissus, three distinct varieties
17. One pot or pan Dwarf Conifer
18. One pot or pan Dwarf Shrub, other than Conifer or Ericaceae
19. One pot or pan Hardy Fern
20. One pot or pan any other Rock Plant from genus (family)
not eligible for Classes 1 – 19

Notes for this Class:

- a) No plant need necessarily have been grown in the pot or pan that it is exhibited in, and any exhibit may be lifted from the open garden
- b) Classes 13 - 16: a bulb is any underground storage organ, e.g. rhizome, tuber, corm, bulb etc. for the purposes of these classes

Class C – Flowers

1. One vase Spring flowers, excluding bulbous plants, one cultivar, not more than seven stems
2. One vase mixed Spring flowers, excluding bulbous plants, not more than nine stems
3. One vase bulbous plants, excluding daffodils, not more than seven stems
4. One vase, three stems Polyanthus, multi-flowered
5. One vase, seven stems Primrose, one or more colours
6. One pot or pan Primula (Primrose Type)
7. One vase, three stems Primula denticulata, candelabra etc not eligible for classes 4 & 5
8. One pot or pan Polyanthus (multi-flowered type)
9. One vase, one stem flowering Camellia (multi-bloom)
10. One specimen Camellia flower
11. One vase, one stem Rhododendron in flower
12. One vase, one stem any other flowering shrub
13. Pot plant, flowering
14. Pot plant, foliage or fern
15. One vase, not more than five stems, Hellebores
16. Five Hellebore flower heads, displayed in saucer supplied by the CHS
17. One vase, three stems Clematis
18. Orchid

Class D – Domestic Classes (See page 3 for Rules)

1. Flap Jack made to own recipe in 7" square tin
2. Decorated Easter Cake, for presentation and taste, in 8" round tin
3. Six Cheese Straws, made to own recipe
4. Bakewell Tart, made to own recipe in 7" round tin
5. Six Fruit Scones, made to recipe provided by CHS (See page 23)
6. Lemon Drizzle cake made to recipe provided by the CHS (See page 22)
7. Victoria Sponge made to recipe provided by the CHS (See page 22)
8. Five Chocolate Brownies, made to own recipe
9. Short bread biscuits made to own recipe
10. Marmalade, home made, in 340 or 454 gram jar

CLASS E - CACTI

1. One Crassula
2. One Agave
3. One Rebutia
4. One Mammillaria
5. One Cactus
6. One Succulent

New children's class.

Must be 9yrs or under.

1. Easter Picture including an animal.
2. A jam jar of spring flowers from your garden.

ALPINE SHOW

Monday 16th April 2018

Staging: Monday 7.00 p.m. - 8.00 p.m.

Judge: Mr Nigel Gravett

CLASS

1. Three pans rock plants, distinct
2. One pan rock plant in flower
3. One pan Primulaceae
4. One pan Primula (species)
5. One pan Cyclamen
6. One pan Saxifraga
7. Three pans bulbous plants
8. One pan bulbous plant excluding Fritillaria
9. One pan Fritillaria
10. One pan dwarf Shrub excluding Ericaceae
11. One pan Ericaceae
12. One pan Dwarf Conifer
13. One pan rock plant for foliage
14. One pan Sempervivum
15. One pan Sedum
16. One pan Cushion plant
17. One pan Androsace
18. One pan Pleione
19. One pan rock plant raised from seed
20. One pan planted as a miniature garden
21. One pan Lewisia

All plants to be staged by 8 p.m. and removed at 10 p.m.

PELARGONIUM & GERANIUM SHOW
Saturday 23rd June 2018

Staging: Saturday 8.00 a.m. to 10.30 a.m.
Show open to the public 1.30 to 4p.m.

Show Secretary: Mr T Lyon, 35 Kilnmead, Northgate, Crawley, West Sussex
RH10 8BD [Tel:- 01293 402867](tel:01293402867)

Judge: Mr. David Vivash

Rules

All exhibits must have been grown by the exhibitor and have been in their possession for three months

One entry per person, per class

The Judge's decision in awarding any prize must be accepted as final

Plants must not be removed before closure of the show

Awards

A Pelargonium Trophy and First Class Certificate will be awarded for one year to the winner of Class 1

A Group Shield will be awarded for one year to the winner of Class 2

The Ivan and Doreen Budgen Trophy will be awarded for one year to the winner of Class 3

The Kath and Dennis Loxton Trophy for Class 4

A Salver will be awarded for one year to the winner of Class 10

The Robert and Tracy Hodges Trophy will be awarded for one year to the winner of Class 11

P.A.G.S. Crested Spoon will be awarded to the winner of Class 12

A Novice Shield will be awarded for one year to the winner of Class 13

A Pelargonium Trophy will be awarded for one year to the winner of Best in Show

Gold and Silver Certificates will be awarded at the Judge's discretion.

Note:

- a) Class 1 is NOT eligible for Best in Show
- b) Novice Class: a Novice is a person who has not won a first prize in that Section at any Society Show

Classes

1. One plant allocated cutting (Group Members), maximum pot size 4"
2. One plant Zonal single, maximum pot size 6"
3. One plant Zonal double or semi-double, maximum pot size 6"
4. One plant Fancy leaved, maximum pot size 6"
5. One plant Scented leaved, maximum pot size 7"
6. One plant Ivy leaved, maximum pot size 5"
7. One plant Miniature, maximum pot size 3.5"
8. One plant Dwarf , maximum pot size 4.5"
9. Two plants Regal, maximum pot size 7"
10. One plant Regal, maximum pot size 7"
11. Matched pair Dwarf, maximum pot size 4.5"
12. One plant Angel type, maximum pot size 5"
13. Novice Class: One plant Zonal, any type, maximum pot size 6"
14. One flower head, double flowered
15. One flower head, single flowered
16. Hanging pot Trailing Geraniums, one or more plants of same variety, maximum pot size 10.5".
17. One plant species, maximum pot size 7"
18. One plant Stella, maximum pot size 6"
19. 16" Hanging basket Ivy Leaved Geraniums
20. Three plants, one 6", one 5" and one 4" pot
21. Two Zonals, maximum pot size 6"
22. One plant Gold Leaf, maximum pot size 6"

Vases supplied for Classes 14 and 15.

Points awarded in each Class: 1st - 3 points, 2nd - 2 points, 3rd - 1 point.

Trophies are held for one year and must be returned at least seven days before the next show

SUMMER SHOW
Saturday 23rd June 2018

Staging: Saturday 8.00 a.m. to 10.30 a.m.
Show open to the public 1.30 p.m. to 4.00 p.m.

ALL CLASSES ARE OPEN

Judge – David Vivash

All entries to the Show Secretary: Anne Overton
Tel: 01293 405061 or e-mail:- anne.overton@btinternet.com
Closing date for entries 8.00 p.m. Thursday 21st June 2018
NO LATE ENTRIES WILL BE ACCEPTED

Awards

Franklin Rose Bowl
Ted Cook Rose Cup
Bradshaw Cup
C.D. Wales Cup

Prize money will be awarded to all classes (except A1, B1 and B8) as follows:
1st - £1.50, 2nd - £1.00, 3rd- 50p.

Prize monies in classes A1, B1 and B8, 1st - £3.00, 2nd - £2.00, 3rd - £1.00
The Awards Presentation will be at 3.30 p.m.

CLASS A – ROSES

1. **Franklin Rose Bowl** - Two vases, large flowered Roses, three blooms of one cultivar in each vase, two distinct cultivars
2. **Ted Cook Rose Cup** - One specimen, Hybrid Tea Rose
3. One vase of three large flowered Roses, one or more cultivars
4. One vase of three large flowered Roses, one cultivar
5. One vase, one stem, Floribunda Rose
6. One vase, three stems Floribunda Roses, one or more cultivars
7. One vase, three stems Miniature Roses, one or more cultivars
8. Novice Class - One vase of three stems, one or more cultivars (*see note 11, page 2*)
9. One vase, one stem Shrub Rose or Old English Rose, one cultivar
10. One vase, three stems Shrub Roses or Old English Roses, two or more cultivars
11. One vase, three stems Patio Rose, any cultivar
12. One vase, one stem Hybrid Tea Rose, Red
13. One vase, one stem Hybrid Tea Rose, Yellow
14. One vase, one stem Hybrid Tea Rose, Bicolour
15. One vase three stems, Rambling Roses, any cultivars

CLASS B – FLOWERS

1. **Bradshaw Cup** – three vases Sweet Peas, three distinct cultivars, nine stems in each vase
2. One vase Sweet Peas, one distinct cultivar, nine stems
3. One vase Sweet Peas, two or more cultivars, nine stems
4. One vase Sweet Peas, any cultivar, or cultivars, seven stems
5. One vase Sweet Peas, one or more cultivars, five stems
6. Novice Class – One vase Sweet Peas, one or more cultivars, five stems (*see note 11, page 2*)
7. One bowl Sweet Peas, bowl not to exceed 6" diameter, grown and staged by the Exhibitor for quality and effect. Any foliage may be used.
8. **C.D. Wales Cup** – Three vases of Herbaceous Perennials in flower, three kinds, one kind per vase, not less than three, not more than seven stems per vase
9. One vase, one stem Delphinium
10. One vase, three stems Delphiniums, one or more cultivars
11. Six florets Delphiniums, one or more cultivars, displayed in box provided
12. One vase, five stems Herbaceous Perennial in flower, one cultivar
13. One vase, five stems any other flowering perennials, two or more cultivars
14. One vase flowering Shrub, three stems, one or more cultivars
15. One vase pinks or Allwoodii, seven stems, one or more cultivars
16. One vase Pansies or Violas, nine large flowered stems, one or more cultivars
17. One vase Pansies or Violas, nine small flowered stems, one or more cultivars
18. One vase, one stem Peony, any variety
19. One vase five stems flowering bulb, corm, tuber or rhizome, one or more cultivars
20. One vase, three stems single Clematis
21. One vase, three stems, double Clematis
22. One vase, five stems Annuals, one or more varieties
23. One Hanging Basket, 16" diameter maximum, excluding Pelargoniums (geraniums)
24. Jug of cut garden flowers, not less than three kinds, arranged for effect, jug must not exceed 2 litres
25. Orchid
26. Pot plant flowering, excluding Zonal Pelargonium or Regal Pelargonium (*see note a*)
27. Pot plant, foliage (*see note a*)
28. Saintpaulia (African Violet) (*see note a*)
29. Streptocarpus (Cape Primrose) (*see note a*)
30. Citrus Plant

CLASS C - ALPINES

1. Three pots or pans, Alpine plants, three kinds - one kind per pot (*see note a.*)
2. Pot or pan, Campanulacea in flower (*see note a.*)
3. Pot or pan, Alpine plant in flower (*see note a.*)
4. One pot or pan Lewisia in flower (*see note a*)
5. One pot or pan Dwarf Conifer (*see note a*)
6. Three pots or pans Bulbous plants, three kinds, one kind per pot (*see note a*)
7. One pot or pan Bulbous plant (*see note a*)
8. Three pots or pans Sempervivum (*see note a*)
9. One pot or pan Sempervivum (*see note a*)
10. One pot or pan Hardy Fern (*see note a*)
11. One pot or pan Sedum (*see note a*)
12. One pot or pan Saxifraga (*see note a*)
13. One lump of Tufa planted with Alpines

CLASS D - CACTI

1. Cactus (*see note a.*)
2. Succulent (*see note a.*)
3. Aloe (*see note a.*)
4. Mammillaria (*see note a.*)
5. Euphorbia (*see note a.*)
6. Gymnocalycium (*see note a.*)

Note a): Classes B27 – 30, C1 – 12 and D1 - 6 inclusive.

All exhibits in these classes must be in pots or pans **NOT** exceeding 18 cm (7")

CLASS E – FRUIT AND VEGETABLES

1. Broad Beans, six pods, one cultivar
2. Lettuces, two, one cultivar, with 2" of roots
3. Peas, eight pods, one cultivar, on a plate
4. Potatoes, one cultivar, three on a plate
5. Spring Cabbage, two heads, one cultivar
6. Asparagus, three stems
7. Any other vegetable, three on a plate
8. Rhubarb, three stems, one cultivar, leaves trimmed to 3"
9. Strawberries, nine on a plate
10. Gooseberries, nine on a plate
11. Currants, six strings on a plate, black, red or white
12. Any other fruit not in schedule, twelve on a plate, one cultivar
13. Herbs, three bunches distinct cultivars, not exceeding five stems per bunch

Children's class

15. Vegetable Animal.
16. Animal Picture.

FUCHSIA and FLORAL ART SHOW
Saturday, 21st July 2018

Staging: 8.00 a.m. - 10.30 a.m.
Open to public - 2.00 p.m. – 4.30 p.m.
Judge – Mr. David Vivash

Entries for Fuchsias by 10.00 p.m. Thursday 20 July 2017 to:
Mr. T. Lyon, 35 Kilnmead, Northgate, Crawley, West Sussex, RH10 8BD
Telephone No:- 01293 402867

RULES

All exhibits must be grown by the exhibitor and have been in their possession for more than three months

All exhibits for judging must be placed ready by 11.00 a.m. and only one entry per person, per class

Only judges and necessary officials will be allowed in the Show Hall during judging

The judge's decision in awarding any prize must be accepted as final

No plants are to be removed before 4.30 p.m.

Awards

B.F.S. Crested Spoon will be awarded to the winner of Class 1

A Group Shield will be awarded for one year to the winner of Class 2

The P.J. McDonnell Memorial Cup will be awarded for one year to the winner of Class 4

The Ron and Avis Ayling Trophy for Hanging Basket for winner of Class 6

The Norman & Dorothy Woodhams Trophy will be awarded for one year to the winner of Class 7

The Richard and Mary Law Trophy will be awarded for one year to the winner of Class 8

The W.Tamkin Shield will be awarded for one year to the winner of Class 11

The Ted Bastone Bonsai Trophy will be awarded for one year to the winner of Class 13

A Novice Cup will be awarded for the best exhibit in Class 14

The Fuchsia Group Shield will be awarded for one year to the winner of Class 15

The Kath and Dennis Loxston Trophy will be awarded for one year to the winner

of Class 16

A Fuchsia Trophy and a B.F.S. Bronze Medal will be awarded to Best in Show

Open Section

1. One Fuchsia, any variety, bush or shrub, double or semi-double, maximum pot size 6"
2. One Fuchsia, any variety, bush or shrub, single flowered, maximum pot size 6"
3. One plant Species, any size pot
4. One Half or Quarter Standard, any variety, any size pot
5. One plant Miniature Standard, stem not to exceed 12", maximum pot size 5"
6. One hanging basket of Fuchsias, one variety, one or more plants, maximum interior of basket 16"
7. One hanging pot of Fuchsias, one variety, one or more plants, maximum pot size 10.5"
8. One plant Fuchsia, any variety, bush or shrub, maximum pot size 5"
9. One plant Fuchsia, Fancy Leaved bush or shrub, maximum pot size 6"
10. One plant Fuchsia, Triphylla, any size pot
11. Six cut blooms, single or double, not less than four varieties
12. One Fuchsia, any variety, maximum pot size 3.5"
13. One Fuchsia, grown as a Bonsai
14. Novice Class: One Fuchsia, any variety, bush or shrub, maximum pot size 6"
15. Group Members only - Allocated Cutting, maximum pot size 6"
16. One Fuchsia, hardy variety, bush or shrub, maximum pot size 7"
17. Fuchsia grown in an unusual container
18. Two plants, Bush or Shrub, matched pair, maximum pot size 5"
19. One Plant, Triphylla, maximum pot size 6"
20. Two Fuchsias, different varieties, in same pot, maximum pot size 7"
21. Three Plants - one in 6" pot, one in 5" pot and one in 4" pot
22. One pot multi-plant, maximum pot size 8"
23. Three Stems of Fuchsias, any cultivar, own vase
24. Flower arrangement including Fuchsia, maximum diameter 10", height 10"
25. Fuchsia grown in Patio Container

Points awarded in each Class: 1st - 3, 2nd - 2, 3rd - 1

Points added to Geranium Show

A Trophy will be awarded for highest aggregate. All trophies held for one year MUST be returned AT LEAST seven days before next year's show.

Floral Art Arrangement

21st July 2018

Entries to: - Jean Smith by July 2018 Tel: 01293 402905

Judge: TBA

CLASS 1

Summer Fizzler

Space allowed: Width 2ft (61cm), depth 2ft 6ins (76cm). To be viewed and judged from the front. To be staged on table covered in pale green fabric. Accessories permitted.

CLASS 2

Fruity Flowers

Space allowed: Width 2ft (61cm), depth 2ft 6ins (76cm). To be viewed and judged from the front. To be staged on table covered in pale green fabric. Accessories permitted.

Exhibits must be the unaided work of the competitor

They may be staged in the hall or prepared at home and brought in completed.

It is important that cancellations are notified to **Jean Smith**

Tel: 01293 402905 by Thursday 19th July 2018

Entry Form is on page 25

AUTUMN SHOW
Saturday 1st and Sunday 2nd September 2018

All classes are open unless otherwise stated
Staging: Saturday 8.00 a.m. – 10.30 a.m.
EXHIBITS TO BE COLLECTED SUNDAY BY MIDDAY

Show Open Sat 1.30 p.m. – 4.00 p.m
Sunday Open 9am to 12 midday.

All entries to the Show Secretary:- Anne Overton.
Tel: 01293 405061 or email: anne.overton@btinternet.com
Closing date for entries: 8.00 p.m. Thursday August 2018
NO LATE ENTRIES WILL BE ACCEPTED

Judges: Flowers - David Vivash
Vegetables – David Vivash
Domestic - Karen Gould

Prize Money

Prize money will be awarded as follows 1st - £1.50, 2nd - £1.00, 3rd – 50p, except classes A1, A2, A3,A4, B1,B2, and B3 which will all be 1st - £3.00, 2nd - £2.00, 3rd - £1.00.

Prize Money for Vegetables

Prize money will be awarded as follows (with the exception of class E1):
1st - £1.50, 2nd - £1.00, 3rd - 50p.

Prize Money in Class E1: 1st - £6.00, 2nd - £3.00, 3rd - £2.00
and Class E2: 1st - £3.00, 2nd - £2.00, 3rd - £1.00

John Baylis Silver Plate for the best pot plant in the Show, excluding Fuchsias and Alpines

John Bass Cup to exhibitor gaining most points in Class E1

Commission Silver Cup to exhibitor living in C.B.C. area gaining the most points in vegetable classes (excluding Class E1)

F.J. van Went Memorial Trophy for the exhibitor gaining the most points in the fruit classes

Crawley Courier Bowl to the exhibitor gaining the most points in the Domestic classes

John Dolding Cup for best cyclamen in autumn show.

The Awards Presentation will be at 3.30 p.m.

Class A - Chrysanthemums

1. **Bowthorpe Cup:** One vase, three large disbudded blooms, one distinct cultivar
2. **Pooley Cup:** One vase, three disbudded blooms, medium, one distinct cultivar
3. **Percy Durrant Cup:** One vase, five Exhibition Sprays, two or more cultivars
4. **Mansfield Cup:** One vase, three Exhibition Sprays, one distinct cultivar
5. One vase, three blooms, any cultivar
6. One vase, three stems, Garden Sprays, any cultivar

Class B - Dahlias

1. **Harms Cup:** One vase, five blooms, one distinct cultivar. Exhibitors own choice, excluding Giant, Large or Poms
2. **Maishman Cup:** One vase, one bloom - Giant or Large
3. **Oakwood Cup:** One vase of five blooms, one distinct cultivar, Pompom, diameter not to exceed 50mm (2")
4. One vase, three blooms, two or more cultivars, medium
5. One vase, three blooms, Cactus, medium
6. One vase, three blooms, Waterlily
7. One vase, five blooms, PomPom, two or more cultivars
8. One vase, five blooms, two or more cultivars

Class C – ROSES

1. One vase, three stems cluster (Floribunda) Roses, one cultivar
2. One vase, one stem cluster (Floribunda) Rose
3. One specimen, large flowered (H.T.) Rose
4. One stem, Shrub Rose or Old English Rose

CLASS D – FLOWERS

1. One vase, seven stems mixed annuals
2. Cut garden flowers, excluding Chrysanthemums and Dahlias, arranged for effect in own jug, jug not to exceed 2 litres
3. Three stems, flowering shrub, one cultivar
4. One stem, flowering Hydrangea
5. **McAlister Cup** – Gladioli, three spikes, any colour, in one vase
6. One hanging basket, not exceeding 16".
7. Patio container planted for effect, maximum diameter 14"
8. One plate Pansy flower heads, floating in water, own dinner/soup plate,
9. One vase, three to five stems Asters (Michaelmas Daisies)
10. One vase, three to five stems Japanese Anemones
11. One vase, three to five stems, Heleniums
12. One vase, three to five stems, Helianthus (Sunflowers)
13. One vase, three to five stems, Rudbeckia
14. One vase, three to five stems, Schizostylis (Kaffir Lily)
15. One vase, three to five stems Penstemon
16. One vase, three to five stems, any other flowering perennial
17. One vase, three stems Clematis
18. One orchid
19. Three pots or pans Cyclamen species, distinct genera
20. One pot or pan Cyclamen species, except hederifolium or graceum
21. One pot or pan Cyclamen hederifolium
22. One pot or pan Cyclamen graceum

Schedule of quantities and points for each kind of vegetable shown in Class E1, and points for Class E2

VEGETABLE	QUANTITY	POINTS
Beans, French, pods	8	15
Beans, Runner, pods	8	18
Beetroot, globe/cylindrical	3	15
Brussels Sprouts, button	8	15
Cabbage	2	15
Carrots, long etc.	3	20
Carrots: stump etc.	3	18
Cauliflowers	2	20
Celery, other than trench	2	18
Celery, trench, heads	2	20
Cucumbers, house/frame	2	18
Kohlrabi	3	12
Leeks	3	20
Lettuce	2	15
Marrows	2	15
Onions (over 250g)	3	20
Onions (under 250g)	3	15
Parsnips	3	20
Peas	8	20
Potatoes	3	15
Savoy Cabbage	2	15
Shallots, exhibition	8	18
Tomatoes	3	20
Tomatoes, small/cherry	8	12
Tomatoes, beefsteak	3	15
Turnips	3	15

TIPS FOR SHOWING VEGETABLES

Read the show rules and schedule carefully, the wording must be strictly adhered to. Note the difference between kind and variety. Kinds are distinctly different items e.g. onions and

carrots while varieties (cultivars) are man bred variations of the same kind. e.g. Onward and Green Shaft are varieties of pea. Always show the correct number of exhibits as shown in the schedule.

Exhibits should be fresh, uniform and free of any pest or disease damage. Pots must be clean.

Vegetable roots, carrots and potatoes should be carefully washed with a soft sponge so that the skin is not broken. Onions should have half an inch of dried stem bent over and tied with raffia or thread. Peas and beans should be cut from the plant and exhibited with a short stalk.

Blackberries and similar fruits should be exhibited with a short stalk and raspberries must be shown with the core intact. Finally, if in doubt when staging, ask a steward or fellow exhibitor. They will be pleased to help.

Class E - Vegetables

1. **John Bass Cup** - Exhibit of vegetables, six different kinds, space allowed 36" x 36" quantities and scoring as shown on page 19 (*see page 19 for vegetables. Any vegetables not on list will receive nil points*)
2. Exhibit of vegetables, 4 each of 4 different kinds (scores as shown on page 19)
3. Beans, Borlotti
4. Beans, French, one cultivar, nine on a plate
5. Beans, Runner, one cultivar, nine on a plate
6. Beetroot, three cylindrical or globe
7. Carrots, three, long with 3" leaf stem
8. Carrots, three, stump rooted with 3" leaf stem
9. Courgettes, three, uniform size
10. Corn on the Cob, three
11. Cucumbers, Ridge, two
12. Cucumbers, non-Ridge, two
13. Leeks, three, with leaves
14. Lettuces, two, any one cultivar, with 2" roots
15. Marrows, two, not more than 12" long
16. Onions, three, one cultivar, grown from seed
17. Onions, three, one cultivar, grown from sets
18. Cabbage, two same cultivar
19. Potatoes, three round or oval, one cultivar, white, on a plate
20. Potatoes, three round or oval, one cultivar, coloured, on a plate
21. Potatoes, three, any other variety
22. Shallots, one cultivar, large, eight on a plate
23. Tomatoes, one cultivar, approximately 2" diameter, 3 on a plate, not yellow
24. Tomatoes, Cherry type, one cultivar, eight on a plate, not yellow
25. Tomatoes, Plum type, one cultivar, six on a plate, not yellow
26. Tomatoes, Beefsteak, one cultivar, three on a plate
27. Tomatoes, one cultivar, approximately 2" diameter three on a plate, yellow/orange
28. Tomatoes, Cherry type, one cultivar, eight on a plate, yellow/orange
29. Tomatoes, any other colour
30. Any other vegetable, one variety, not more than three
31. Sweet peppers, three on a plate
32. Chillies, one cultivar, six on a plate
33. Pumpkins, one
34. The longest Marrow
35. The longest Runner Bean
36. The heaviest Onion
37. The heaviest Pumpkin
38. Any novelty shaped vegetable excluding potatoes
39. Squashes, two

The following class is for members of the Fruit & Vegetable Group only

40. The heaviest onion grown from seed, plants supplied by Veg Group
41. Largest elephant garlic

Class F - Fruit

1. Dessert Apples, one cultivar, three on a plate
2. Cooking Apples, one cultivar, three on a plate
3. Pears, one cultivar, three on a plate
4. Raspberries with stalks, one cultivar, twelve on a plate
5. Blackberries with stalks, one cultivar, twelve on a plate
6. Plate of fruit, any kind EXCEPT Apples, Pears, Raspberries or Blackberries
7. Blueberries with stalks, one cultivar, twelve on a plate

Class G - Domestic – (see page 3 for rules)

1. Fruit Cake, made to recipe provided by the C.H.S. (see page 24)
2. Victoria Sponge, made to recipe provided by the C.H.S. (see page 22)
3. Coffee and Walnut Cake, made to own recipe
4. Shortbread, 7" diameter, made to own recipe
5. Chutney or Pickle, home made, in 340 or 454 grams jar
6. Jam, home made, in 340 or 454 grams jar
7. Gingerbread, made to recipe provided by the C.H.S. (see page 24)
8. Six Cheese Scones, made to own recipe
9. Apple Pie made to own recipe
10. Cake made with any vegetable, made to own recipe.

RECIPES

PLEASE NOTE: Where an imperial measurement is given, the metric equivalent will be accepted. If using a fan assisted oven, please refer to your manufacturer's handbook to adjust the time/temperature

Lemon Drizzle Cake

Ingredients

225g (8oz) unsalted butter, softened	225g (8oz) Caster sugar
Four eggs beaten	225g (8oz) self-raising
flour	
Finely grated zest of one lemon	

Drizzle

Juice of one and half lemons
85g (3oz) caster sugar

Preheat the oven to 180C/fan 160C/Gas Mark 4
Grease and line a 900g/2lb loaf tin

Beat the butter and sugar together until pale and fluffy. Slowly add the eggs. Sift in the flour, add the lemon zest and fold gently until mixed. Spoon the mixture into the tin and level the top. Bake for 45 – 50 minutes or until a thin skewer comes out clean after being inserted into the cake's centre.

Leave the cake to cool a little in the tin. Mix the lemon juice and sugar together. Prick the warm cake all over with a fork then pour over the drizzle. Leave in the tin until completely cool.

VICTORIA SPONGE

Ingredients:

6 oz. (170 g) butter at room temperature	3 medium eggs
6 oz. (170g) caster sugar	6 oz. (170g) self-raising flour
3 or 4 drops vanilla essence	

Method:

Preheat oven to Gas Mark 5 (380 F or 190 C). Sieve flour. Cream butter, add sugar and essence. Beat until mixture is light in colour and fluffy in texture. Add eggs one at a time, together with a tablespoon of flour. Beat well after each addition. Gently fold in the remainder of the flour. Put mixture into two lined sandwich tins not exceeding 7" (18 cm). Smooth level with a table or palette knife. Bake, in a moderately hot oven, for 20-25 minutes or until cooked. When cold, sandwich together with jam and dust the top with icing sugar.

FRUIT SCONES

Ingredients: (NOTE: This mixture will make 8 scones)

8 oz. (225 g) self-raising flour

1 oz. (25g) caster sugar

2 oz. (50g) margarine

2 oz. (50g) sultanas

Pinch of salt

1 medium egg beaten with sufficient milk to make quarter of a pint of liquid

Method:

Preheat oven to Gas Mark 7 (425F or 220C). Sieve flour and salt, rub in margarine and stir in sugar and fruit. Add egg and milk, reserving a little for brushing the tops. Knead lightly on a floured surface and roll out to half an inch (1cm) in thickness and cut into 2.5" (6.5 cm) rounds. Place on a greased baking tray and brush the tops with the egg and milk mixture. Bake for approximately 10 minutes.

FRUIT CAKE

Ingredients:

8 oz. (225g) self-raising flour
¼ tsp. salt
4 oz. (110g) margarine
4 oz. (110g) caster sugar
2 medium eggs
10 oz. (275g) dried mixed fruit, excluding cherries
Approx. 1 tsp. grated orange rind
2.5 fl oz. (approximately 90 ml) milk
1 level tsp. mixed spice

Method:

Preheat oven to Gas Mark 4 (360F or 180C). Beat margarine until soft, add sugar and cream together until mixture is light in colour and fluffy in texture. Add eggs one at a time, together with a tablespoonful of sifted flour and the salt, beating between each addition. Add milk and a little flour, stir and then beat. Stir in the fruit, grated rind and the remainder of the flour. Put the mixture into a lined round tin not exceeding 7" x 3" (18 x 7.5 cm) and bake in a moderate oven on the middle shelf for 1½ hours or until cooked. Cover with greased paper when sufficiently brown on top.

GINGERBREAD

Ingredients

8 oz. (225g) Plain flour	1 tsp baking powder (bicarbonate)
1½ tsp ground ginger	3 oz. (75g) Butter or margarine
2 oz.(50g) Brown sugar	6 oz. (150g) Treacle and Syrup mixed
1 large egg	4-5 tbsp. Milk
2 oz. (50g) Sultanas (optional)	

Method

Preheat oven to Gas Mark 2 (170C). Line an 8" round tin or 1lb loaf tin. Gently warm butter, sugar, syrup and treacle to dissolve. Sieve dry ingredients together, make a well and pour in this mix. Beat egg and milk together and add to the well. Mix to a thick batter. Bake for 45 – 60 minutes or until cooked.

Store in an airtight tin for at least a week.

CRAWLEY HORTICULTURAL SOCIETY

Entry Form for Flower Arrangement Classes

FUCHSIA and FLORAL ART SHOW

Name of Exhibitor (Block Capitals).....

Address (block capitals).....

.....

Post Code: Telephone:

Class No: 1

Class No. 2

Signed: Date:

Please return the Entry Form to:

Mrs. Jean Smith

16 Applefield

Northgate

Crawley

West Sussex RH10 8BJ

