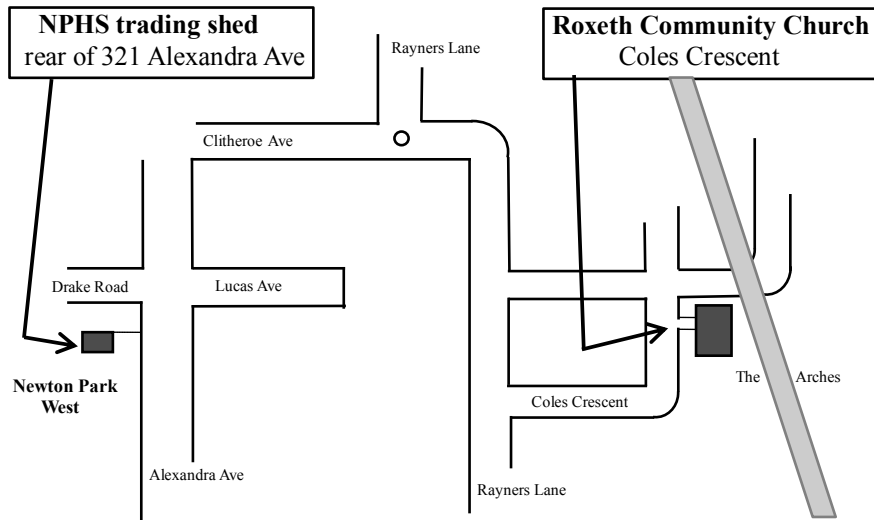


Roxeth Community Church is not far from our trading shed:



The Show Committee would like to thank the following for the copying of this Schedule:



303 Rayners Lane, Harrow, Middlesex HA5 5EL

Tel: 020 8868 9966 Fax: 020 8868 9977

Email: [enquiries@gibbs-gillespie.co.uk](mailto:enquiries@gibbs-gillespie.co.uk)

Website: [www.gibbs-gillespie.co.uk](http://www.gibbs-gillespie.co.uk)



## Newton Park Horticultural Society

Founded  
1939

# Show Schedule 2017

## Saturday 2<sup>nd</sup> September

Held at:

### ROXETH COMMUNITY CHURCH

COLES CRESCENT (off of RAYNERS LANE)

Open to the public at 2.30 p.m.  
Entrance free

**Exhibitors please note:**

Notification of entries is required by Thursday 31<sup>st</sup> August 2017.



# NEWTON PARK HORTICULTURAL SOCIETY

## Founded in 1939 with these Objectives:

### ❖ *To promote an interest in horticulture.*

The Society welcomes new members. Why not introduce a friend or neighbour to the many benefits that the Society can offer?

### ❖ *To provide a Trading Shed and maintain the same for the sale of goods for the use in horticulture.*

Our trading shed (see map on back page) is open from 10.30 to 12.30 every Sunday morning except for two over the Christmas and New Year period. It provides a wide selection of garden and allotment supplies at reduced prices (see page 13 for more information). There is friendly advice and assistance from our voluntary helpers along with seasonal features and information on our notice boards.

### ❖ *To affiliate with recognised National and Local Horticultural Societies.*

We are affiliated with: The Royal Horticultural Society (RHS), Harrow in Leaf (HiL), The National Chrysanthemum Society (NCS), The British Fuchsia Society (BFS), The National Dahlia Society (NDS), The National Vegetable Society (NVS), and The Federation of Middlesex Horticultural and Allotment Societies (FMHAS).

### ❖ *To arrange exhibitions and competitions.*

The Show Committee encourage members to support this show and the shows of the Societies we are affiliated with. The Show Committee comprises:

**Show Secretary:** Mrs. Christine Salter ☎ 020 8868 3254  
33 Drake Road, Harrow, Middlesex, HA2 9DZ

**Members:**

Mr. Ron Dickens	Mr. Tony Racher
Mr. John Hillier	Mr. John Salter
Mrs. Janet Mitchell	Mr. Graham Weidle
Mrs. Barbara Racher	Mrs. Andrea Wrigley

As well as the activities mentioned above, other benefits and activities include:

- Regular newsletters.
- Occasional outings.
- A Special Christmas Sunday with festive cheer and bumper raffle.
- A separate fund used to support local charities and good causes.

The Committee invites any members who would like to help the Society in any way. Fresh faces and new ideas are always welcome along with charity suggestions. Come and talk to the shed stewards or come along to a Committee meeting. Don't sit back and take your Society for granted! If you want to find out more, please contact:

**Hon Secretary:** Mr. Ron Dickens ☎ 020 8422 1609

Or visit: [www.newtonparkhs.co.uk](http://www.newtonparkhs.co.uk)

## Show Timetable

Staging of exhibits	9.00 to 11.45	a.m.
Late entries may be accepted up to	11.00	a.m.
Clearance of hall for judging	12.00	noon
Opening of Show	2.30	p.m.
Presentation of Cups etc.	Approx. 3.45	p.m.
End of Show for public	Approx. 4.10	p.m.
Removal of exhibits	Approx. 4.15	p.m.
Clearing of hall and stacking of tables	4.30 to 5.00	p.m.

## General Notes and Staging Information

- \* It is important to study the Schedule and Rules carefully and if in doubt consult the Show Secretary or a member of the Show Committee.
- \* It is important that the Show Secretary is notified by the Thursday prior to the show of expected entries (money can be paid on the morning of the show). Cards can then be prepared in advance and table space allocated. Post the entry form in good time to: 33 Drake Rd, Harrow, HA2 9DZ or ☎: 020 8868 3254. Entries may not be accepted on the morning of the show. If they are, then a double fee is payable (see Rule 1).
- \* Don't forget to make your own record of entries.
- \* Please name the cultivar of your exhibit whenever possible to assist judging. Note: "cultivar" is now the preferred term for what is commonly known as "horticultural variety" or simply "variety". This is especially so for fruits and vegetables. Note that "kind" is a far more general term and means a category such as: onion, potato, carrot, bean, tomato etc.
- \* Exhibits may only be staged if there is a reserved space as indicated by your competitor card. Do not move other cards or exhibits or attempt to stage an exhibit if no space has been reserved. Ask a Steward if your card is missing or space is insufficient before putting any exhibit on the show bench. Note: cards may only give a very brief description of that class. For full details you must refer to this Schedule.
- \* The Show Committee would appreciate any help in clearing the hall at the end of the show, but please **allow exhibitors to clear their own exhibits**.
- \* All classes are independently judged by members of the:

## Middlesex Guild of Judges

Judges booked for 2017:

Mr Colin Spires, Mrs Pamela Spires and Mr Colin Lathwell

# Entry Form      AUTUMN SHOW 2017

Name ..... [ Exhibitor's No. \*..... ]

Address .....

.....Tel: .....

Circle the class(es) you wish to enter: eg. (36) : show any multiples eg. (36)

It is important to study the Schedule and Rules carefully.  
Don't forget to make your own record of entries.

(two)

## Classes:

<b>Top Tray &amp; Vegetables</b>	1	2	3	4	5	6	7	8	9	10
	11	12	13	14	15	16	17	18	19	20
	21	22	23	24	25	26	27	28	29	30
	31	32	33	34	35	36				
<b>Fruit</b>	41	42	43	44	45	46	47	48	49	
<b>Chrysanth.</b>	54	55	56	57	58					
<b>Dahlias</b>	63	64	65	66	67	68	69	70	71	72
	73	74	75	76	77					
<b>Fuchsias</b>	83	84	85	86	87	88	89	90		
<b>Other Floral</b>	96	97	98	99	100	101	102	103	104	105
	106	---	108	109	110	111	112	113	114	
<b>Harvest</b>	119									
<b>Preserves</b>	125	126	127	128	129	130				
<b>Cookery</b>	133	134	135	136	137	138	139	140	141	142
	143	144	145	146	147	148	149	150		
<b>Children's</b>	154	155								
<b>Handicrafts</b>	161	162	163	164	165	166	167	168		
<b>Except<sup>n</sup> Veg.</b>	170	171	172	173	174	175				

Entrance Fee 15p per Class (children's classes free entry)

Total number of entries .....

Total entrance fees .....

\*Show Secretary will allocate number. Notification of expected entries (not money) should be made by the Thursday prior to the show (see Rule 1).

**This is very important** as exhibitor cards and table space can then be prepared in advance avoiding delays and problems.

Post: 33 Drake Rd, Harrow, HA2 9DZ or ☎ : 020 8868 3254.

# Awards

To the exhibitor who scores the **HIGHEST TOTAL MARKS\*** in:

## Top Tray

Winners in 2016:

## Sponsored Prizes

1<sup>st</sup> Peter Weller  
2<sup>nd</sup> Andrea Wrigley, 3<sup>rd</sup> Keith Lamburn

## Vegetable classes

Winner in 2016:

## Colonel Wood Trophy

Andrea Wrigley

## Fruit classes

Winners in 2016:

## Woodman Challenge Cup

Graham Weidle

## Chrysanthemum classes

Winner in 2016:

## Newton Park Trophy

Richard Spinner

## Dahlia classes

Winner in 2016:

## George Dixon Cup

Graham Weidle

## Fuchsia classes

Winner in 2016:

## Mrs. M Skinner Silver Tankard

Mohamed Fazel

## Other Floral classes

Winner in 2016:

## The Society Cup

Graham Weidle

## Preserve classes

Winner in 2016:

## The Newton Park Certificate

Christine Salter

## Cookery classes

Winner in 2016:

## Jordan Cup

Marion Sharp

## All growing classes (Excludes Top Tray)

Winner in 2016:

Winner in 2015:

## Bertram Jones Cup

(An individual can only win this once in 3 years.)

John Hillier

Graham Weidle

## Novice classes

Winner in 2016:

## Roxeth Nursery Novice Cup

(An individual can only win this once.)

Khatun Fazal

To the exhibitor who wins the **greatest amount of prize money\*** in:

## All growing classes (Excludes Top Tray)

Winner in 2016:

Winner in 2015:

## The R.H.S. Banksian Medal

(An individual can only win this once in 3 years)

John Hillier

Graham Weidle

\* In the event of a tie then the number of 'Firsts' is taken into account.

## Awards (continued)

To the exhibitor who has the BEST EXHIBIT in:

### Vegetable classes

Winner in 2016:

### The N.V.S. Medal

Andrea Wrigley

### Fruit classes

Winner in 2016:

### The Newport Challenge Bowl

Graham Weidle

### Chrysanthemum classes

Winner in 2016:

### The N.C.S. Silver Medal

Not Awarded

### Dahlia classes

Winner in 2016:

### The N.D.S. Silver Medal

Graham Weidle

### Dahlia classes (2nd best exhibit)

Winner in 2016:

### The N.D.S. Bronze Medal

Graham Weidle

### Fuchsia classes

Winner in 2016:

### The B.F.S. Crested Spoon and Blue Ribbon

Richard Spanner

### Other Floral classes

Winner in 2016:

### Pagnal Trophy

John Teixeira

### All growing classes

(excludes Top Tray)

Winner in 2016:

### Anniversary Cup

Andrea Wrigley

### The growing class with the most entries (exc. Top Tray)

Winner in 2016:

### The John Hillier Cup

Peter Weller

### Harvest Festival class

Winner in 2016:

### Enid Sheldrake Memorial Trophy

Emma Wrigley

### Preserve classes

Winner in 2016:

### The Newton Park Certificate

Christine Salter

### Cookery classes

Winner in 2016:

### Newton Park Silver Salver

Marion Sharp

### Handicraft classes

Winner in 2016:

### The Newton Park Certificate

Christine Salter

### Children's classes

Winners in 2016:

### The Newton Park Award

Rugayya Hassanali and Zaynab Hassanali

The Show Committee would like to thank the following for their donations in 2016:

<b>Kings</b>	Colchester
<b>Marshalls</b>	Huntingdon
<b>Parkers</b>	Manchester
<b>Sainsburys</b>	South Ruislip
<b>The Scotts Co. (UK) Ltd.</b>	Surrey
<b>Thompson &amp; Morgan (UK) Ltd.</b>	Suffolk
<b>W Robinson &amp; Son Ltd.</b>	Preston

## Dahlia sizes for classes 63 - 77

Judging size	Diameter (mm)
Giant flowered	Over 260
Large flowered	Not over 260
Medium flowered	Not over 220
Small flowered & ball	Not over 170
Miniature flowered & ball	Not over 115
Pompon (large)	Not over 83
Pompon (small)	Not over 55

## More information about our Trading Shed

For those of you who are either not familiar with our Trading Shed or who are prospective members of the Society then you may not realise that we stock nearly everything you will need during the gardening year.

Major stock items include: multipurpose / mushroom / horse manure composts, Growbags, soil improver, bamboo canes, vegetable and flower seeds, all the chemicals and bug killer stuff to kill off those unwelcome guests that all gardeners suffer from. We have to compete more and more with supermarkets in price but, in most cases we beat them for quality and we can split packs for small quantities of things like bulb fibre and ericaceous compost. Also, our split-packs of fertilisers such as growmore, sulphate of ammonia/potash and lawn feeds are incredible value.

We also stock a good range of pots and trays along with netting, fleece and ground cover sheet - cut to whatever size you want.

During the year seed potatoes, onion and shallots sets, spring bulbs, and summer bulbs are stocked at the appropriate time.

We hope that our Trading Shed will be your first port of call for all your gardening and allotment needs and every sale helps with the running of your Society.

Just pop along and see for yourselves what the Trading Shed has to offer. Or visit:

[www.newtonparkhs.co.uk](http://www.newtonparkhs.co.uk)



## RECIPE FOR MARBLE LOAF CAKE

### Ingredients:

225 g (≈8 oz ) Self-raising flour.      50 g (≈1¾ oz) Dark chocolate.  
175 g (≈6 oz ) Soft margarine.      3 Eggs – Lightly beaten.  
175 g (≈6 oz ) Caster Sugar.      ½ Teaspoon of Vanilla extract.  
Icing sugar – to dust finished cake.

### Method:

- 1) Preheat oven to 190° C (Gas mark 5).
- 2) Beat together the sugar and margarine until light and fluffy.
- 3) Gradually add the eggs and vanilla, beating well.
- 4) Fold in the flour to make a plain mixture then divide into half.
- 5) Grease 450 g (1 lb) loaf tin and put in half the plain mixture.
- 6) Melt the chocolate and stir into the remaining half of the mixture until well combined to make a chocolate mixture.
- 7) Add the chocolate mixture to the tin on top of the plain mixture. Marble together the two mixtures with a cocktail stick or skewer – but don't overdo this otherwise the finished cake won't be 'marbled'!
- 8) Bake for about 30 minutes until springy to the touch. Leave to cool for a few minutes before transferring to a wire rack.
- 9) Lightly dust top with icing sugar before serving.

## RECIPE FOR CHEESE STRAWS

### Ingredients:

4 oz (≈113 g) Plain flour (sieved).      1 Egg yolk (beaten).  
2 oz (≈57 g) Butter or Margarine.      2 oz (≈57 g) Grated cheddar cheese.  
About 50 ml of water.      A little milk for brushing.

### Method:

- 1) Rub into the sieved flour the butter or margarine then add the cheese.
- 2) Bind the mixture together with the egg yolk and *gradually* add water to make a pastry that can be rolled out. If you think you've made the pastry too wet, you can recover by adding a little flour.
- 3) Dust a worktop with a little flour and use a rolling pin to roll out the pastry to about ¼" thickness.
- 4) Use a knife to cut the rolled pastry into straws ≈(6"x ½"). Surplus pastry can be rolled out again to make more straws. Should get about 12 – 16.
- 5) Gently place each straw, twisting them if you want to, on a lightly greased baking tray. Gently brush each one with a little milk.
- 6) Bake in a hot oven at 220° C (Gas mark 7) for about 10 - 12 minutes until golden brown.
- 7) Cool for 2 – 3 minutes then lift off the straws and place on a wire rack.
- 8) Select the 6 best / most uniform straws and enter them in Class 150.

## Show Rules (1 to 15)

- 1 Each member, or their partner, or their children/grandchildren (under 16y), may be an exhibitor. Exhibitors should inform the Show Secretary of their intended entries by the Thursday prior to the show. Acceptance of late entries up to 11.00 am on the morning of the show will be at the discretion of the Show Secretary and payment of double entry fee.
- 2 Each exhibitor is only allowed to enter one exhibit per class, except: Classes 35, 36, 49 and all Preserve classes. *However, multiple entries must not be similar or the same kind.* Please see page 15 for further information about exhibiting.
- 3 All horticultural exhibits must have been grown by the exhibitor and cultivars should be named wherever possible.
- 4 All container grown exhibits must have been cultivated by the exhibitor for at least three months.
- 5 All exhibits in the Harvest Festival, Preserve, Cookery, Children's and Handicraft classes must be the result of the sole effort by the exhibitor in the last twelve months using appropriate techniques and raw materials.
- 6 Vases will be provided for classes 54 - 113 where appropriate.
- 7 A *NOVICE* is an exhibitor who has not won a first prize in a similar class in any show.
- 8 The Society regrets that it cannot be held responsible for any loss or damage to the exhibits.
- 9 The judges may withhold awards in accordance with the standard of exhibits in any class.
- 10 The show will be governed by R.H.S. rules except where any special society rules apply.
- 11 In the event of a dispute or complaint the Show Secretary should be notified without delay. While every attempt will be made to resolve the matter, the decision of the Show Secretary will be final.
- 12 **Entrance Fees:** (See also Rule 1 concerning late entries)

Children's Classes:	Free
All other Classes:	15p
- 13 **Prize Money:**

	<b>1st</b>	<b>2nd</b>	<b>3rd</b>
All Classes, except where stated:	50p	25p	15p
Top Tray (typical voucher value)	£10	£5	£3
- 14 **Except where stated, marks will be awarded:**

	<b>1st</b>	<b>2nd</b>	<b>3rd</b>	<b>Highly Commended</b>
Marks:	4	3	2	1

Note, class 25 has double marks and prize money.



**15 Quantities and pointing** of fruit and vegetables are as follows, unless otherwise stated in a particular class:

Fruit	QTY	Pt.
Apples, cooking	3	18
Apples, dessert	3	20
Apricots	4	16
Blackberries	12	12
Cherries, sour	10	12
Cherries, sweet	10	16
Currants, bunches, black	8	12
Damsons	9	8
Figs	3	16
Gooseberries	10	12
Grapes, bunch, outdoor	1	16
Grapes, bunch, glasshouse	1	20
Hybrid cane fruits	12	12

Vegetables	QTY	Pt.
Artichokes, Globe	2	15
Artichokes, Jerusalem	4	10
Artichokes, Chinese	4	10
Aubergines	2	18
Beans, Broad, pods	9	15
Beans, Runner, pods	9	18
Beans, French, pods	9	15
Beetroot, Globe	3	15
Beetroot, Cylindrical	3	15
Beetroot, Long (tapered)	2	20
Broccoli, Headed	2	18
Broccoli, Sprouting	2	15
Brussels Sprouts	10	15
Cabbage	2	15
Carrots, long pointed	3	20
Carrots, stump rooted	3	18
Cauliflower	2	20
Celeriac	1	15
Celery, Trench	2	20
Courgettes	3	12
Cucumbers, House or Frame	2	18
Cucumbers, Ridge & Outdoor	2	15
Endive	2	15
Garlic (bulbs)	4	15
Herbs (bunch)	1	10
Kohlrabi	2	12
Leeks	2	20

Fruit	QTY	Pt.
Kiwi Fruits	3	12
Loganberries and other Hybrids	12	12
Medlars	5	8
Melon	1	18
Nectarines	3	20
Nuts	10	8
Peaches	3	20
Pears, dessert	3	20
Plums, dessert	6	16
Quinces	3	12
Raspberries	12	12
Strawberries	10	16
Strawberries - alpine	10	8

Vegetables	QTY	Pt.
Lettuce – cos & crisp	2	15
Lettuce – loose leaf	2	12
Marrows	2	15
Mushrooms	8	15
Okra	3	18
Onions, over 250 g	3	20
Onions, up to 250 g	4	15
Onions, Salad	6	12
Parsnips	2	20
Peas, (pods)	6	20
Peas, mangetout & snap	6	15
Peppers, hot (chilli)	4	15
Peppers, sweet	2	15
Potatoes	4	20
Pumpkin	1	10
Radishes	6	10
Rhubarb	3	12
Shallots, Exhibition onions	9	18
Shallots, Pickling onions	9	15
Spinach, beet, chard (leaves)	9	12
Swedes	2	15
Sweetcorn (cobs)	2	18
Squash (winter)	1	10
Tomatoes, small ( ≤35 mm)	9	12
Tomatoes, Med.(35 >> 75 mm)	6	18
Tomatoes, Large ( ≥75 mm)	3	15
Turnips	2	15

The pointing value is used by judges (along with other factors such as quality and where appropriate uniformity) in order to assist in judging different exhibits within collection classes. It reflects ‘difficulty’.

**Note** that a collection of “kinds” means different types such as: onion, potato, carrot, bean, tomato etc. Not different cultivars of the same type, category or group.

For fruits and vegetables not listed above, please consult the Show Secretary.

## Handicraft Classes (see rule 5)

<b>161</b>	A hand knitted item.
<b>162</b>	A flower or fruit drawing / painting in any medium.
<b>163</b>	An item of embroidery (silk).
<b>164</b>	A greetings / celebration card.
<b>165</b>	A single, small hand-made item.
<b>166</b>	Any other handicraft item.
<b>167</b>	A photograph. Subject: “Garden Visitors”.
<b>168</b>	A photograph. Subject: “Reflections”.

### Additional notes concerning Handicraft Classes:

- \* All exhibits must be the sole effort of the exhibitor within the last year using standard techniques associated with the craft. This is particularly so for Classes 165 where the emphasis should be hand-made rather than kit-assembly.
- \* For classes 167 and 168, the interpretation of “sole effort” in Rule 5 is that the exhibitor must have taken the photograph. Prints must be un-mounted / unframed and approximate size: (6"x 4") or (7"x 5").
- \* Maximum space allowed for Classes 162, 165 & 166 is 500 x 500 mm

### Exceptional vegetables (see rule 3)

<b>170</b>	Longest Runner Bean, excluding stalk.
<b>171</b>	Heaviest onion. No top or roots.
<b>172</b>	Heaviest tomato.
<b>173</b>	Heaviest marrow. (Stalk 25 mm max.)
<b>174</b>	Heaviest potato
<b>175</b>	Greatest girth of a globe radish, grown and displayed in a 3½" pot *.

- \* The modern equivalent is a 9F pot with a top dia. of 9cm, base dia. 6cm and height 9cm.

### Approximate conversion factors

To convert	into	Multiply by
millimetres	inches	0.0394
centimetres	inches	0.394
metres	feet	3.281
metres	yards	1.094
millilitres	fl ozs	0.0352
litres	pints	1.76
grams	ounces	0.0353
kilograms	ounces	35.274
kilograms	pounds	2.205

To convert the opposite way then divide by the factor.



## Preserve Classes (see rules 2 & 5)

125	Curd (any type), 1 jar, not less than 350 g.
126	Jam, 1 jar, not less than 350 g.
127	Jelly, 1 jar, not less than 350 g.
128	Marmalade, 1 jar, not less than 350 g.
129	Pickles, 1 jar, not less than 350 g.
130	Chutney, 1 jar, not less than 350 g.

### Additional notes concerning Preserve Classes:

- \* Classes 125 to 130 must be labelled and dated.
- \* Classes 125 to 128 should have a liner on contents.
- \* Jars should be clear with a plain lid or cover. Lids *must* be eased.

## Cookery Classes (see rules 2 & 5)

133	Loaf of bread (handmade).
134	Quiche.
135	Swiss roll.
136	Rock cakes, 4.
137	Butterfly cakes, 4.
138	Muffins, 4.
139	Chocolate sponge cake.
140	Victoria sponge cake (undusted).
141	Chocolate brownies, 4 pieces.
142	Cup-cakes, 4.
143	Sausage rolls, 6.
144	Tarts, any kind, 6. (e.g. jam or curd.)
145	Biscuits, 4 of any named type.
146	Fruit scones, 6.
147	Fruit flap-jacks, 6 pieces.
148	Fruit pie (pastry top and bottom), one or more fruits.
149	Marble loaf cake, to recipe on page 12.
150	Cheese straws, 6. To recipe on page 12. <i>MEN ONLY</i> .

## Children's Classes (see rule 5)

154	A model animal made from one or more vegetables and accessories.
155	A model garden made with any materials. Maximum size 450 x 300 mm.

### Additional notes concerning Children's Classes:

- \* Exhibits must be labelled with the exhibitor's age on the day of the show.
- \* The Show Committee may split classes by age to assist judging.
- \* In addition to rule 13, special children's prizes will be awarded for effort.

## Top Tray (Class 1) & Vegetable Classes

1	A collection of 4 kinds of vegetables (See rule 15). Sponsored Prizes.
2	French beans. 9 of any one cultivar.
3	Runner Beans, 9 of one cultivar with stalks.
4	Runner Beans, one cluster with stem.
5	Runner Beans, 6 of one cultivar <i>NOVICES ONLY</i> .
6	Beetroot, Globe, 3 of one cultivar.
7	Beetroot, Cylindrical, 3 of one cultivar.
8	Beetroot, Long (tapered), 2 of one cultivar.
9	Onions, 3 of one cultivar over 250 g.
10	Onions, 4 of one cultivar up to 250 g.
11	Shallots - exhibition, 9 of one cultivar.
12	Shallots - pickling, 9 of one cultivar. (Up to 30 mm diam.)
13	Tomatoes, 3 of one cultivar, large with calyx. (75 mm min. diam.)
14	Tomatoes, 6 of one cultivar, med. with calyx. (Over 35, under 75 mm diam.)
15	Tomatoes, 9 of one cultivar, small fruited with calyx. (Up to 35 mm diam.)
16	Tomatoes, one truss.
17	Tomatoes, 4 of one cultivar <i>NOVICES ONLY</i> .
18	Cucumbers, House or Frame. 2 of one cultivar.
19	Cucumbers, Ridge & Outdoor. 2 of one cultivar.
20	Sweetcorn, 2 cobs of one cultivar.
21	Leeks, 2 of one cultivar.
22	Rhubarb, 3 sticks of one cultivar. (Leave about 75 mm of top foliage)
23	Potatoes, 4 of one white cultivar.
24	Potatoes, 4 of one coloured (either skin or eyes) cultivar.
25	A collection of 3 potato cultivars. 3 of each. ( <i>Double marks &amp; prize money.</i> )
26	Parsnips, 2 of one cultivar.
27	Cabbage, 2 of one cultivar, 50 mm stem to be shown.
28	Marrow, 2 of one cultivar. 200 to 380 mm length.
29	Carrots, stumped rooted, 3 of one cultivar.
30	Carrots, long pointed, 3 of one cultivar.
31	Courgettes, 3 of one cultivar.
32	A collection of 4 kinds of vegetables. 1 of each kind. <i>NOVICES ONLY</i> .
33	A collection of 5 kinds of vegetables. 1 of each kind.
34	Pumpkin.

**Any kind of vegetable other than those listed above. For Qty & Pointing see rule 15.**

35	High points value: $\geq 18$ pts (example: 20 or 18 pts.) See also rules 2 & 3.
36	Low points value: $< 18$ pts (example: 15, 12 or 10 pts.) See also rules 2 & 3.

### Additional notes concerning Vegetable Classes:

- \* Vegetables should be carefully cleaned and undamaged.
- \* Please name the cultivar of your exhibit if possible to assist judging.

For **Exceptional Vegetables** please see classes 170 to 175 on page 11.

## Fruit Classes

<b>41</b>	Cooking Apples, 3 of one cultivar. (Should be at least 80 mm diam.)
<b>42</b>	Dessert Apples, 3 of one cultivar. (Should be less than 75 mm diam.)
<b>43</b>	Pears, 3 of one cultivar.
<b>44</b>	Plums, 6 of one cultivar.
<b>45</b>	Blackberries, 12 of one cultivar.
<b>46</b>	Raspberries, 12 of one cultivar.
<b>47</b>	Grapes, 1 bunch (can be displayed on a plate.)
<b>48</b>	Apples, 2 of one cultivar <b>NOVICES ONLY</b> .
<b>49</b>	Any kind of fruit, other than those listed above. (See rules 2, 3 & 15)

### Additional notes concerning Fruit Classes:

- \* Fruit should be shown unpolished with stalks attached.
- \* Please name the cultivar of your exhibit if possible to assist judging.

## Chrysanthemum Classes

<b>54</b>	1 bloom
<b>55</b>	3 blooms.
<b>56</b>	Spray, 1 stem.
<b>57</b>	1 bloom, <b>NOVICES ONLY</b> .
<b>58</b>	3 blooms, <b>NOVICES ONLY</b> .

## Dahlia Classes

<b>63</b>	3 blooms, ball (small and/or miniature).
<b>64</b>	5 blooms, pompon (small and/or large).
<b>65</b>	3 blooms, decorative (medium).
<b>66</b>	5 blooms, decorative (small and/or miniature).
<b>67</b>	3 blooms, cactus and/or semi-cactus (medium).
<b>68</b>	5 blooms, cactus and/or semi-cactus (small or miniature).
<b>69</b>	3 blooms, waterlily dahlias (any size).
<b>70</b>	3 blooms, any one variety (any size).
<b>71</b>	3 blooms, more than one variety.
<b>72</b>	1 bloom, decorative (large or giant).
<b>73</b>	1 bloom, cactus or semi-cactus (large or giant). See note <sup>▪</sup> .
<b>74</b>	1 bloom, other than decorative, cactus or semi-cactus. See note <sup>▪</sup> .
<b>75</b>	1 container, 254 mm max. At least three varieties.
<b>76</b>	1 bloom, <b>NOVICES ONLY</b> .
<b>77</b>	3 blooms, <b>NOVICES ONLY</b> .

### Additional notes concerning Dahlia Classes:

- \* Sizes are defined on page 13.
- Class 73 does not include fimbriated varieties.
- Class 74 includes fimbriated varieties.

## Fuchsia Classes

<b>83</b>	1 plant, any size pot. Grown for foliage effect.
<b>84</b>	1 plant, any variety, double flowered. Up to 200 mm pot.
<b>85</b>	1 plant, any variety, single or semi – double flowered. ≤ 200 mm pot.
<b>86</b>	1 plant, any size pot. (Includes full, half and quarter standards)
<b>87</b>	4 stems.
<b>88</b>	6 blooms, at least three varieties. Can be displayed in small glasses or containers. (Some display boxes may be available if required.)
<b>89</b>	1 plant, any size pot, <b>NOVICES ONLY</b> .
<b>90</b>	4 stems, <b>NOVICES ONLY</b> .

## Other Floral Classes

<b>96</b>	Perennials, 4 stems, any one kind *.
<b>97</b>	Annuals, 4 stems, any one kind * including Antirrhinums.
<b>98</b>	Foliar pot plant, any kind * in a container up to 200 mm
<b>99</b>	Flowering pot plant, any kind * in a container up to 200 mm
<b>100</b>	2 pots cacti, one or two varieties. Pots up to 250 mm
<b>101</b>	2 pots succulents, one or two varieties. Pots up to 250 mm
<b>102</b>	Rose, 1 bloom.
<b>103</b>	Roses, 3 blooms, one or more varieties, own foliage.
<b>104</b>	Roses, 1 stem, Miniature.
<b>105</b>	Roses, 1 stem, Cluster.
<b>106</b>	Rose, 1 bloom, <b>NOVICES ONLY</b> .
<b>107</b>	Withdrawn
<b>108</b>	1 vase, mixed flowers <sup>▪</sup> . (At least 3 kinds)
<b>109</b>	1 vase, mixed foliage <sup>▪</sup> .
<b>110</b>	1 vase, mixed flowers and foliage <sup>▪</sup> .
<b>111</b>	Gladioli, 1 spike.
<b>112</b>	Gladioli, 3 spikes.
<b>113</b>	Gladioli, 5 spikes.
<b>114</b>	A shallow glass bowl of floating flowers, Approx. dia. 250 mm.

### Additional notes concerning Other Floral Classes:

- \* Classes 96, 97, 98 & 99 exclude Chrysanthemums, Dahlias and Fuchsias.
- Classes 108, 109 and 110 may include fruits/berries providing they are not dominant.

## Harvest Festival Class (see rule 5)

<b>119</b>	A tray or basket artistically filled with nature's products.
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### Additional notes concerning Harvest Festival Class:

- \* Interpretation of rule 5 "raw materials"; Rule 3 does not apply.
- \* Space allowed for Class 119 is 600 x 450 mm.