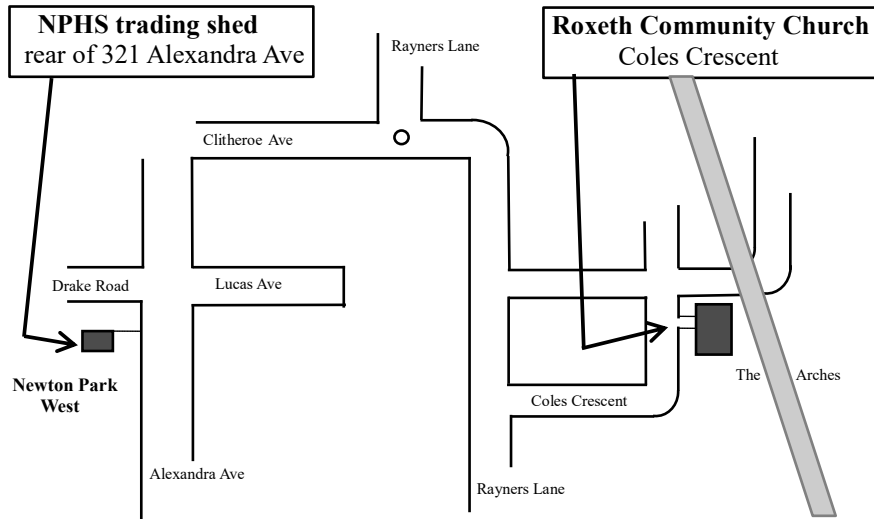


Roxeth Community Church is not far from our trading shed:



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 2019 (80<sup>th</sup> Year!)

## Saturday 7<sup>th</sup> September

Held at:

### ROXETH COMMUNITY CHURCH

COLES CRESCENT (off of RAYNERS LANE)

Open to the public at 2.30 p.m.

Entrance free

To celebrate our 80<sup>th</sup> year, we invite anyone to exhibit in our 'open' classes.

Please note: Notification of entries is required by Thursday 5<sup>th</sup> September 2019.



# 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:

Marge Bonham	Linda Bradley	Ron Dickens
John Hillier	Janet Mitchell	Mandy Panayiotou
Barbara Racher	Tony Racher	John Salter
Graham Weidle	Andrea Wrigley	

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

- Regular newsletters.
- A Special Christmas Sunday with festive cheer.
- Raffles and promotions.
- 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 2018:

Mr Colin Spires, Mrs Pamela Spires and Mr Colin Lathwell

# Entry Form      AUTUMN SHOW 2019

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. (two)  
Don't forget to make your own record of entries.

## 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	---	167	168		
<b>Except<sup>n</sup> Veg.</b>	170	171	172	173	174	175				

Entrance Fee 20p 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 2018:

## Sponsored Prizes

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

## Vegetable classes

Winner in 2018:

## Colonel Wood Trophy

Andrea Wrigley

## Fruit classes

Winners in 2018:

## Woodman Challenge Cup

John Hillier

## Chrysanthemum classes

Winner in 2018:

## Newton Park Trophy

Richard Spanner

## Dahlia classes

Winner in 2018:

## George Dixon Cup

Peter Weller

## Fuchsia classes

Winner in 2018:

## Mrs. M Skinner Silver Tankard

Mohamed Fazel

## Other Floral classes

Winner in 2018:

## The Society Cup

Samantha Pali

## Preserve classes

Winner in 2018:

## The Newton Park Certificate

Christine Salter

## Cookery classes

Winner in 2018:

## Jordan Cup

Antoinette Texeira

## All growing classes (Excludes Top Tray)

Winner in 2018:

Winner in 2017:

## Bertram Jones Cup

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

Graham Weidle

Andrea Wrigley

## Novice classes

Winner in 2018:

## Roxeth Nursery Novice Cup

(An individual can only win this once.)

Samantha Pali

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

## All growing classes (Excludes Top Tray)

Winner in 2018:

Winner in 2017:

## The R.H.S. Banksian Medal

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

Graham Weidle

Andrea Wrigley

\* 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 2018:

### The N.V.S. Medal

Andrea Wrigley

### Fruit classes

Winner in 2018:

### The Newport Challenge Bowl

Peter Weller

### Chrysanthemum classes

Winner in 2018:

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

Not Awarded

### Dahlia classes

Winner in 2018:

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

Peter Weller

### Dahlia classes (2nd best exhibit)

Winner in 2018:

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

Peter Weller

### Fuchsia classes

Winner in 2018:

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

Not Awarded

### Other Floral classes

Winner in 2018:

### Pagnal Trophy

Margaret Spanner

### All growing classes

(excludes Top Tray)

Winner in 2018:

### Anniversary Cup

Peter Weller

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

Winner in 2018:

### The John Hillier Cup

Peter Weller

### Harvest Festival class

Winner in 2018:

### Enid Sheldrake Memorial Trophy

Emma Lilley

### Preserve classes

Winner in 2018:

### The Newton Park Certificate

Christine Salter

### Cookery classes

Winner in 2018:

### Newton Park Silver Salver

Christine Salter

### Handicraft classes

Winner in 2018:

### The Newton Park Certificate

Christine Salter

### Children's classes

Winners in 2018:

### The Newton Park Award

Jack Leprince-Adler

Sean Leprince-Adler

## 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)

## 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.

## RECIPE FOR MARMALADE CAKE

Ingredients for cake:	
2 Large Eggs.	40g Glace cherries.
100g Butter (softened).	175g Self raising flour.
100g Caster Sugar.	100 g Currants
100g Sultanas	1 Tablespoon (rounded) of marmalade.
<b>To decorate:</b> 1 Tablespoon of marmalade.	

### Method:

- 1) Preheat oven to 160° C / 325° F / 140° fan / Gas mark 3.
- 2) Grease a 900g (2lb) loaf tin and line the base with baking parchment.
- 3) Cut cherries into quarters. Rinse in sieve then drain and dry on kitchen paper.
- 4) Mix all ingredients together in a bowl until blended.
- 5) Turn into tin and level the top.
- 6) Bake for about 1½ hours or until an inserted skewer comes out clean.
- 7) Cool in tin for about 10 minutes then turn out and peel off parchment. Finish cooling on a wire rack.
- 8) To finish and decorate: Gently warm the marmalade in a small pan, then spoon and spread over the top of the cake.

## RECIPE FOR BREAD PUDDING (Men only)

Ingredients:	
225g Bread pieces (no crusts).	2 level teaspoons mixed spice
275ml milk.	1 Egg (beaten)
50g Butter (melted).	175g Mixed fruit.
75g Soft brown sugar.	Nutmeg topping (optional).

### Method:

- 1) In a large mixing bowl break the bread into pieces and cover with the milk.
- 2) Stir and leave for about 30 minutes. In the meantime, do steps 3, 4 & 5.
- 3) Grease a 1.25 - 1.5 litre (2 - 2½ pint) baking dish with little butter (solid).
- 4) Preheat oven to 180° C / 350° F / 160° Fan / Gas mark 4.
- 5) Melt the butter. Beat the egg and weigh other ingredients.
- 6) Add all ingredients except the mixed fruit into the mixing bowl and beat well.
- 7) When no lumps remain, stir in the mixed fruit for a uniform distribution.
- 8) Spread the mixture in the prepared baking dish and level.
- 9) If you like and want to; sprinkle over some grated nutmeg as a topping. Alternatively sprinkle over a little brown sugar. Both are optional.
- 10) Bake in a preheated oven for about 1 to 1¼ hours.
- 11) Cool in tin for about 10 minutes then turn out onto a wire rack to finish.
- 12) Cut into pieces and select the 4 most uniform ones for your entry.

## Show Rules (1 to 15)

- 1 Each member, or their partner, or their children/grandchildren (under 16y), may be an exhibitor. However, for our 80<sup>th</sup> year, classes on pages 10 & 11 are open to all. 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. Kinds **must** be named for classes 35, 36 & 49.
- 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:	20p
- 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	6	15
Beans, Runner, pods	6	18
Beans, French, pods	6	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 ( $\leq 35$ mm)	9	12
Tomatoes, Med.(35 >> 75 mm)	6	18
Tomatoes, Large ( $\geq 75$ 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 Open Classes (see rules 1 & 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>	Any other than above hand-made item.
<b>166</b>	Withdrawn.
<b>167</b>	A photograph. Subject: “A London Scene”.
<b>168</b>	A photograph. Subject: “A Sunrise or Sunset”.

### 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.
- \* 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 is 500 x 500 mm

## Open Classes for Exceptional Vegetables (see rules 1 & 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>	The oddest shaped fruit or vegetable.

## 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

## Preserve Open Classes (see rules 1,2 & 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 Open Classes (see rules 1,2 & 5)

133	Chocolate Eclairs (long), 4.
134	Quiche.
135	Swiss roll.
136	Rock cakes, 4.
137	Butterfly cakes, 4.
138	Apple cake.
139	Chocolate sponge cake.
140	Victoria sponge cake (undusted).
141	Chocolate brownies, 4 pieces.
142	Cup-cakes (decorated), 4.
143	Sausage rolls, 6.
144	Tarts, any kind, 6. (e.g. jam or curd.)
145	Brandy Snaps, 4.
146	Fruit scones, 6.
147	Flap-jacks (any type), 6 pieces.
148	Fruit pie, (pastry top and bottom).
149	Marmalade cake, to recipe on page 12.
150	Bread pudding, 4 pieces. To recipe on page 12. <i>MEN ONLY</i> .

## Children's Open Classes (see rules 1 & 5)

154	A model animal made from one or more fruits and/or 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	Any other Beans including French Beans. 6 of any one cultivar.
3	Runner Beans, 6 of one cultivar with stalks.
4	Runner Beans, one cluster with stem.
5	Runner Beans, 4 of one cultivar <i>NOVICES ONLY</i> .
6	Beetroot, Globe or Cylindrical, 3 of one cultivar.
7	Herbs, 2 kinds in separate containers.
8	Onion collection, 3 kinds (as per classes 9 to 12). 2 of each kind.
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 (red), 3 of one cultivar, large. (75 mm min. diam.)
14	Tomatoes (red), 6 of one cultivar, med. (Over 35, under 75 mm diam.)
15	Tomatoes (red), 9 of one cultivar, small fruited. (Up to 35 mm diam.)
16	Tomatoes, one truss.
17	Tomatoes, 4 of one cultivar <i>NOVICES ONLY</i> .
18	Tomatoes other than red (including stripped), 6 of one cultivar.
19	Cucumbers, 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.
- \* All tomato classes to have calyx attached.
- \* Please name the cultivar of your exhibit if possible to assist judging.  
The kind of vegetable **must** be named for classes 35 and 36.

## 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.  
The kind of fruit **must** be named for class 49.

## 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 and/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 ■.
<b>74</b>	1 bloom, other than decorative, cactus or semi-cactus. See note ■.
<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, grown for foliage effect. Pot up to 200mm.
<b>84</b>	1 plant, any variety, double flowered. Pot up to 200mm.
<b>85</b>	1 plant, any variety, single or semi – double flowered. Pot up to 200mm
<b>86</b>	1 plant. Pot up to 200mm.
<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. Pot up to 200mm. <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, excluding cacti, 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 ■. (At least 3 kinds)
<b>109</b>	1 vase, mixed foliage ■.
<b>110</b>	1 vase, mixed flowers and foliage ■.
<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.