



EWELL HORTICULTURAL ASSOCIATION

FOUNDED 1865

HANDBOOK 2010 and 2011

Chairman: Dave Tarrant
www.ewellhortassn.co.uk

EWELL HORTICULTURAL

ASSOCIATION



AFFILIATED TO:-

ROYAL HORTICULTURAL SOCIETY
NATIONAL CHRYSANTHEMUM SOCIETY
NATIONAL DAHLIA SOCIETY
ROYAL NATIONAL ROSE SOCIETY
NATIONAL DAFFODIL SOCIETY
NATIONAL VEGETABLE SOCIETY
NATIONAL SWEET PEA SOCIETY
SURREY HORTICULTURAL FEDERATION
NATIONAL ASSOCIATION OF FLOWER
ARRANGEMENT SOCIETIES

President
MR. J RANSON

Vice-Presidents
MR. B. ALLSOP, MR. G. CASE, MR. Y. GURSOY,
MR. R. LEDGER, MR. G. NORRIS, MRS. S. RANSON,
MRS. P. REDDIN, MR. R. SHEFFIELD, MRS J. THOMPSON.

The Association is affiliated to the Royal Horticultural Society and the specialist societies listed above. A limited number of tickets for admission to shows held by these societies throughout the year may be obtained from the Secretary.

For advice on horticultural questions please write to the Secretary, enclosing a stamped addressed envelope for your reply. The Association number among its members specialists on different aspects of gardening and reference can also be made to the affiliated societies when necessary.

Committee meetings are held five times a year. If you have anything you wish your committee to discuss, please put it in writing to the Secretary. The Annual General Meeting is held in March each year. Notice is given in the Newsletter.

Data Protection Act

The Association holds a record of members' names and addresses on a personal computer database. Information will be used by the Registrar for administration purposes only and will not be disclosed to any other person(s) or organization(s).

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Exhibitors are strongly advised to read the following:

Rules of the Association
Programme of Shows
Show regulations
Rules and definitions for exhibitors
Hints for exhibitors

OFFICERS OF THE ASSOCIATION

Chairman	Dave Tarrant	
Vice Chairman	Vacant	
Treasurer	Karen Robbins	(treasurer@ewellhortassn.co.uk)
Secretary	Vacant. Enquiries to Chairman until Secretary appointed.	
Registrar	Roger Bellingham	(registrar@ewellhortassn.co.uk)
Sales Secretary	Roger Sheffield	
Domestic Secretary	Katherine Alexander	
Show Secretary	Vacant	
Catering Officer	Dawn Simms	
Equipment Officer	Gordon Norris	
Publicity Officer	Vacant	
Meetings Secretary	Fred Evans	

COMMITTEE

Assistant Treasurer	Fred Evans
Assistant Secretary	Vacant
Show Secretary's Assistant	Terry Eddowes
Sales Secretary's Assistant	Vacant
Floral Art Representative	Janet Tancock
Minutes Secretary	Margaret Angus

Carol Bradbury
Anne-Marie Evans
Shirley Holwill
Jenny Olney

Auditor **Mr. R F Gosney FAAI**

Any alterations to the List of Officers, Committee and Road Stewards will be given in the Newsletters.

RULES OF THE ASSOCIATION

1. The Association shall be called the “Ewell Horticultural Association”.
2. The object of the Association shall be the encouragement and enjoyment of horticulture.
3. Membership shall be open to individuals on payment of the appropriate annual subscription. Subscriptions are due on 1st January. However, to allow time for collection, membership shall remain valid until 31st March of the following year. New members joining in November or December shall have these months included in the following year’s membership. The committee shall have the power to decide the annual fee as necessary.
4. The following Officers, all of whom shall be honorary, shall be elected annually in General Meeting:- President, Chairman, Treasurer, Secretary, Vice-Chairman, Registrar, Publicity Officer, Sales Secretary, Equipment Officer, Show Secretary, Domestic Secretary, Catering Officer and Meetings Secretary.
5. The Hon. Auditor shall be elected annually in General Meeting.
6. The affairs of the Association shall be managed by a General Committee elected annually in General Meeting, consisting of the above named officers and additionally not more than seventeen members (seven to form a quorum). The General Committee may co-opt new members and fill vacancies within this limit.
7. The General Committee shall elect from its number a "Steering Committee" when deemed necessary to consider matters of policy. This Committee to consist of a Chairman, Treasurer and Secretary and a further four members (four to form a quorum). This Committee shall submit its recommendations to the General Committee.
8. The General Committee may appoint Assistants to Officers from its members.
9. The General Committee shall meet at least quarterly.
10. The financial year of the Association shall end on November 30th of each year and the Annual General Meeting shall be held not later than the 31st March following, when the Annual Report and Statement of Accounts shall be presented. The Auditor shall report to the members on any aspect of the accounts that he considers advisable.
11. A Special General Meeting may be called at any time if a written application, signed by at least twelve members, be given to the Secretary. The application must give the reason for wishing the meeting to be called and it must then be held within 21 days thereafter at which not less than fifty members shall be present to form a quorum. The Secretary shall notify all members at least seven days prior to the date of the meeting and the reason for the meeting shall be stated in the convening notice.
12. The Treasurer shall have prime responsibility for all monies and assets of the Association and shall report to the General Committee at each meeting of that Committee on any payments made or alterations to the assets and liabilities since the date of the last meeting.
13. All monies shall be banked in the name of the Ewell Horticultural Association.

14. The General Committee shall at its discretion elect a limited number of Vice-Presidents. Nominations for this position should be submitted to the Secretary in writing to be considered by a steering committee. If acceptable they will be proposed to the general committee for election.
15. The General Committee shall have the power to deal with any matter not provided for in these rules including withdrawing membership.
16. No alterations to these Rules shall be made except at a General Meeting and then only with the consent of two thirds of the members present. Notice of amendment must be given to the Secretary in writing 14 days prior to the meeting.

PROGRAMME OF SHOWS

	2010	2011
SPRING SHOW	27 th March	2 nd April
SUMMER SHOW	19 th June	18 th June
AUTUMN SHOW	4 th September	3 rd September
LATE AUTUMN SHOW	23 rd October	22 nd October

Shows will be held at Blenheim High School, Longmead Road, Epsom.
(Rights of Admission Reserved)

All shows open to Exhibitors and Public at 2.30 p.m.

Entrance to the shows is free.

Presentation of prizes at 4.15 p.m.

STAGING

Exhibitors may stage exhibits from 8.00 a.m. until 11.00 a.m.
(See Show Regulations)

ENTRANCE FEES

General Horticultural and Domestic Classes	20p per entry
Artistic Classes	20p per entry
Children's Classes	Free

Prizes	1st £1	2nd 60p	3rd 40p	4th 20p (if awarded)
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SHOW REGULATIONS

1. Members may only exhibit the produce of their own gardens and allotments unless otherwise stated, and this must have been in their possession for at least two months. They must have a current membership card for each exhibitor except children under 13 (Junior classes only). See also Rule 5.
2. The Shows are restricted to members not employing any professional help, except a jobbing gardener for no more than two days on average per week, and not growing produce for sale. The sale by an amateur of an accidental surplus must be distinguished from *growing* with intent to sell.
3. All entries for exhibition must be lodged before 9.30 p.m. on the Thursday preceding the Shows. Entries can be phoned direct to the person appointed for each show (see Newsletter) or handed to a Committee member with the required fee. Please make certain that the member is at home. Late entries will only be accepted up to 10.30 a.m. on Saturday at 50p entry fee. Written entries must state name of exhibitor, show and classes to be entered.
4. All flower classes must be staged in vases provided by the Association for that particular class, unless otherwise stated in the schedule.
5. Only one exhibit may be shown from any one household in any one class except Handicraft, Photographic, Domestic, Floral Art and Junior classes, where one exhibit per person is permitted.
6. Exhibits must be placed in the show before expiry of the staging time indicated, and must remain there, together with class entry cards, until completion of prize-giving, when they must be removed. Exhibits not removed will be disposed of.
7. No exhibitor will be permitted to remain in the showroom after 11 a.m., except members of the Committee or others on official duties. Any person infringing this rule will be disqualified from competition.
8. Should any person be detected in trying to deceive the judges in any way connected with produce exhibited, the prizes will be withheld, and the offender will not be permitted to exhibit at ensuing shows.
9. The Judges' decisions as to the respective merits of the exhibits shall be final.
10. The Judges will be at liberty to withhold prizes for any produce they consider unfit for table or ineligible for exhibition, and to vary prizes according to quality of exhibits. In cases of extraordinary merit they may award extra prizes.
11. Protests against an irregularity concerning an exhibit must be lodged, in writing, to the Secretary before 3.30 p.m. on the day of the Show, together with a fee of 25p which will be returned if the protest is upheld. The Committee's decision will be final.
12. All prize-winners must, if required, produce proof of membership prior to distribution of prizes.
13. All exhibits, personal property, etc., will be at the risk of the exhibitor, and the Association will not be liable for any loss or damage, or for any personal injury due to any cause whatsoever.
14. A fourth prize will be awarded at the discretion of the Judge.

RULES AND DEFINITIONS FOR EXHIBITORS

VEGETABLES National Vegetable Society Points apply and must be used for any other vegetables. Unless otherwise stated in this schedule, an entry of vegetables must consist of the following items:-

<u>Kind</u>	<u>No. per dish</u>	<u>Maximum points per dish</u>
Artichokes, globe	2	15
Artichokes, Jerusalem and Chinese	6	10
Asparagus	6	15
Aubergines	3	18
Beans, Broad and Long Pod	12	15
Beans, runner	12	18
Beans, French	12	15
Beetroot, globe and cylindrical	3	15
Beetroot, long	3	20
Brussels Sprouts	12	15
Broccoli/Calabrese	2	15
Broccoli, sprouting (shoots)	12	15
Cabbage, green , red and Savoy	2	15
Carrots	5	20
Cauliflowers	2	20
Celeriac	3	15
Celery	2	20 (self blanching or green 18)
Courgettes	4	10
Cucumbers	2	18
Endive	2	15
Garlic	5	12
Kale	2	12
Kohl Rabi	3	12
Leeks	3	20
Lettuce	2	15
Marrows and squash	2	15
Onions, 250gm or under	5	15
Onions, over 250gm	3	20
Onions, green salad	12	10
Parsnips	3	20
Peas	12	20
Peas, asparagus, mange tout and petit pois	9	15
Peppers, sweet	3	15
Peppers, hot	6	15
Potatoes	5	20
Pumpkins	1	10
Radishes	12	10
Rhubarb	3	15
Salsify	2	15
Seakale, (heads)	3	15
Shallots, Exhibition	12	18
Shallots, pickling, not exceeding 30mm dia.	12	16
Swedes	2	15
Sweet Corn	2	15
Tomatoes, medium	5	20
Tomatoes, beefsteak	3	15
Tomatoes, cherry, optimum size 25mm dia.	10	12
Turnips	3	15

Number of any other vegetable at exhibitor's discretion.

HINTS FOR EXHIBITORS

VEGETABLES

Hints for vegetable quality and dressing

Beans	Young grown, stalks attached, equal size and straight.
Beetroot (globe)	Even tennis ball size, single taproot. Avoid damage and bleeding, tops trimmed to 76mm.
Brussels Sprouts	Firm, fresh, tight buttons of good colour and unblemished.
Cabbage	Firm heart, approx. 76mm stem, foliage clean.
Carrots	Straight, shallow eyes, blemish-free, foliage trimmed to 76mm.
Celery	Roots trimmed, foliage on, stems not split.
Courgettes	Young, tender, of good shape and colour, uniform, approx 150mm in length
Leeks	With roots and top leaves.
Lettuce	With roots.
Marrows	Even size, less than 400mm in length.
Onions	Clear skin, small neck, solid, roots trimmed, tops tied with raffia or similar.
Parsnips	Straight, shallow eyes, blemish free, foliage trimmed to 76mm.
Peas	Fresh, well-filled, good bloom and colour, uniform, stalks attached.
Potatoes	Shape, even size, shallow eye, unblemished, optimum weight 170 gms.
Shallots	Unbroken skin, roots trimmed and tops tied.
Tomatoes	Shape, even size, stalk up to first knuckle, cherry tomatoes optimum size 25mm.

Collections of vegetables: The number of each vegetable exhibited in a collection to be as listed on page 6. The maximum points that can be awarded for each type of vegetable in a collection are as listed on page 6.

Unless otherwise stated, all entries must be of a size suitable for culinary purposes.

The words 'kind' or 'variety' used in the handbook imply the following meanings:- peas, cabbages and beans are distinct kinds of vegetables. 'Pilot', 'Greyhound' and 'Prize-winner' are distinct varieties of a kind. You are requested to name your exhibits whenever possible.

Presentation: Extra points are awarded for neatness and effect. Collections may be garnished with parsley only. Individual vegetable exhibits may not be garnished.

FRUIT UNLESS OTHERWISE STATED IN THE SCHEDULES THE NUMBER OF FRUIT IN AN ENTRY MUST BE AS STATED HERE:-

<i>Type</i>	<i>Number</i>	<i>Type</i>	<i>Number</i>
Apples	3	Melon	1
Apricots	4	Nectarines	4
Blackberries	15	Peaches	4
Currants	12 strigs	Pears	3
Figs	5	Plums	9
Gooseberries	15	Raspberries	15
Grapes (Bunch)	1	Strawberries	12
Loganberries	15	Tayberries (or similar)	15

Number of any other fruit at exhibitor's discretion. All fruit to be shown with stalks attached, on plates or doilies.

FLOWER CLASSES

Generally speaking in all floral exhibits blooms should have form, size, brightness, good foliage and at the time of judging be in the most perfect phase of their possible beauty. Form implies abundant petals of good substance, regularly and gracefully arranged within a regular outline and having a well-formed centre. Size implies that the bloom is a full representative specimen of the variety. Brightness includes freshness, brilliancy and purity of colour.

Antirrhinums must be shown as annuals. Shrubs including roses not to be exhibited in garden flower classes.

Size of pots. The diameter of a pot or pan is the smallest inside measurement made as near the top as possible. A pot is defined as any container in which a plant is grown.

DOMESTIC CLASSES

Exhibits to be shown on own plates and enclosed in a clear plastic bag.

Jam, Marmalade etc. should be shown in jars that are adequately sealed and that do not display a trade name. New twist tops are permissible. Screw tops are not airtight and these jars should be sealed with a taut cellophane cover. The jars should be adequately filled and a wax disc inserted. The jars should be clean with no traces of old labels or finger marks. The date of making should be shown and the type of preserve e.g. Seville, Raspberry, Lime, etc.

Chutney should have a solid cover (if metal it should be coated inside with plastic) and the label should show the date of making and the type.

Quiches and Flans should be removed from the tin so that the pastry can be judged. It is better not to use a flan dish but if you do then ensure that the outside is clean.

For Victoria Sandwiches weigh the mixture in the tins to divide it evenly before baking.

Use a strong flavoured cheese for better flavour in cheese recipes.

FLORAL ART CLASSES

An Exhibit is composed of natural or fresh plant material, with or without accessories, contained within a space as specified in a show schedule.

For further details and definitions please refer to the National Association of Flower Arrangement Societies Competitors' Manual – 1st edition 2001, in accordance with which all classes will be judged.

Staging

Space allowed: Measurements given are Width x Depth x Height. All dimensions are approximate.

Staging and background: pale grey fabric. To be viewed and judged from the front.

Exhibit must not exceed the space allowed. On the other hand, an exhibit may be penalised for being too small for the space allowed. A general guide is to keep at least 51mm (2ins) within the scheduled space. Marks are awarded for good design/interpretation/presentation and not for prize blooms, although the general condition of the flowers will be taken into consideration. In all classes where prizes are given for decorative effect, the exhibit must be exhibitor's own work but can be brought from home.

ANNUAL TROPHIES AND AWARDS

Trophies for points accumulated during the year at all Shows are presented at the Late Autumn Show.

The **BANKSIAN MEDAL** of the Royal Horticultural Society is awarded to the competitor with the highest total of cash awards for horticultural classes in all Shows where specified. This medal may only be awarded to any one competitor once in three years.

Winners: 2007 Mary Wood, 2008 Dennis Cooper, 2009 Gordon Norris.

The following are perpetual awards to be retained by the winner for one year (unless otherwise stated):

The **RUNNER-UP CUP** for the next highest cash awards to the Winner of the BANKSIAN Medal for Horticultural classes in all Shows where specified. (Presented by Mrs. FA. Curry).

The **SIR GERVAS P. GLYN BOWL** for the Competitor with the highest total cash awards for horticultural classes in all Shows where specified. This may be awarded to the same competitor in successive years.

The **A.P. (“Sam”) HARDIE CUP** for the highest points in all Shows for flowers, other than bulbs, roses, dahlias, chrysanthemums, pelargoniums and cacti/succulents.

The **EBBISHAM CUP** for the highest points in the class for ‘a vase of mixed garden flowers’ in all Shows.

The **HORACE BOURNE MEMORIAL TROPHY** for the highest points in all Shows in classes for Pot Plants marked with * in the schedule.

The **SEYMOUR SALVER** for the highest points in all Shows for pot plants other than fuchsias, pelargoniums and chrysanthemums.

The **FUCHSIA SHIELD** for the highest points in these classes.

The **CACTI SHIELD** for the highest points in these classes.

The **Miss G. ANDERSON SHIELD** for the highest points in fruit classes.

The **FLORAL ART CUP** for the highest points in the Artistic Classes at all Shows.

The **FLORAL ART RUNNER-UP CUP** for the second highest points. (Presented by Mr. L.J Jarvis).

The **FLORAL ART INTERMEDIATE CUP** for the highest points in the Intermediate section of the Artistic classes at all Shows.

The **FLORAL ART NEWCOMERS CUP** for the highest points in the Novices section of the Artistic classes at all Shows.

The **DOMESTIC CUP** presented by Mr. Howard Browne for the highest points in the Domestic Classes at all Shows.

The **DOMESTIC RUNNER-UP CUP** for the second highest points.

The **PRESERVES CUP** for the highest points in Preserves classes at all Shows.

The **KAY MARRABLE CUP** for the highest points in photography at all Shows.

The **CULLERNE Trophy** for the highest points at all Shows in the Handicraft classes.

The **W. MAYDON JUNIOR CHALLENGE CUP** for the highest points at all Shows in the Junior classes, excluding Floral Art.

UNDER 7 TROPHY for the highest points in the under 7 classes at all Shows.

7-13 TROPHY for the highest points in the age 7-13 classes at all Shows.

Points: for Banksian Medal 1st. 6, 2nd. 4, 3rd. 3, 4th. 2, Highly commended. 1.

Details of trophies and awards given at individual Shows are listed in the applicable schedule. These may not be awarded should the total points be considered too small.

DISCOUNTS FOR MEMBERS

Members are reminded that the following local traders offer discounts to members with proof of their EHA membership. Please show your current membership card before the transaction.

Beechcroft Nursery
127 Reigate Rd
Epsom
0208 393 4265

F.Giles
Chessington Garden Centre.
Leatherhead Road.
Chessington.
01372 720123

Reefworld Aquatic Centre
219 Firtree Rd
Burgh Heath
01737 370777

Rockham Nursery
139 Reigate Rd
Ewell, Epsom
0208 394 2186

Vernon Geranium Nursery
Cuddington Way
Cheam
0208 393 7617

SPRING SHOW SATURDAY, 27th MARCH 2010

SPRING SHOW SATURDAY, 2nd APRIL 2011

AWARDS

SPRING SHOW CHALLENGE CUP (presented by Mr. J. Roberts) for the highest points in Section A (Bulbs).

ARNALL CUP for the Runner-up.

TED GRACE BULB TROPHY for the winner of Class 2.

SECRETARY'S CUP for the nominated class.

NATIONAL DAFFODIL SOCIETY MEDAL for the best stem in section A.

ROSETTE for the best exhibit in Section A other than Class 2.

ROSETTE for the best exhibit in the show other than Cacti, Succulents and Narcissi.

ROSETTE for the best Cactus/Succulent.

Awards for best blooms, at Judges' discretion.

Cash Prizes gained in Section A and B count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A BULBS

All Narcissi will be classified according to the RHS International Daffodil Check List.

Class **NARCISSI, DIVISIONS 1, 2, AND 3 – COLLECTIONS**

- 1 Collection of Narcissi. Six vases. One bloom in each. Taken from Divisions 1, 2 and 3. Each division to be represented.
- 2 Collection of Narcissi. Three vases. Three blooms in each. Taken from Divisions 1, 2 and 3. One variety only in each vase. Each Division to be represented.

DIVISION 1 - TRUMPET NARCISSI (DAFFODILS) (with foliage)

Trumpet or Corona as long as or longer than the Perianth Segments.

- 3 One bloom. Yellow Perianth and Trumpet.
- 4 Three blooms. Yellow Perianth and Trumpet. One variety.
- 5 One bloom. White Perianth, White Trumpet or Bicolour.
- 6 Three blooms. White Perianth, White Trumpet or Bicolour. One variety.
- 7 One bloom. Yellow Perianth, Trumpet any other colour than yellow.
8. Three blooms. Yellow Perianth, Trumpet any other colour than yellow.

BULBS CONTINUED

DIVISION 2 - LARGE CUPPED NARCISSI (with foliage)

Class *Cup or Corona more than one-third, but less than equal to the length of the Perianth Segments.*

- 9 One bloom.
- 10 Three blooms. Yellow Perianth, one variety.
- 11 Three blooms. White Perianth, one variety.

DIVISION 3 - SMALL CUPPED NARCISSI (with foliage)

Cup or Corona less than one third of the length of the Perianth Segments.

- 12 One bloom.
- 13 Three blooms. One or more varieties.

DIVISION 4 - DOUBLE NARCISSI (with foliage)

- 14 One stem.
- 15 Three stems. One or more varieties.

DIVISION 5 – TRIANDUS NARCISSI (with foliage)

- 16 One stem.
- 17 Three stems. One or more varieties.

DIVISION 6 - CYCLAMINEUS NARCISSI (with foliage)

- 18 One stem.
- 19 Three stems. One or more varieties.

DIVISION 7 - JONQUILLA NARCISSI (with foliage)

- 20 One stem.
- 21 Three stems. One or more varieties.

DIVISION 8 – TAZETTA NARCISSI (with foliage)

- 22 One stem.
- 23 Three stems. One or more varieties.

DIVISION 9 - POETICUS NARCISSI (with foliage)

- 24 One stem.
- 25 Three stems. One or more varieties.

DIVISION 11 – SPLIT CORONA NARCISSI (with foliage)

- 26 One stem.
- 27 Three stems. One or more varieties.

DIVISION 10, 12 NARCISSI (with foliage)

- 28 One stem.
- 29 Three stems. One variety.

BULBS CONTINUED

INTERMEDIATES (with foliage)

Class Maximum diameter 80mm, minimum diameter 51mm. Undersize blooms of ‘standard’ daffodils will not be judged – please name exhibits.

- 30 One stem.
- 31 Three stems. One or more varieties.

OTHER BULBS

- 32 Five Narcissi stems mixed. One vase.
- 33 Mixed Narcissi. One vase for frontal effect.
- 34* Amaryllis (Hippeastrum). One pot.
- 35 Tulips. Five blooms. One variety or mixed.
- 36* Any Bulb or Bulbs in own container, excluding Amaryllis (Hippeastrum) and Narcissi.
- 37 Muscari. One vase.
- 38 Narcissi Bulb or Bulbs in own container.

SECTION B FLOWERS

- 39 Primulas, blooms. One vase. Any variety, outdoor grown.
- 40* Primula, in bloom, in a pot.
- 41* Pot Plant, flowering. Any type or kind, excluding any plant in other classes.
- 42 Cacti/Succulents Garden, planted in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 43* Cactus. One, any variety. One pot.
- 44* Succulent. Other than Cacti. One, any variety. One pot.
- 45* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in any other class.
- 46* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in any other class.
- 47* Alpines or Rockery Plants. One pot.
- 48* Alpines or Rockery Plants. Three pots.
- 49 Flowering Shrub. One vase. One kind, three stems or branches.
- 50 Flowering Shrubs. One vase. Three kinds, one stem or branch of each.
- 51 Pansies. Six blooms. One or more varieties, no foliage, presented on a board.
- 52 Garden flowers mixed. One vase. See page 8 (counts towards the Ebbisham Cup, an annual award).

SECTION C DOMESTIC CLASSES

Class SEE NOTES ON PAGE 8

- 53 Jar of Marmalade (Fruit to be named).
- 54 Lemon Drizzle Cake.
- 55 5 Chocolate Muffins (R).
- 56 5 Anzac Biscuits (R).
- 57 5 Salmon and Lemon Fishcakes (R).

(R) Recipe given at the back of this handbook.

SECTION D JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Recipes given at the back of this handbook.

Under 7 years

- 58 5 Buzzy Bees.

7 - 13 years

- 59 5 Chocolate Fridge Cake Slices.

JUNIOR HANDICRAFT - Please ensure you enter for the correct year.

2010 SHOW

Under 7 years

- 60 A drawing or painting of your pet.

7 - 13 years

- 61 An invitation to a party (you can use the computer if you want).

2011 SHOW

Under 7 years

- 60 A model animal made from fruit, vegetables, nuts or seeds.

7 - 13 years

- 61 A model made of recycled material.

SECTION E HANDICRAFTS

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such. **WARNING:** Soft toys must be light in weight, washable, with no plastic eyes, wires, joints, squeakers or hard piece in the neck.

- 62 A knitted article.
- 63 A decorative item for the home.
- 64 A soft toy.
- 65 A garment (sewn).
- 66 Item of crochet.
- 67 An item of cross stitch.
- 68 Any article of handicraft not included above. Max. space allowed 60cm x 60cm.

SECTION F PHOTOGRAPHY

Class	To be shown unframed	
	2010 SHOW	2011 SHOW
69	Ewell/Epsom Snow Feb '09	Frost
70	The Winner	A Fair
71	A Host of Golden Daffodils	A Close up of a Flower
72	A Reptile	Birds

SECTION G NOMINATED CLASSES

73 See Newsletter for details. A trophy will be awarded for this section.

SECTION H FLORAL ART CLASSES (2010)

Spring is Here

74	Spring Contrast	An exhibit using natural plant material Space allowed: width 76cm x depth 67cm x height optional.
75	Spring Construction	An exhibit using natural plant material. Space allowed: width 76cm x depth 67cm x height optional.
76	Planted Spring	An exhibit featuring plants and flowers. Space allowed: width 57cm x depth 67cm x height optional.
77	Spring with a Difference (Intermediate)	An exhibit using natural plant material. Space allowed: width 57cm x depth 67cm x height optional.
78	Simply Spring (Novice)	An exhibit using five flowers. Space allowed: width 57cm x depth 67cm x height optional.

Staged on tabling 76cm from floor, covered and skirted in
pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

Classes for **2011** are given on the next page.

SECTION H FLORAL ART CLASSES (2011)

Spring Fever

- | | | |
|----|--------------------------|--|
| 74 | Spring Fever | An exhibit incorporating a picture frame.
Space allowed: width 76cm x depth 67cm x height optional. |
| 75 | Textures of Spring | An exhibit.
Space allowed: width 76cm x depth 67cm x height optional. |
| 76 | Countryside | A petite exhibit.
Space allowed: width 23cm x depth 23cm x height 23cm. |
| 77 | Tulips
(Intermediate) | An exhibit arranged in a square vase.
Space allowed: width 57cm x depth 67cm x height optional. |
| 78 | Daffodils
(Novice) | Daffodils in a covered jam jar. |

Staged on tabling 76cm from floor, covered and skirted in
pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

SUMMER SHOW SATURDAY, 19th JUNE 2010

SUMMER SHOW SATURDAY, 18th JUNE 2011

AWARDS

ELSIE & HORACE BOURNE ROSE TROPHY for highest points in Section A (Roses).

ROSE MEDAL for the best exhibit in Section A (Roses).

CHARLES HARMAN CUP for the winner of class 17

(This cup can only be awarded to the same person once in 3 years). **Winners: 2007 Pauline Horne. 2008 Margaret Haslam. 2009 Josephine Thomas.**

SWEET PEA CUP for highest points in Sweet Pea classes.

SWEET PEA MEDAL for the best exhibit in Sweet Pea classes.

FRUIT and VEGETABLE CUP for highest points in fruit and vegetable classes.

FLOWER CUP (presented by Sir A.R.J Southby, R.N.) for the highest points in Section B (Flowers) excluding Pelargoniums.

CHALLENGE CUP for highest points in Pelargonium classes.

VERNON CUP for class 54.

PRESIDENTS CUP for the nominated class.

ROSETTE for the best exhibit in Sections B, other than Cacti/Succulents.

ROSETTE for the best exhibit in Section C.

ROSETTE for the best exhibit in section D.

ROSETTE for the best exhibit in Cacti/Succulents classes.

Awards for best blooms at Judges' discretion.

Cash Prizes gained in Sections A,B,C and D count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A ROSES

HYBRID TEA

Class

- | | | |
|---|---------------|--|
| 1 | One bloom. | Red. |
| 2 | One bloom. | Yellow. |
| 3 | One bloom. | Pink. |
| 4 | One bloom. | White. |
| 5 | One bloom. | Any colour or bicolour not mentioned in Classes 1, 2, 3 and 4. |
| 6 | Three blooms. | One variety. One vase. |
| 7 | Three blooms. | One or more varieties. One vase. |
| 8 | Five blooms. | One or more varieties. One vase. |
| 9 | Two vases. | Three blooms in each. A distinct variety in each vase. |

ROSES CONTINUED

CLUSTER FLOWERED INCLUDING FLORIBUNDA AND POLYANTHA TYPE

Class H.T. Roses excluded. Ramblers and Climbers are included.

- 10 One stem.
 - 11 Three stems. One vase.
 - 12 Five stems. One vase.
- OTHER ROSES**
- 13 Old fashioned roses. Three stems.
 - 14 One bloom to be judged for fragrance.
 - 15 Bowl of roses for frontal effect. Own bowl. Not more than seven hybrid tea roses.
 - 16 Three stems, miniature or patio roses. One vase.
 - 17 One rose bloom, hybrid tea or English Rose (old fashioned) any colour.

SECTION B FLOWERS

- 18 Sweet Peas. One vase, nine sprays. One or more varieties.
- 19 Sweet Peas. One vase, six sprays. One variety.
- 20 Sweet Peas. Two vases, six sprays in each. Distinct variety in each.
- 21 Sweet Peas. One vase. Three varieties, three stems of each.
- 22 Sweet Peas. One bowl, own container. For all-round effect.
- 23 A Hanging Basket containing flowering and/or foliage plants. Maximum size 36cm in diameter (See page 5, Show Regulation 1).
- 24 Half Basket or Wall Mounted container of flowering and/or foliage plants. Maximum size 45cm by 23cm (See page 5, Show Regulation 1).
- 25 Dianthus (pinks), outdoor grown. One vase. Six stems. One or more varieties.
- 26 Dianthus (pinks), outdoor grown. Two vases. Three blooms in each. Different variety in each vase.
- 27 Delphiniums. Three vases. Three spikes. One or more varieties.
- 28 Delphiniums. One spike.
- 29 Delphiniums. Florets. Six, presented on a board with own foliage.
- 30 Iris. One vase. Three spikes.
- 31* Saint Paulia (African Violet). One pot.
- 32 Perennials, distinct kind. One vase. Excluding any flower specifically mentioned elsewhere in this Show.
- 33 Garden flowers mixed. One vase. See notes on page 8. (Counts towards the Ebbisham Cup, an annual award).
- 34 Annuals or Biennials. One vase. One kind.

FLOWERS CONTINUED

Class

- 35 Pansies or Violas. Six blooms. One or more varieties, no foliage, own bowl or board.
- 36* Begonia, flowering. Max pot 25cm.
- 37* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in other classes.
- 38* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in other classes.
- 39* Pot Plant, flowering. Up to 15cm pot. Excluding any plant in other classes.
- 40* Pot Plant, flowering. Up to 23cm pot. Excluding any plant in other classes.
- 41 Collection of Cacti. Not to exceed 10. In a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 42 Collection of Succulents other than Cacti . Not to exceed 10. In a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 43* Fuchsia. Bush, shrub or standard, 16-23cm pot.
- 44* Fuchsia. Bush, shrub or standard, not exceeding 15cm pot.
- 45 Flowering shrub. One vase. One kind, three stems or branches.
- 46 Flowering shrubs. One vase. Three kinds, one stem or branch of each.

PELARGONIUMS

A Trophy will be awarded for the highest aggregate points in this section.

- 47* Pelargonium. Scented. One pot.
- 48* Pelargonium. Variegated Leaf. One pot.
- 49* One miniature Pelargonium in pot. Max. height 14cm soil to top of foliage. Max.pot 9cm.
- 50* One dwarf Pelargonium in pot. Max. height 22cm soil to top of foliage. Max. pot 13cm.
- 51* One Zonal Pelargonium grown in pot. Max. pot 21cm.
- 52* One Regal Pelargonium grown in pot. Max. pot 21cm.
- 53* One Ivy Leaf Pelargonium grown in pot. Max. pot 21cm.
- 54* Special Pelargonium class for the Vernon Cup, grown from plants purchased from the Association (see Newsletter for details, including maximum pot size).

SECTION C FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 7.

- 55 Gooseberries Fifteen.
- 56 Loganberries. Fifteen.
- 57 Raspberries. Fifteen.
- 58 Strawberries. Twelve.
- 59 Any Fruit not mentioned above.

SECTION D VEGETABLES

Class *One variety per class unless otherwise stated. See pages 5/6/7 for rules, points and numbers*

- 60 Beans. Broad. Twelve.
- 61 Beetroot. Globe. Bunch of three, with 76mm of tops.
- 62 Cabbage. Pair, with approx. 76mm stem.
- 63 Carrots. Five, with 76mm of tops.
- 64 Lettuce. Pair, with root.
- 65 Potatoes. Dish of 5. One variety.
- 66 Peas. Twelve pods.
- 67 Rhubarb. Three Sticks.
- 68 Herbs. One vase. One kind. To be named.
- 69 Herbs. One vase. Three kinds. To be named.
- 70 Any vegetable not mentioned above with a point value of up to 15.
- 71 Any vegetable not mentioned above with a point value of 16 or more.
- 72 Collection of three salad vegetables taken from Lettuce, Spring Onion, Radish, Beetroot and Tomatoes. (See pages 6 and 7).
- 73 Collection of five vegetables. Distinct kinds. One specimen of each (See page 6 & 7).

SECTION E DOMESTIC CLASSES

SEE NOTES ON PAGE 8

- 74 Jar of Lemon Curd.
- 75 Peach and Coconut Cake (R).
- 76 5 Welsh Cakes (R).
- 77 5 Orange Shortbread Fingers (R).
- 78 Savoury Quiche of your choice.

(R) Recipe given at the back of this handbook.

SECTION F JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Recipes given at the back of this handbook.

Under 7 years

- 79 5 Plushnuggets.

7-13 years

- 80 5 Coconut Kisses.

JUNIOR HANDICRAFT - Please ensure you enter for the correct year.

Class

2010 SHOW

Under 7 years

81. A picture of your favourite book character (not on the computer!).

7-13 years

82. A picture of your favourite book character (not on the computer!).

2011 SHOW

Under 7 years

81. A picture of all or part of your garden (A3 size maximum).

7-13 years

82. A picture of all or part of your garden (A3 size maximum).

SECTION G NOMINATED CLASSES

83. See Newsletter for details. A trophy will be awarded for this section.

SECTION H FLORAL ART CLASSES (2010)

In the Pink

- | | | |
|----|--------------------------------|--|
| 84 | Just Spheres | An exhibit featuring spheres.
Space allowed: width 76cm x depth 67cm x height optional. |
| 85 | Coral Reef | A Seascape exhibit.
Space allowed: width 76cm x depth 67cm x height optional. |
| 86 | Pink Parfait | An exhibit incorporating summer fruit.
Space allowed: width 57cm x depth 67cms x height optional. |
| 87 | Pink Delight
(Intermediate) | An exhibit using tints and tones of pink.
Space allowed: width 57cm x depth 67cm x height optional. |
| 88 | Light and Summery
(Novice) | An exhibit in a glass container.
Space allowed: width 57cm x depth 67cm x height optional. |

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.
Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

Classes for **2011** are given on the next page.

SECTION H FLORAL ART CLASSES (2011)

Church Festival

- | | | |
|----|------------------------------------|---|
| 84 | Songs of Praise | An exhibit (Hymn to be named).
Space allowed: width 76cm x depth 67cm x height optional. |
| 85 | Flowers for the Bridesmaid | A hand tied bouquet, displayed in a glass container.
Space allowed: width 57cm x depth 67cm x height optional. |
| 86 | Let's Pray | A Kneeler using natural plant material.
Space allowed: width 57cm x depth 67cm x height optional. |
| 87 | To light the Way
(Intermediate) | An exhibit incorporating a church candle.
Space allowed: width 57cm x depth 67cm x height optional. |
| 88 | Here comes the Bride
(Novice) | A Pew End, to be hung on a stand provided.
Space allowed: width 57cm x depth 67cm x height optional. |

Staged on tabling 76cm from floor, covered and skirted in
pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

AUTUMN SHOW SATURDAY, 4th SEPTEMBER 2010

AUTUMN SHOW SATURDAY, 3rd SEPTEMBER 2011

AWARDS

AUTUMN SHOW CHALLENGE CUP (presented by Mr. Hards) for the highest points in Sections A,B,C,D and E (Horticultural Classes).

DAHLIA CUP (presented by Sir Arthur Glyn, Bart.) for the highest points in Section A (Dahlias).

EARLY FLOWERING CHRYSANTHEMUM CUP (presented by the Rt. Hon. Lord McCorquodale of Newton, P. C.) for the highest points in Section B (Chrysanthemums).

LADIES' SUMMER SHOW CHALLENGE CUP (presented by Mr. D. Mahoney) for the Lady scoring the highest points in the Show, excluding Artistic Classes.

JIM FULLER CUP for the highest points in Section D (Vegetables).

CHAIRMAN'S CUP for the nominated class.

NATIONAL DAHLIA SOCIETY SILVER MEDAL for the best exhibits in Section A (Dahlias).

NATIONAL DAHLIA SOCIETY BRONZE MEDAL for the runner up to the best exhibit in Section A (Dahlias).

NATIONAL CHRYSANTHEMUM SOCIETY BRONZE MEDAL for the best exhibit in Section B (Chrysanthemums).

NATIONAL VEGETABLE SOCIETY MEDAL for the best exhibit in Section D.

ROSETTE for best FUCHSIA exhibit.

ROSETTE for best CACTI/SUCCULENTS exhibit.

ROSETTE for the best exhibit in section C other than cacti/succulents.

ROSETTE for the best exhibit in section E FRUIT.

Awards for the best blooms, at Judges' discretion.

Cash Prizes gained in Sections A,B,C,D and E count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A DAHLIAS

Class **GIANT FLOWERED, USUALLY OVER 250MM DIAMETER**

1 One bloom. Giant decorative.

2 Three blooms. Giant decorative. Three vases. One in each.

3 One bloom. Giant Cactus or Semi-Cactus.

4 Three blooms. Giant Cactus and/or Semi Cactus. Three vases. One in each.

LARGE FLOWERED, MUST NOT EXCEED 250MM DIAMETER

5 Three blooms. Large flowered. Decorative. One vase.

6 Three blooms. Large flowered. Cactus and/or Semi-Cactus. One vase.

DAHLIAS CONTINUED

Class **MEDIUM FLOWERED, MUST NOT EXCEED 200MM DIAMETER**

7 Three blooms. Medium decorative. One vase.

8 Three blooms. Medium Cactus and/or Semi-Cactus. One vase.

SMALL FLOWERED, MUST NOT EXCEED 150MM DIAMETER

9 Five blooms. Small decorative. One vase.

10 Five blooms. Small Cactus and/or Semi-Cactus. One vase.

11 Five blooms. Small ball. One vase.

MINIATURE FLOWERED, MUST NOT EXCEED 100MM DIAMETER

12 Five blooms. Miniature decorative. One vase.

13 Five blooms. Miniature Cactus and/or Semi-Cactus. One vase.

14 Five blooms. Miniature Ball. One vase.

POMPOMS, MUST NOT EXCEED 50MM DIAMETER

15 Three blooms. One vase.

16 Five blooms. One vase.

OTHER CLASSES

17 Three blooms. Collarette. One vase.

18 One vase. Six blooms from Medium and/or Small and/or Miniature Flowered.

19 One vase of Dahlias for frontal effect. Quality and variety predominating.

20 Five blooms. Water Lily or Singles. One vase.

SECTION B CHRYSANTHEMUMS

21 Five blooms. Three or more varieties. One vase.

22 Three blooms. Large. One vase.

23 Three blooms. Medium and/or Small. One vase.

24 One bloom. Incurved.

25 One bloom. Reflexed.

26 One bloom. Intermediate.

27 Sprays. Double. One vase. Three stems.

28 Sprays. Single. One vase. Three stems.

29 Pompom. One variety.

30 Sprays. Anemone centred. One vase. Three stems.

31 Sprays. Single and/or double one or more varieties. One vase. Five stems.

32 Sprays. Two vases: one vase single, one vase double. Three stems in each.

33 One vase arranged for frontal effect. Quality and variety predominating.

34 Chrysanthemums not previously mentioned. One vase. Three stems.

Class

SECTION C FLOWERS

- 35 Gladiolus. One spike.
- 36 Gladiolus. Six florets on a board.
- 37 Asters, annual. Double. Six blooms. One vase. One or more varieties.
- 38 Asters, annual. Single. Six blooms. One vase. One or more varieties.
- 39 Asters, perennial. One vase. Not more than six stems.
- 40 Garden flowers, mixed. One vase. See page 8. (Counts towards the Ebbisham Cup, an annual award).
- 41 Roses, H.T. Three blooms. One vase. One or more varieties.
- 42 Rose, HT. One bloom.
- 43 Roses, cluster. One vase. Three sprays.
- 44 Annuals, distinct kind (excluding Asters). One vase.
- 45 Perennials, herbaceous. Six stems. Distinct kind (excluding any flower specifically mentioned elsewhere in this Show). One vase.
- 46* Fuchsia, Single, Double or Semi Double. One pot not exceeding 13cm.
- 47* Fuchsia, Bush or Shrub, Single. One pot.
- 48* Fuchsia, Bush or Shrub. Double or Semi Double. One pot.
- 49* Fuchsia, Standard. One pot. Stem not less than 30cm. from soil level to first break.
- 50* Fuchsia, Bush and/or Shrub. Two pots. Pot size not to exceed 18cm. One single and one double or semi double.
- 51 Fuchsia. Six blooms presented on a board.
- 52* Begonia, flowering. Max pot 25cm.
- 53* Pot Plant, flowering (may be protected). Excluding Fuchsia, Begonia, Cactus and Succulents.
- 54* Pot Plant, foliage (may be protected). Excluding any plant in other classes.
- 55 Collection of three Cacti and/or Succulents shown in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 56* Succulent other than Cactus. One pot.
- 57* Cactus. One, any variety. One pot.
- 58 Cactus/Succulent Garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 59 Flowers, Fruit and Vegetables arranged in a trug or basket. Please refer to page 5 Show Regulations 1 and 2. All contents must be grown by entrant.
- 60* Pot Plant grown by member from seed.
- 61 Flowering Shrub, one kind, one vase, three stems or branches.
- 62 Flowering Shrubs, three kinds, one vase, one stem or branch of each.

SECTION D VEGETABLES

One variety per class unless otherwise stated. See pages 5/6/7 for rules, points and numbers.

Class

- 63 Beans, French. Twelve.
- 64 Beetroot. Three. One variety. With 76mm of tops.
- 65 Cabbage. Pair, with approx. 76mm of stem.
- 66 Carrots. Five. One variety with 76mm of tops.
- 67 Courgettes. Four.
- 68 Garlic. Five bulbs.
- 69 Marrows. A pair.
- 70 Onions. Five. Bulbs 250gms or under.
- 71 Onions. Three. Bulbs over 250gms.
- 72 Potatoes, White. Five.
- 73 Potatoes, Coloured. Five.
- 74 Potatoes. Dish Of seven. Both white and coloured to be represented.
- 75 Runner Beans. Twelve.
- 76 Shallots. Twelve. Exhibition size.
- 77 Shallots. Twelve. Pickling size. (See page 6)
- 78 Tomatoes, medium. Five.
- 79 Tomatoes, beefsteak. Three.
- 80 Tomatoes, cherry. Ten.
- 81 A truss of tomatoes including ripe fruit.
- 82 Six tomatoes, (two beefsteak, two standard and two cherry), each type to be the same variety.
- 83 Collection of three salad vegetables taken from Lettuce, Radish, Spring Onion, Beetroot, Tomato, Cucumber. (See pages 6 and 7).
- 84 Collection of vegetables. Three distinct kinds. (See pages 6 and 7).
- 85 Collection of vegetables. Five distinct kinds, one specimen of each.
- 86 Herbs. One vase. One kind. To be named.
- 87 Herbs. One vase. Three kinds. To be named.
- 88 Any vegetable not mentioned above with a point value of up to 15.
- 89 Any vegetable not mentioned above with a point value of 16 or more.

SECTION E FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 7.

Class

- 90 Apples, Cooking. Five.
- 91 Apples, Dessert. Five.
- 92 Blackberries, Cultivated. Fifteen.
- 93 Pears. Three.
- 94 Plums. Nine.
- 95 Raspberries. Fifteen.
- 96 Tree fruit. Two kinds. Three of each. Each kind to be the same variety.
- 97 Any fruit not mentioned in classes 90 to 96.

SECTION F DOMESTIC CLASSES

SEE NOTES ON PAGE 8

- 98 Jar of Jam. (labelled with name of fruit used).
- 99 Banana Orange Cake (R).
- 100 5 Lemon and Blueberry Shortcake Slices (R).
- 101 5 Double Chocolate Cookies (R).
- 102 5 Blue Cheese Crisps (R).

(R) Recipe given at the back of this handbook.

SECTION G JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Recipes given at the back of this handbook.

Under 7 years

- 103 5 Cheese and Tomato Straws.

7 - 13 years

- 104 5 Gingerbread Men Biscuits.

JUNIOR HANDICRAFT - please ensure you enter for the correct year.

2010 SHOW

Under 7 years

- 105 A leaf print picture.

7 - 13 years

- 106 A birthday badge.

2011 SHOW

Under 7 years

- 105 A potato print picture.

7 - 13 years

- 106 A mobile.

SECTION H NOMINATED CLASS

Class

107 See Newsletter for details. A Trophy will be awarded for this section.

SECTION I FLORAL ART CLASSES (2010)

There will be no competition at the 2010 show. Members will be staging an exhibition of their work.

SECTION I FLORAL ART CLASSES (2011)

Spheres of Influence

- | | | |
|------|---------------------------------|--|
| 108 | The Milky Way | A horizontal exhibit.
Space allowed: width 90cm x depth 67cm x height optional. |
| 109. | Saturn | An exhibit.
Space allowed: width 76cm x depth 67cm x height optional. |
| 110. | Earth | A foliage exhibit.
Space allowed: width 57cm x depth 67cm x height optional. |
| 111 | Sun
(Intermediate) | An exhibit featuring yellow and orange flowers.
Space allowed: width 57cm x depth 67cm x height optional. |
| 112 | Mars the Red Planet
(Novice) | An exhibit featuring red flowers.
Space allowed: width 57cm x depth 67cm x height optional. |

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

LATE AUTUMN SHOW SATURDAY, 23rd OCTOBER 2010

LATE AUTUMN SHOW SATURDAY, 22nd OCTOBER 2011

AWARDS

R.W. (WALLY) WALTON CHRYSANTHEMUM CUP for the highest points in Section A (Chrysanthemums).

W.D. (BILL) KING CHRYSANTHEMUM SHIELD for the Runner-Up in Section A.

LATE AUTUMN CHALLENGE CUP (presented by Mr. Tom Walls) for the highest points in Sections A, B, C and D.

LATE AUTUMN FRUIT AND VEGETABLE CUP (presented by Mr. A. P. Baker) for the highest points in Sections C and D (Fruit and Vegetables).

TREASURER'S CUP for the nominated class.

NATIONAL CHRYSANTHEMUM SOCIETY BRONZE MEDAL for the best exhibit in Section A (Chrysanthemums).

ROSETTE for the best exhibit in section B other than Cacti/Succulents.

ROSETTE for the best exhibit in the Show for Cacti/Succulents.

ROSETTE for the best exhibit in section C.

ROSETTE for the best exhibit in section D.

Awards for best blooms at Judges' discretion.

Cash Prizes gained in Sections A,B,C and D count towards the **Banksian Medal** and the **Sir Gervas P.Glyn Bowl**.

Classes marked * count towards the **Horace Bourne Memorial Trophy**.

Members are requested to name exhibits, which may count in close competition.

SECTION A CHRYSANTHEMUMS

Class

- 1 One bloom. Large or Medium Exhibition.
- 2 Three blooms. One vase. Large or Medium Incurved, one or more varieties.
- 3 One bloom. Large or Medium Incurved.
- 4 Three blooms. One vase. Large or Medium Reflex Decorative, one or more varieties.
- 5 One bloom. Large or Medium Reflex Decorative.
- 6 Three blooms. One vase. Large or Medium Intermediate. Decorative, one or more varieties.
- 7 One bloom. Large or Medium Intermediate Decorative.
- 8 Five blooms. One vase. One or more varieties.
- 9 Three blooms. One vase. Large Single. One or more varieties.
- 10 Three blooms. One vase. Medium Single. One or more varieties.
- 11* Specimen Plant, grown in pot. All breaks to be clear of the soil.

CHRYSANTHEMUMS CONTINUED

Class

- 12 Sprays. Single. One vase. Three stems, one or more varieties.
- 13 Sprays. Double. One vase. Three stems, one or more varieties.
- 14 Sprays. Single and/or Double. One vase. Three stems one or more varieties.
- 15 Any other types of spray chrysanthemum. One vase. Three stems.
- 16 One vase arranged for frontal effect. Quality and variety predominating.

NOTE: 'Varieties' means 'cultivars'.

SECTION B FLOWERS

- 17 Garden flowers mixed. One vase, see page 8 (counts towards the Ebbisham Cup, an annual award).
- 18* Saint Paulia (African Violet). One pot.
- 19 Rose, H.T. One bloom.
- 20 Dahlias. One vase.
- 21 Perennials. One vase. Excluding Roses, Dahlias and Chrysanthemums.
- 22 Annuals. One vase.
- 23* Pot Plant, flowering. Up to 15cm pot. Excluding any plant in other classes.
- 24* Pot Plant, flowering. Up to 23cm pot Excluding any plant in other classes.
- 25* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in other classes.
- 26* Pot Plant, foliage. Up to 23cm. pot. Excluding any plant in other classes.
- 27* Cactus. One pot.
- 28* Succulent other than Cactus. One pot.
- 29 Collection of six Cacti and/or Succulents shown in a container not more than 46cm by 31cm. or not exceeding 42cm diameter for a round container.
- 30 Cacti and/or Succulents Garden planted in a container not more than 46cm by 31cm or not exceeding 42cm diameter for a round container.
- 31 Flowering Shrub. One vase. One kind. Three stems or branches.
- 32 Flowering shrub. One vase. Three kinds. One stem or branch of each.

SECTION C VEGETABLES

One variety per class unless otherwise stated. See pages 5/6/7 for rules, points and numbers.

Class

- 33 Brussels Sprouts. Twelve.
- 34 Leeks. Three. Blanched.
- 35 Onions. Three. Bulbs over 250gm.
- 36 Onions. Five. Bulbs 250gm or under.
- 37 Parsnips. Three.
- 38 Potatoes. One variety. Five.
- 39 Savoys or Cabbages. Pair.
- 40 Collection of vegetables. Three distinct kinds. (See pages 6 and 7).
- 41 Collection of vegetables. Five distinct kinds, one specimen of each.
- 42 Any other vegetable with a point value of up to 15.
- 43 Any other vegetable with a point value of 16 or more.

SECTION D FRUIT

One variety per plate unless otherwise stated, all fruit to have stalks attached. See notes on page 7.

- 44 Apples, Dessert. Three.
- 45 Apples, Cooking. Three.
- 46 Apples. One plate of three Cooking. One plate of three Dessert. Two distinct cultivars.
- 47 Pears. Three.
- 48 Any fruit not mentioned above. (See page 7).

SECTION E DOMESTIC CLASSES

SEE NOTES ON PAGE 8

- 49 Jar of Chutney (main ingredients to be named).
- 50 Apple Crunch Cake (R).
- 51 5 Ginger Crunch Slices (R).
- 52 5 White Chocolate and Cranberry Cookies (R).
- 53 5 Chive and Potato Cakes (R).

(R) Recipe given at the back of this handbook.

SECTION F JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Recipes given at the back of this handbook.

Class

Under 7 years

54 5 Jammy Fairy Cakes.

7-13years

55 5 Witchy Fingers.

JUNIOR HANDICRAFT - Please ensure you enter for the correct year.

2010 SHOW

Under 7 years

56 A Christmas card, drawn by hand or on the computer.

7-13years

57 A Christmas card, drawn by hand or on the computer.

2011 SHOW

Under 7 years

56 A Pumpkin Lantern.

7-13years

57 A Halloween decoration or accessory (not using a pumpkin).

SECTION G HANDICRAFTS

The items in this class must not have won a prize at a previous show. All articles made from a kit must be labelled as such.

58 A painting, unframed. Size not to exceed 52cm x 41cm.

59 A drawing, any medium, unframed. Size as class 58.

60 A Christmas novelty, e.g. tree decoration or cracker.

61 A hand made Christmas card.

62 A hand made item suitable for a gift (not clothing).

SECTION H PHOTOGRAPHY

To be shown unframed

2010 SHOW

63 Topiary

64 A Waterfall

65 Mist

66 At the Seaside

67** EHA Organised Outings and Holidays in the current year (Both 2010 and 2011)

** Class not eligible for **KAY MARRABLE CUP** for photography.

2011 SHOW

Stepping Stones

Autumn Colours

A Rainy Day

Through the Garden Gate

SECTION I NOMINATED CLASSES

Class

68 See Newsletter for details. A Trophy will be awarded for this section.

SECTION J FLORAL ART CLASSES (2010)

A Meal to Remember

- | | | |
|----|-----------------------------------|--|
| 69 | Ladies Lunch | An exhibit using two placements.
Space allowed: width 76cm x depth 67cm x height optional. |
| 70 | Festive Buffet | An exhibit on a raised container to incorporate fruit and vegetables.
Space allowed: width 76cm x depth 67cm x height optional. |
| 71 | Breakfast on the Terrace | An exhibit.
Space allowed: width 57cm x depth 67cms x height optional. |
| 72 | Twilight Dinner
(Intermediate) | An exhibit to incorporate one or more candles.
Space allowed: width 57cm x depth 67cm x height optional. |
| 73 | Coffee Morning
(Novice) | An exhibit incorporating a coffee cup.
Space allowed: width 57cm x depth 67cm x height optional. |

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

SECTION J FLORAL ART CLASSES (2011)

There will be no competition at the 2011 show. Members will be staging an exhibition of their work.

RECIPES

Note: Quantities are given in metric and in imperial measures. Conversions are approximate so use **EITHER** the metric or imperial measures, **not** a mixture of the two.

Every effort has been made to make the conversion from Imperial to Metric measures consistent. However, in some cases the amounts have been rounded up or down to the nearest reasonable number.

Chocolate Muffins

Ingredients:

275g/10oz plain flour	110g/4½ oz butter
200g/7oz soft brown sugar	1 large egg, beaten
25g/1oz cocoa powder	300mls/10 fl oz natural yoghurt
1 tsp bicarb of soda	110g/4½ oz chocolate chips
1/8 th tsp salt	175g/6oz chocolate and hazel nut spread

Method:

Sift flour, cocoa powder, bicarb and salt into a bowl. In a separate bowl beat butter and sugar till soft, then beat in egg. Add 1/3rd of flour mixture, then 1/3rd of yoghurt and mix well. Repeat twice more, adding chocolate chips. Spoon half of mixture into 12 muffin tins lined with paper cases, add 1 tsp chocolate spread to each one, then cover with remaining mixture. Bake in centre of oven at 180C/ 350F/ Gas Mark 4 for 20 minutes until risen and springy.

Anzac Biscuits

Ingredients:

150g/5oz plain flour	125g/4½ oz butter
100g/4oz desiccated coconut	1 tbsp golden syrup
100g/4oz light brown sugar	½ tsp bicarb of soda
100g/4oz porridge oats	2 tbsp boiling water

Method:

Melt butter and syrup in a saucepan, stir boiling water into bicarb, and add to mixture. Pour this over the dry ingredients and mix together. Roll teaspoons of the mixture into balls, and place on a large baking tray, lined with baking parchment or greaseproof paper. Leave space between them for spreading. Flatten each ball slightly with a fork. Bake for 15 – 20 minutes at 160C/ 325F/ Gas mark 3.

Salmon and Lemon Fishcakes

Ingredients:

2 large baking potatoes	150g/5oz smoked salmon trimmings
2 tbsp olive oil	1 tbsp chopped parsley
Grated zest and juice of ½ lemon	2 tbsp plain flour mixed with 1 tsp ground black pepper
1 egg yolk	A little oil for frying

Method:

Microwave potatoes on high for 10 minutes until tender. Scoop out insides, mash and leave to cool. Season with olive oil and lemon, and mix in egg, salmon and parsley. Shape into rounds 3cm (1¼ inches) wide and 1cm (½ inch) deep. Chill for 15 minutes, dust with peppered flour, and fry in a little oil for 2 – 3 minutes on each side. Serve garnished with parsley.

Peach and Coconut Cake

Ingredients:

For the cake -

175g/6oz margarine
175g/6oz light brown sugar
3 eggs beaten
175g/6oz self raising flour
4 peaches, skinned, stoned and chopped
75g/3oz desiccated coconut

For the topping -

25g/1oz margarine
40g/1½ oz plain flour
50g/2oz Demerara sugar
25g/1oz desiccated coconut

Method:

Topping – Rub margarine into flour, stir in sugar and coconut.

Cake – Cream margarine and sugar, beat in eggs gradually, and fold in flour with the peaches and coconut. Spoon into a 20cm (8 inch) greased and lined cake tin, sprinkle topping over the cake mixture, and bake at 160C/ 325F/ Gas Mark 3 for about 1½ hours until the centre is firm to touch.

Welsh Cakes

Ingredients:

225g/8oz self raising flour
100g/4oz butter
100g/4oz caster sugar
50g/2oz currants
1 medium egg

1 tsp olive oil
½ tsp baking powder
Pinch of salt
Pinch of mixed spice
Very small amount of milk

Method:

Chop the butter and rub into the flour, baking powder, spice and salt until crumbly. Add whisked egg, sugar and currants, and a small amount of milk until the mixture can be formed into a ball. Roll out the mixture approximately 5mm (¼ inch) thick onto a floured surface, cut out rounds using a 5cm (2 inch) pastry cutter. Fry cakes in a little oil until each side is golden brown.

Orange Shortbread Fingers

Ingredients:

115g/4½ oz (approx) unsalted butter
50g/2oz caster sugar
Finely grated rind of 2 oranges
175g/6oz plain flour

Method:

Beat together butter and sugar, add orange rind. Add flour gradually, and make a soft ball of the dough. Roll out on a floured surface to 1cm (½ inch) thick. Cut into fingers, sprinkle these with sugar, and prick with a fork. Put onto a large greased baking tray and bake for about 20 minutes at 190C/ 375F/ Gas Mark 5.

Banana Orange Cake

Ingredients:

3 ripe bananas	75g/3oz margarine
225g/8oz self raising flour	3 eggs
25g/1oz ground almonds	Rind of 1 orange
150g/5oz soft brown sugar	2 tbsps marmalade

Method:

Peel and mash the bananas, beat in the flour, almonds, sugar, margarine and eggs. Spoon into a greased and lined 900g/2 lb loaf tin. Sprinkle half the orange rind over the mixture. Bake at 180C/ 350F/ Gas Mark 4 for 55 minutes. Remove from oven, brush over marmalade, and sprinkle on the remaining orange rind. Cook for another 10 minutes or until done.

Lemon and Blueberry Shortcake Slices

Ingredients:

For the Base -	For the Topping -
225g/8oz plain flour	3 eggs
100g/4oz caster sugar	225g/8oz caster sugar
175g/6oz butter	100ml/4 fl oz lemon juice and grated rind of 3 lemons
	40g/1½ oz self raising flour
	75g/3oz dried or fresh blueberries

Method:

Base – Rub butter into flour and sugar, and press mixture into a greased and lined 18cm x 27cm (7 inch x 10 ½ inch) baking tin. Bake for 20 minutes at 180C/ 350F/ Gas Mark 4. Remove and reduce oven to 140C/ 275F/ Gas Mark 1.

Topping – While base is cooking, whisk eggs and sugar for about 8 minutes, stir in lemon juice and rind, and fold in flour. Once base is cooked, spread blueberries over it, pour over egg mixture, and bake at lower setting for 35 – 40 minutes or until topping is set. Cut into 16 bars.

Double Chocolate Cookies

Ingredients:

200g/7oz butter	40g/1½ oz cocoa powder
250g/9oz caster sugar	2 tbsp milk
125g/4½ oz light brown sugar	250g/9oz plain flour
1 egg	¾ tsp bicarb of soda
1 tsp vanilla extract	150g/5oz dark chocolate, chopped

Method:

Cream butter and sugar; beat in the egg and vanilla, then cocoa and milk. Sift flour and bicarb together, and stir into butter mixture, then stir in chopped chocolate. Shape dough into rounded tablespoon sized balls, and place 5cm (2 inches) apart on a greased lined baking tray (you will probably need two). Bake for about 12 minutes at 180C/ 350F/ Gas Mark 4.

Blue Cheese Crisps

Ingredients:

225g/8oz Blue Cheese, crumbled	225g/8oz plain flour
1 egg yolk and 1 egg	Pinch of salt
100g/4oz butter	

Method:

Combine all the ingredients to form a firm dough. Roll into a log about 5cm (2 inches) in diameter. Chill for about an hour. Remove from fridge, cut into discs about 3mm (1/8 inch) thick. Place on a greased, lined baking tray and bake at 180C/ 350F/ Gas Mark 4 for about 12 minutes.

Apple Crunch Cake

Ingredients:

For the Cake -	For the Topping -
175g/6oz self raising flour	450g/1 lb peeled sliced apples
100g/4oz caster sugar	25g/1oz butter
1 egg	75g/3oz soft brown sugar
1 level tsp baking powder	25g/1oz plain flour
50g/2oz butter	
6 tablespoons of milk	

Method:

Beat all the cake ingredients together, turn into a 20cm (8 inch) greased and lined cake tin and arrange the apple slices in concentric circles on top. Rub all the topping ingredients together and scatter evenly over the cake. Bake at 180C/ 350F/ Gas Mark 5 for about 45 minutes.

Ginger Crunch Slices

Ingredients:

For the Base -	For the Topping -
225g/8oz plain flour	150g/5oz butter
100g/4oz caster sugar	60ml/2 fl oz golden syrup
1 tsp baking powder	300g/10½ oz icing sugar
2 tsp ground ginger	2 tbsp ground ginger
150g/5oz butter	

Method:

Mix flour, sugar, baking powder and ginger, and rub in butter until mixture is like breadcrumbs. Press into a greased and lined 18cm x 27cm (7 inch x 10 ½ inch) baking tin and bake at 180C/ 350F/ Gas Mark 4 for 20 – 25 minutes. Remove from oven and cool. Meanwhile, melt butter and syrup, add icing sugar and ginger, and stir. Pour over base and leave to set. When cold, cut into 16 pieces.

White Chocolate and Cranberry Cookies

Ingredients:

200g/7oz butter	200g/7oz plain flour
200g/7oz light brown sugar	½ tsp bicarb of soda
125ml/4 fl oz sweetened condensed milk	150g/5oz porridge oats
1 large egg	150g/5oz dried cranberries
1 tsp vanilla extract	100g/4oz white chocolate chips or buttons

Method:

Cream butter and sugar; add condensed milk, egg and vanilla, and beat. Combine flour and bicarb of soda, and stir into creamed mixture. Stir in oats, cranberries and chocolate chips. Place heaped tablespoons mixture onto a greased and lined baking tray, leaving space between them, and flatten slightly with a fork. Bake at 160C/ 325F/ Gas Mark 3 for 15 – 18 minutes, or until golden brown.

Chive and Potato Cakes

Ingredients:

225g/8oz self raising flour
40g/1½ oz butter
Pinch of salt
1 tbsp chopped fresh chives
175g/6oz mashed potato
2 – 3 tbsps milk

Method:

Mix all the ingredients with enough milk to make a soft dough. Roll out about 1½ cm (approx ½ to ¾ inches) thick and cut out rounds with a floured 7cm (3 inch) cutter. Place cakes on a greased baking tray and bake for 20 – 25 minutes at 220C/ 425F/ Gas Mark 7.

Buzzy Bees

Ingredients:

4 tablespoons smooth peanut butter

1 tablespoon honey

2 tablespoons milk powder

1 tablespoon sesame seeds

1 Weetabix, crushed.

Decorating – white chocolate buttons, cocoa powder, chocolate chips.

Method:

Mix all ingredients together, except for the decorations, and mould into ovals about 5cm (2 inches) long. Using a toothpick or similar stick, dipped in cocoa powder, draw stripes along the bodies. Insert 2 white chocolate buttons either side to make “wings”, and add two chocolate chips for eyes.

Chocolate Fridge Cake Slices

Ingredients:

225g/8oz digestive biscuits

150g/5oz milk chocolate

150g/5oz dark chocolate

100g/4oz butter

150g/5oz golden syrup

100g/4oz dried apricots, chopped

75g/3oz raisins

50g/2oz chopped nuts

Method:

Put biscuits into clean plastic bag and bash until crumbs! Melt chocolate, butter and syrup in a saucepan (Be careful – get Mum or Dad to help!). Remove from heat, stir in biscuits, dried fruit and nuts. Spoon into a 20cm (8 inch) square tin lined with cling film. Leave to cool, then refrigerate for 1 – 2 hours. Cut into 12 pieces.

Plushnuggets

Ingredients:

2 large ripe bananas

2 tablespoons golden or maple syrup

225g/8oz puff pastry

Method:

Peel and squash bananas, then add syrup. Roll out pastry thinly about 5mm (¼ inch) thick and cut into 7cm (2 ½ - 3 inch) circles. Put a blob of banana mix in the middle of each and draw up the edges to seal. Bake at 200C/ 400F/ Gas Mark 6 for 20 minutes.

Coconut Kisses

Ingredients:

150g/5oz butter

50g/2oz cornflour

85g/3½ oz sugar
110g/4½ oz plain flour

55g/2½ oz (approx) desiccated coconut
Glaze cherries

Method:

Cream butter and sugar, sift flour, cornflour and coconut, and mix all together. Make small balls, about the size of a large marble, and place apart on a greased, lined baking tray. Press a cherry in the top of each, and bake at 180C/ 350F/ Gas Mark 4 for 20 minutes.

Cheese and Tomato Straws

Ingredients:

225g/8oz puff pastry
100g/4oz Cheddar or other strong cheese, grated
2 tablespoons tomato puree
Salt and pepper

Method:

Roll out the pastry to about 5mm (¼ inch) thick and spread with tomato puree. Sprinkle with the grated cheese, and season with salt and pepper. Cut into strips about 1 cm (½ inch) wide and twist the strips gently into spirals. Place on a greased baking tray and bake at 220C/ 425F/ Gas Mark 7 for about 10 minutes, until puffed and golden.

Gingerbread Men Biscuits

Ingredients:

125g/4½ oz butter	1 teaspoon bicarb of soda
100g/4oz dark brown sugar	2 teaspoons ground ginger
4 tablespoons golden syrup	Currants
325g/11oz plain flour	

Method:

Melt butter, sugar and syrup in a saucepan (be careful! You may get Mum or Dad to help with this). Pour into a bowl containing flour, bicarb, and ginger, and mix to a stiff dough. Turn out onto a floured surface and roll to about 5mm (½ inch) thick. Cut to form gingerbread men. Decorate using currants for eyes. Bake on a greased, lined tray for 9 – 10 minutes at 160C/ 325F/ Gas Mark 3.

Jammy Fairy Cakes

Ingredients:

100g/4oz plain flour	½ teaspoon baking powder
100g/4oz butter	2 eggs
100g/4oz caster sugar	Jam (whichever you like)

Method:

Mix all ingredients except jam, and beat for 2 minutes. Spoon into fairy cake cases (about 15). Drop a dollop of jam into the middle of each cake. Bake at 190C/ 375F/ Gas Mark 5 for about 15 minutes or until golden brown.

Witchy Fingers

Ingredients:

220g/7½ oz butter	425g/1 lb plain flour
125g/4½ oz icing sugar	1 teaspoon baking powder

1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract

1 teaspoon salt
Flaked almonds
Red jam.

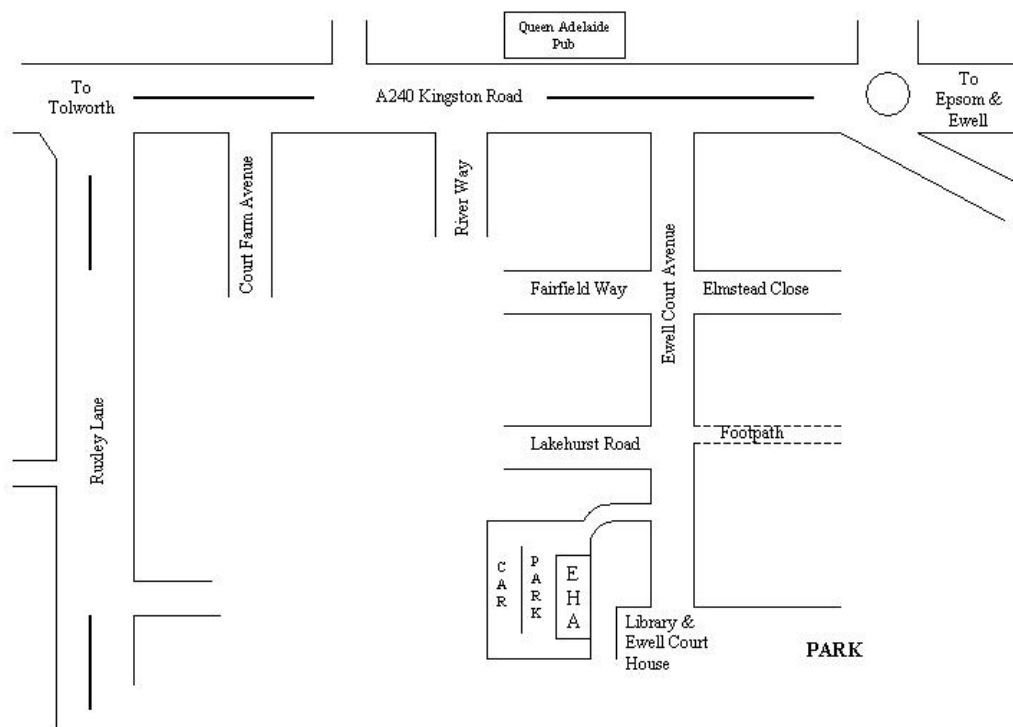
Method:

Cream butter and icing sugar, add egg and both extracts. Add flour, salt and baking powder and stir till combined. Roll the dough into tablespoon sized balls, and then form into finger shaped logs and place on lined baking trays. Make wrinkle lines with a knife where the knuckles would be, and stick on an almond flake for a finger nail using a tiny amount of jam. Bake for 12 – 15 minutes, until golden, at 180C/ 350F/ Gas Mark 4.

SUPPORT YOUR ASSOCIATION

The Potting Shed at Ewell Court Park will open from 10.00am to 12.00 noon on at least 26 Sundays during the year, when members can purchase horticultural goods at advantageous prices.

The Potting Shed is run for the benefit of members, and is staffed entirely by volunteers. Offers of assistance will always be welcome. All profits are used to finance the activities of the Association.



Meetings with speakers are held monthly from September through to May. The programme is advertised in the Newsletters, on the web site and is also listed on your membership card.

Visit the web site at www.ewellhortassn.co.uk to see pictures of our shows, trips, other activities and all the latest information about the Association