F. Giles Garden Machinery

Chessington Garden Centre,
Leatherhead Road,
Chessington, Surrey,
KT9 2NG.

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EWELL HORTICULTURAL ASSOCIATION

AFFILIATED TO:-
ROYAL HORTICULTURAL SOCIETY
NATIONAL CHRYSANTHEMUM SOCIETY
NATIONAL DAHLIA SOCIETY
NATIONAL DAFFODIL SOCIETY
NATIONAL VEGETABLE SOCIETY
NATIONAL SWEET PEA SOCIETY
BRITISH FUCHSIA SOCIETY
THE ROSE SOCIETY UK
SURREY HORTICULTURAL FEDERATION
NATIONAL ASSOCIATION OF FLOWER
ARRANGEMENT SOCIETIES

President
MR. A. FIELD

Vice-Presidents
MRS. T. EDDOWES, MR. T. GOLDSMITH,
MR. J. RANSON, 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.

Committee meetings are held four 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 organisation(s).
Everyone is invited to our Horticultural Shows:
Spring Show on 7th April 2018 and 30th March 2019
Summer Show on 30th June 2018 and 29th June 2019
Autumn Show on 22nd September 2018 and 21st September 2019

Admission is free and there are beautiful displays of flowers and floral art plus vegetables as well as cookery. There are also handicraft and photography classes at the Spring & Autumn Shows. Our refreshments, with a selection of homemade cakes, are always very popular as well as our variety of ‘bring and buy plants’ some of which are for sale in aid of charity. We always hope to include a display by a local community group or a charity. We welcome entries and details of the classes are in our Handbook plus information as to how to enter is in our Newsletters, distributed four times a year.

Early in the year members receive a list of bedding plants to order for collection from Glyn School, The Kingsway, Ewell, KT17 1NB in mid-May.

During the year we offer members an opportunity to book day and weekend trips to places and gardens of interest, not always open to the public, at very advantageous prices; early booking is recommended as these trips are always well subscribed.

Four local horticultural businesses offer members a discount on production of a current membership card – please see Page 14 for details.

Dobies offer our members discounts on seeds and plants by quoting the code given in the Autumn Newsletter. Purchases can be made by post, phone or via email or the web; orders from Dobies also benefit the Association.

Meetings with speakers are held on the second Tuesday in the months of March, April & May then again in September, October & November at 8pm in Bourne Hall, Spring Street, Ewell KT17 1UF. The programme is advertised in the Newsletters, on our web site and is also listed on your membership card. Visitors are always very welcome

For information about the Association visit our website at

www.ewellhortassn.co.uk
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Junior Recipes 2018 & 2019 Pages 39-42

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 (chair@ewellhortassn.co.uk)
Registrar  Roger Bellingham (registrar@ewellhortassn.co.uk)
Vice Chairman  Vacant
Treasurer  Les Smith (treasurer@ewellhortassn.co.uk)
Secretary  Lynne Mason (secretary@ewellhortassn.co.uk)
Sales Secretary  Roger Sheffield
Domestic Secretary  Katherine Alexander
Show Secretary  Tracey Ross (eha_showentry@btinternet.com)
Catering Officer  Dawn Simms
Equipment Officer  Vacant
Publicity Officer  Margaret Angus (eha_details@ewellhortassn.co.uk)
Talks Secretary  Jane Hoddy (talks@ewellhortassn.co.uk)

COMMITTEE

Show Secretary’s Assistant  Terry Eddowes
Floral Art Representative  Sheila Stracy
Meetings Secretary  Margaret Angus

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” (EHA).

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/she 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**

<table>
<thead>
<tr>
<th>Show</th>
<th>2018</th>
<th>2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPRING SHOW</td>
<td>7 April</td>
<td>30 March</td>
</tr>
<tr>
<td>SUMMER SHOW</td>
<td>30 June</td>
<td>29 June</td>
</tr>
<tr>
<td>AUTUMN SHOW</td>
<td>22 September</td>
<td>21 September</td>
</tr>
</tbody>
</table>

Shows will be held at Blenheim High School, Longmead Road, Epsom, KT19 9BH
(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 from 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

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.

Prizes: 1<sup>st</sup> £1, 2<sup>nd</sup> 60p, 3<sup>rd</sup> 40p
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 Show. Entries can be sent by email or telephoned to the person appointed for each show (see Newsletter). Please make sure you list all the Classes on the email or have the full list available if entering by phone.

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 Craft & Design, Photographic, Domestic, Floral Art, Junior Classes and the Nominated Class, 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 £1 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.
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:

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

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.

Beetroots (globe)
Even, tennis ball size, single taproot. Avoid damage and bleeding, tops trimmed to 8cm.

Brussels Sprouts
Firm, fresh, tight buttons of good colour and unblemished.

Cabbage
Firm heart, approx. 8cm stem, foliage clean.

Carrots
Straight, shallow eyes, blemish-free, foliage trimmed to 8cm.

Celery
Roots trimmed, foliage on, stems not split.

Courgettes
Young, tender, of good shape and colour, uniform, approx 15cm in length

Leeks
With roots and top leaves.

Lettuce
With roots.

Marrows
Even size, less than 40cm in length.

Onions
Clear skin, small neck and solid, roots trimmed, tops tied with raffia or similar.

Parsnips
Straight, shallow eyes, blemish free, foliage trimmed to 8cm.

Peas
Fresh, well-filled, good bloom and colour, uniform, stalks attached.

Potatoes
Shape, even size, shallow eye, unblemished, optimum weight 170g.

Shallots
Unbroken skin, roots trimmed and tops tied.

Tomatoes
Shape, even size, stalk up to first knuckle, cherry tomatoes optimum size 3cm.

Collections of vegetables: The number of each vegetable exhibited in a collection to be as listed on a previous page. The maximum points that can be awarded for each type of vegetable in a collection are as listed on page 10.

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:-

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

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 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 or cling film 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 or dish, so that the pastry can be judged. 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 Competition Manual – 3rd edition 2015, 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 5cm 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 Autumn Show.

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

**Winners:** 2015 – Jane Hoddy; 2016 - Mary Wood; 2017 – Margaret Angus

*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 points to the Winner of the BANKSIAN MEDAL for Horticultural classes in all Shows where specified. (Presented by Mrs. FA. Currey).

The **SIR GERVAS P. GLYN BOWL** for the Competitor with the highest total points 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 AWARD** for the highest points in the Artistic Classes at all Shows.

The **FLORAL ART RUNNER-UP AWARD** for the next highest points.

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

The **FLORAL ART NEWCOMERS AWARD** 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 next highest points.
The **PRESERVES CUP** for the highest points in Preserves classes at all Shows.

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,

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 Road
  - Ewell, Epsom
  - Surrey. KT17 3DE
  - 0208 393 4265
  - 15% discount on shrubs, conifers and alpines

- **F.Giles (Garden Machinery).**
  - Chessington Garden Centre
  - Leatherhead Road
  - Chessington, Surrey
  - KT9 2NG
  - 01372 720123
  - 10% discount on mower repairs and servicing
  - 10% discount on shear and secateurs sharpening, etc.

- **Court Farm Garden Centre.**
  - Garden Care Supplies
  - Old Kingston Road
  - Worcester Park
  - Surrey. KT4 7QH
  - 020 8012 8626
  - 30% discount on plants

  - 15% discount on sundries
SPRING SHOW SATURDAY, 7th APRIL 2018

SPRING SHOW SATURDAY, 30th MARCH 2019

AWARDS

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

ARNALL CUP for the next highest points in Section A (Bulbs)

TED GRACE BULB TROPHY for the winner of Class 1

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 1

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

Points 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 a 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. Three vases. Two stems 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.

2  Two stems. Yellow Perianth and Trumpet. One variety.

3  Two stems. White Perianth. White Trumpet or Bicolour. One variety.

4  Two stems. Yellow Perianth. Trumpet any other colour than yellow.

DIVISION 2 - LARGE CUPPED NARCISSI (with foliage)

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

5  Two stems. Any colour Perianth, one variety.
DIVISION 3 - SMALL CUPPED NARCISSI (with foliage)
Cup or Corona less than one third of the length of the Perianth Segments.
6 Two stems. One or more varieties.

DIVISION 4 - DOUBLE NARCISSI (with foliage)
7 Two stems. One or more varieties.

DIVISION 5 - TRIANDRUS NARCISSI (with foliage)
8 Two stems. One or more varieties.

DIVISION 6 - CYCLAMINEUS NARCISSI (with foliage)
9 Two stems. One or more varieties.

DIVISION 7 - JONQUILLA NARCISSI (with foliage)
10 Two stems. One or more varieties.

DIVISION 8 - TAZETTA NARCISSI (with foliage)
11 Two stems. One or more varieties.

DIVISION 9 - POETICUS NARCISSI (with foliage)
12 Two stems. One or more varieties.

DIVISION 10 - SPLIT CORONA NARCISSI (with foliage)
13 Two stems. One or more varieties.

DIVISION 10, 12 - NARCISSI (with foliage)
14 Two stems. One variety.

INTERMEDIATES (with foliage)
Maximum diameter 80mm, minimum diameter 51mm. Undersize blooms of ‘standard’ daffodils will not be judged – please name exhibits.
15 Two stems. One or more varieties.

OTHER BULBS
16 Five Narcissi stems mixed. One vase.
17 Mixed Narcissi. One vase for frontal effect.
18* Amaryllis (Hippeastrum). One pot.
19 Five Tulip stems. One variety or mixed. One vase.
20* Any Bulb or Bulbs in own small container, up to 15cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.
21* Any Bulb or Bulbs in own large container, up to 25cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.
22 Twelve Muscari stems. One vase.
23 Narcissi Bulb or Bulbs in own container.
24 Mixed bulb flowers, vase arranged for frontal effect, excluding Amaryllis.
SECTION B  FLOWERS

Class

25  Five single Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
26  Five double Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
27  Wallflowers, mixed, vase arranged for frontal effect.
28  Primulas. One vase. One variety or mixed, outdoor grown.
29* Primula, in bloom, in a pot.
30* Pot Plant, flowering. Any type or kind, excluding any plant in other classes.
31  Cacti/Succulents Garden, planted in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
32* Cactus. One pot, any variety.
33* Succulent. Other than Cacti. One, any variety. One pot.
34* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in any other class.
35* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in any other class.
36* Alpine or Rockery Plant. One plant, one pot.
37* Alpine or Rockery Plants. Three plants, three pots.
38  Camellias, five flowers floating in a shallow dish, up to 20cm in diameter.
39  Flowering Shrub. One vase. One kind, three stems or branches.
40  Flowering Shrubs. One vase. Three kinds, one stem or branch of each.
41  Pansies. Six blooms. One or more varieties, presented on your own board.
42  Violas. Six blooms. One or more varieties, presented on your own board.
43  Garden flowers mixed. One vase. See page 12 (counts towards the Ebbisham Cup, an annual award).
SECTION C  DOMESTIC CLASSES
SEE NOTES ON PAGE 12

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

Class
44  Jar of Marmalade, maximum 454g jar
45  Jenny’s fruit cake (R).
46  Walnut and chocolate brownie (R).
47  5 Blue cheese crisps (R).
48  5 Easter biscuits (R).

SECTION D  JUNIOR EXHIBITORS

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

Class  JUNIOR COOKERY - Please ensure you enter for the correct year.

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

2018 SHOW
Under 7 years
49  5 Chocolate Chip Cookies. (R)
7 - 13 years
50  5 Jammy Fairy Cakes (R).

2019 SHOW
Under 7 years
49  5 Rock buns. (R)
7 - 13 years
50  5 Chocolate cakes. (R)

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

2018 SHOW
Under 7 years
51  A decorated egg.
7 - 13 years
52  An Easter Card.

2019 SHOW
Under 7 years
51  An Easter Card.
7 - 13 years
52  An Easter Photo.
SECTION E  CRAFT & DESIGN

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.

Class

53  A knitted or crochet article.
54  An item made of wood. Max. space 60cm x 60cm x 60cm.
56  A ceramic item. Max. space 60cm x 60cm x 60cm
57  An item of cross stitch.
58  Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION F  PHOTOGRAPHY

Class

To be shown unframed

<table>
<thead>
<tr>
<th>Class</th>
<th>2018 SHOW</th>
<th>2019 SHOW</th>
</tr>
</thead>
<tbody>
<tr>
<td>59</td>
<td>Flower petals</td>
<td>A named seaside town</td>
</tr>
<tr>
<td>60</td>
<td>In the Park</td>
<td>Bud burst</td>
</tr>
<tr>
<td>61</td>
<td>Gates and Arches</td>
<td>A garden feature</td>
</tr>
<tr>
<td>62</td>
<td>Still Water</td>
<td>Is it raining?</td>
</tr>
</tbody>
</table>

SECTION G NOMINATED CLASSES

Class

63  See Newsletter for details. A trophy will be awarded for this section.
SECTION H FLORAL ART CLASSES (2018)

Spring is Here

Class

64 Spring is Here  An exhibit;
Space allowed: width 76cm x depth 67cm x height optional

65 Tulip Time  An exhibit to feature tulips.
Space allowed: width 67cm x depth 67cm x height optional

66 Spring Song  An exhibit. Song title to be shown.
Space allowed: width 67cm x depth 67cm x height optional.

Intermediate

67 ‘Twigtastic’  An exhibit.
Space allowed: width 67cm x depth 67cm x height optional

Novice

68 Spring Basket  An exhibit.
Space allowed: width 67cm 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.


Classes for 2019 are given on the next page.
SECTION H FLORAL ART CLASSES (2019)

Getting Ready

Class

64 ‘Simplicity’ An exhibit. Space allowed: width 67cm x depth 67cm x height optional

65 An Imposed Class - Members will be informed in February what they will need to bring.

66 ‘Easter Bonnet’ An exhibit.
   A decorated hat - Head Stand will be supplied
   Space allowed: width 67cm x depth 67cm x height optional

Intermediate

67 Tints and tones of yellow An exhibit. Space allowed: width 67cm x depth 67cm x height optional.

Novices

68 ‘Easter Bunnies’ An exhibit featuring Easter bunnies.
   Space allowed: width 67cm 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.

SUMMER SHOW SATURDAY, 30th JUNE 2018
SUMMER SHOW SATURDAY, 29th JUNE 2019

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 18
(This cup can only be awarded to the same person once in 3 years).

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

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.
DENIS COOPER MEMORIAL SHIELD (presented by Ian Cooper) for the best exhibit in Classes 50-55.
VERNON CUP for class 56.

PRESIDENTS CUP for the nominated class.
The KAY MARRABLE CUP for the highest points in photography at the Spring & Summer Shows
The CULLERNE Trophy for the highest points in Craft & Design at the Spring & Summer Shows.

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

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   One bloom floating in own bowl, maximum 20 cm, 2cm stalk, no leaf.
7   Three blooms.  One variety.  One vase.
8   Three stems.  One or more varieties.  One vase.
9   Two vases.  Three stems in each.  A distinct variety in each vase.
10  Cycle of bloom, 3 stage exhibit.  One vase - One Bud, One Perfect, One Full Bloom.  All of one variety.

CLUSTER FLOWERED INCLUDING FLORIBUNDA AND POLYANTHA TYPE
H.T. Roses excluded.  Ramblers and Climbers are included.

11  One stem.
12  Three stems.  One vase.
13  Five stems.  One vase.

OTHER ROSES

14  Old fashioned roses.  Three stems.
15  One bloom to be judged for fragrance.
16  Bowl of roses for frontal effect.  Own bowl.  Not more than seven hybrid tea roses.
17  Three stems, miniature or patio roses.  One vase.
18  One stem, excluding other classes.

SECTION B   FLOWERS

Class
19  Sweet Peas.  One vase, nine sprays.  One or more varieties.
20  Sweet Peas.  One vase, six sprays.  One variety.
21  Sweet Peas.  One bowl, own vase.  For all-round effect.
22  Alliums, one vase of 3 stems.
23  Summer bulbs, one vase of 3 stems, excluding Alliums.
24  A Hanging Basket containing flowering and/or foliage plants. Maximum size 36cm in diameter (See page 9, Show Regulation 1).
Half Basket or Wall Mounted container of flowering and/or foliage plants. Maximum size 45cm by 23cm (See page 9, Show Regulation 1).

Dianthus (pinks), outdoor grown. One vase. Six stems. One or more varieties.

Dianthus (pinks), outdoor grown. Two vases. Three stems in each. Different variety in each vase.

Delphiniums. One spike.

Iris. One vase. Three spikes.

Saint Paulia (African Violet). One pot.

Perennials, one variety. One vase. Excluding any flower specifically mentioned elsewhere in this Show.

Garden flowers mixed. One vase. See notes on page 12. (Counts towards the Ebbisham Cup, an annual award).

Annuals or Biennials. One vase. One kind.

Pansies. Six blooms. One or more varieties, no foliage, own bowl or board.

Violas. Six blooms. One or more varieties, no foliage, own bowl or board.

Clematis, three blooms floating in a shallow dish, up to 20cm in diameter.

Begonia, flowering. Max pot 25cm.

Pot Plant, foliage. Up to 15cm pot. Excluding any plant in other classes.

Pot Plant, foliage. Up to 23cm pot. Excluding any plant in other classes.

Pot Plant, flowering. Up to 15cm pot. Excluding any plant in other classes.

Pot Plant, flowering. Up to 23cm pot. Excluding any plant in other classes.

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.

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.

Fuchsia. Bush, shrub or standard, 16-23cm pot.

Fuchsia. Bush, shrub or standard, not exceeding 15cm pot.

Flowering shrub. One vase. One kind, three stems or branches.

Flowering shrubs. One vase. Three kinds, one stem or branch of each.

Ferns, one vase of 6 stems, one or more types.

Ornamental foliage, one vase of 6 stems, one or more types.

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


Dwarf Pelargonium. One pot, max. 13cm max. height 22cm, soil to top of foliage.
Zonal Pelargonium. One pot, max. 21cm.
Regal Pelargonium. One pot, max. 21cm.
Ivy Leaf Pelargonium. One pot, max. 21cm.
Special Pelargonium class for the Vernon Cup, grown from plants purchased from the Association at the Spring Show (See Newsletter for details). Use your own Pot for display, up to a maximum of 15cm.

SECTION C FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 11.

Class

57 Gooseberries. Twelve.
58 Loganberries. Twelve.
59 Raspberries. Twelve.
60 Strawberries. Twelve.
61 Any Fruit not mentioned above.

SECTION D VEGETABLES

One variety per class unless otherwise stated. See pages 10 & 11 for rules, points and numbers

Class

63 Beetroot. Globe. Two, with 76mm of tops.
64 Cabbage. One, with approx. 76mm stem.
65 Carrots. Three, with 76mm of tops.
66 Lettuce. One, with root.
67 Potatoes. Dish of 3. One variety.
68 Onions. Three, shown as grown, including tops and roots.
69 Peas. Nine pods.
70 Rhubarb. Three Sticks.
71 Herbs. One vase. One kind. To be named.
72 Herbs. One vase. Three kinds. To be named.
73 Any vegetable not mentioned above with a point value of up to 15.
74 Any vegetable not mentioned above with a point value of 16 or more.
75 Three salad vegetables (one of each) from lettuce, tomato, radish, beetroot & spring onion.
76 Five vegetables, one specimen of each.
SECTION E  DOMESTIC CLASSES
SEE NOTES ON PAGE 12

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

Class
77  Jar of Jam, maximum 454g jar.
78  Coffee and walnut sponge – own choice of recipe.
79  5 Toffee nut bars. (R)
80  5 Low fat cheese and chive scones. (R)
81  5 Ratafia biscuits. (R)

SECTION F  JUNIOR EXHIBITORS

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

JUNIOR COOKERY - Please ensure you enter for the correct year.
Recipes (R) given at the back of this handbook.

Class

2018 SHOW
Under 7 years
82  5 Coconut pyramids. (R)
7 - 13 years
83  5 Cheesy muffins. (R).

2019 SHOW
Under 7 years
82  5 Melting Moments. (R)
7 - 13 years
83  5 Smarties cookies. (R)

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

2018 SHOW
Under 7 years
84  A decorated bookmark.
7 - 13 years
85  A painted terracotta pot, maximum diameter 15cm.

2019 SHOW
Under 7 years
84  A drawing of a Monster.
7 - 13 years
85  A Birthday Card.
SECTION G  CRAFT & DESIGN
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.

Class
86 A knitted or crochet article.
87 An item made of metal, max. space 60cm x 60cm x 60cm.
88 A computer drawing of a garden pond, max. A4 size.
89 A ceramic item, max space 60cm x 60cm x 60cm
90 Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION H  PHOTOGRAPHY
Class To be shown unframed
2018 SHOW 2019 SHOW
91 Ferns Clouds & Rain
92 Vintage Transport Nuts
93 Autumn Leaf Colour A non-EHA Show
94 Pond Life Garden Visitors
95** EHA Organised Outings and Holidays in the previous two years

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

SECTION J  NOMINATED CLASSES
Class
96 See Newsletter for details. A trophy will be awarded for this section.

SECTION K  FLORAL ART CLASSES (2018)

There will be no competition at the 2018 show.
Members will be staging an exhibition of their work.
The Exhibition will be on the theme of As Time goes By
SECTION K  FLORAL ART CLASSES (2019)

‘Leisure Time’

Class

97  ‘Leisure Time’  An exhibit depicting a hobby.
Space allowed:  width 76cm x depth 67cm x height optional

98  ‘Cooking Up a Feast’  An exhibit.  Space allowed: 67cm x depth 67cm x height optional.

99  ‘Walk in the Countryside’  A Landscape exhibit.  Space allowed width 67cm x depth 67cm
x height optional

Intermediate
100 ‘A Good Read’  An exhibit.  Book title to be stated.
Space allowed width 67cm x depth 67cm x height optional

Novice
101 ‘My Garden’  An exhibit.  Space allowed:  width 67cm x depth 67cm x height optional.
AUTUMN SHOW SATURDAY, 22nd SEPTEMBER 2018

AUTUMN SHOW SATURDAY, 21st SEPTEMBER 2019

AWARDS

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

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

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

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

W.D. (BILL) KING CHRYSANTHEMUM SHIELD for the next highest points in Section B.

EARLY FLOWERING CHRYSANTHEMUM CUP (presented by the Rt. Hon. Lord McCorquodale of Newton, P. C.) for the highest points in Class 22 (Chrysanthemums).

FUCHSIA SHIELD for the highest points in Classes 36 to 38.

AUTumn FRUIT AND VEGETABLE CUP (presented by Mr. A. P. Baker) for the highest points in Sections D and E.

TREASURER'S CUP for the highest points in Section E (Fruit)

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 exhibit in Section A.

NATIONAL DAHLIA SOCIETY BRONZE MEDAL for the next highest points in Section A.

NATIONAL CHRYSANTHEMUM SOCIETY BRONZE MEDAL for the best exhibit in Section B

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 B other than cacti/succulents.

ROSETTE for the best exhibit in section E FRUIT.

Awards for the best blooms, at Judges’ discretion.


Classes marked * count towards the Horace Bourne Memorial Trophy.

Members are requested to name exhibits, which may count in close competition.
<table>
<thead>
<tr>
<th>Class</th>
<th>SECTION A DAHLIAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>GIANT FLOWERED, USUALLY OVER 250mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>One bloom. Giant decorative, and/or Cactus and/or Semi Cactus.</td>
</tr>
<tr>
<td>2</td>
<td>Two blooms. Two Vases. Giant decorative, and/or Cactus and/or Semi Cactus.</td>
</tr>
<tr>
<td>3</td>
<td>LARGE FLOWERED, MUST NOT EXCEED 250mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>Two blooms. Two Vases. Large decorative, and/or Cactus, and/or Semi Cactus.</td>
</tr>
<tr>
<td>4</td>
<td>MEDIUM FLOWERED, MUST NOT EXCEED 200mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>Three blooms. Medium decorative, and/or Cactus, and/or Semi Cactus. One vase.</td>
</tr>
<tr>
<td>5</td>
<td>SMALL FLOWERED, MUST NOT EXCEED 150mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>Three blooms. Small decorative, and/or Cactus, and/or Semi Cactus. One vase.</td>
</tr>
<tr>
<td>6</td>
<td>MINIATURE FLOWERED, MUST NOT EXCEED 100mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>Three blooms. Miniature decorative, and/or Cactus, and/or Semi Cactus. One vase.</td>
</tr>
<tr>
<td>7</td>
<td>POMPOMS, MUST NOT EXCEED 50mm DIAMETER</td>
</tr>
<tr>
<td></td>
<td>Five blooms. One vase.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Class</th>
<th>OTHER DAHLIA CLASSES</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Three blooms. Collerette. One vase.</td>
</tr>
<tr>
<td>10</td>
<td>One vase, bowl or basket of Dahlias for frontal effect, any foliage allowed.</td>
</tr>
<tr>
<td>12</td>
<td>Three blooms, any other, including Single Dahlias. One Vase.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Class</th>
<th>SECTION B CHRYSANTHEMUMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>13</td>
<td>One stem. Large or Medium Exhibition.</td>
</tr>
<tr>
<td>14</td>
<td>Three stems. One vase. Large or Medium Incurved, one or more varieties.</td>
</tr>
<tr>
<td>15</td>
<td>One stem. Large or Medium Incurved.</td>
</tr>
<tr>
<td>16</td>
<td>Three stems. One vase. Large or Medium Reflex Decorative, one or more varieties.</td>
</tr>
<tr>
<td>17</td>
<td>One stem. Large or Medium Reflex Decorative.</td>
</tr>
<tr>
<td>18</td>
<td>Five stems. One vase. One or more varieties.</td>
</tr>
<tr>
<td>19</td>
<td>Two stems. One vase. Large/Medium. One or more varieties.</td>
</tr>
<tr>
<td>20</td>
<td>Chrysanthemums. One vase. Three stems.</td>
</tr>
<tr>
<td>21</td>
<td>Spray chrysanthemums. One vase. Three stems.</td>
</tr>
<tr>
<td>22</td>
<td>One vase arranged for frontal effect. Quality and variety predominating.</td>
</tr>
</tbody>
</table>

*NOTE: ‘Varieties’ means ‘cultivars’.*
Class  SECTION C FLOWERS

23  Gladiolus. One spike.
24  Asters, annual. Six double and/or single Aster stems. One vase.
25  Asters, perennial (Michaelmas Daisy). One vase. Not more than six stems.
26  Garden flowers, mixed. One vase. See page 12. (Counts towards the Ebbisham Cup, an annual award).
27  Pelargonium in a Pot, up to 25cm pot size.
28  Roses, HT. Three stems. One vase. One or more varieties.
29  Rose, HT. One stem.
30  Roses, cluster. One vase. Three sprays.
31  One Sunflower head, laid on table.
32  Annuals, distinct kind (excluding Asters). One vase.
33  Perennials, herbaceous. Six stems. Distinct kind (excluding any flower specifically mentioned elsewhere in this Show). One vase.
34  Mixed Annuals, one vase.
35  Ornamental Grasses, one vase.
36*  Fuchsia, Bush or Shrub. Single. One pot.
37*  Fuchsia, Bush or Shrub. Double or Semi Double. One pot.
38*  Fuchsia, Bush and/or Shrub. Two pots. Pot size not to exceed 18cm. One single and one double or semi double.
39  Fuchsia. Six single blooms, one or more varieties presented on your own board.
40  Fuchsia. Six double or semi-double blooms, one or more varieties presented on your own board.
41*  Begonia, flowering. Max pot 25cm.
42  Saint Paulia (African Violet). One pot
43  Orchid. One pot
44*  Pot Plant, flowering. Up to 23cm pot. Excluding any plant in any other classes
45*  Pot Plant, foliage. Up to 23cm pot. Excluding any plant in any other classes
46  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.
47*  Succulent other than Cactus. One pot.
48*  Cactus. One, any variety. One pot.
49  Cactus/Succulent Garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
50  Flowers, Fruit and Vegetables arranged in a trug or basket. Please refer to page 9, Show Regulations 1 and 2. All contents must be grown by entrant.
51  Flowering Shrub, one kind, one vase, three stems or branches.
52  Flowering Shrubs, three kinds, one vase, one stem or branch of each.
## SECTION D VEGETABLES

*One variety per class unless otherwise stated. See pages 10 & 11 for rules, points and numbers.*

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>53</td>
<td>Beans, French. Twelve.</td>
</tr>
<tr>
<td>54</td>
<td>Beetroot. Three. One variety. With 8cm of tops.</td>
</tr>
<tr>
<td>55</td>
<td>Cabbage. One, with approx. 8cm of stem.</td>
</tr>
<tr>
<td>56</td>
<td>Carrots. Three. One variety with 8cm of tops.</td>
</tr>
<tr>
<td>57</td>
<td>Courgettes. Four.</td>
</tr>
<tr>
<td>58</td>
<td>Garlic. Three bulbs.</td>
</tr>
<tr>
<td>59</td>
<td>Marrows. A pair.</td>
</tr>
<tr>
<td>60</td>
<td>Onions. Five. Bulbs 250g or under.</td>
</tr>
<tr>
<td>61</td>
<td>Onions. Three. Bulbs over 250g.</td>
</tr>
<tr>
<td>62</td>
<td>A Chilli Plant in a Pot. (Max pot size - 25cm).</td>
</tr>
<tr>
<td>63</td>
<td>Potatoes, White. Five.</td>
</tr>
<tr>
<td>64</td>
<td>Potatoes, Coloured. Five.</td>
</tr>
<tr>
<td>65</td>
<td>Potatoes. Dish Of seven. Both white and coloured to be represented.</td>
</tr>
<tr>
<td>66</td>
<td>Runner Beans. Twelve.</td>
</tr>
<tr>
<td>67</td>
<td>Shallots. Ten.</td>
</tr>
<tr>
<td>68</td>
<td>Squash. Two.</td>
</tr>
<tr>
<td>69</td>
<td>Tomatoes, medium. Five.</td>
</tr>
<tr>
<td>70</td>
<td>Tomatoes, beefsteak. Three.</td>
</tr>
<tr>
<td>71</td>
<td>Tomatoes, cherry. Ten.</td>
</tr>
<tr>
<td>72</td>
<td>A truss of tomatoes including ripe fruit.</td>
</tr>
<tr>
<td>73</td>
<td>Six tomatoes, (two beefsteak, two standard and two cherry), each type to be the same variety.</td>
</tr>
<tr>
<td>74</td>
<td>Collection of vegetables. Three distinct kinds. (See pages 10 and 11).</td>
</tr>
<tr>
<td>75</td>
<td>Collection of vegetables. Five distinct kinds, one specimen of each.</td>
</tr>
<tr>
<td>76</td>
<td>Herbs. One vase. One kind. To be named.</td>
</tr>
<tr>
<td>77</td>
<td>Herbs. One vase. Three kinds. To be named.</td>
</tr>
<tr>
<td>78</td>
<td>Any vegetable not mentioned above with a point value of up to 15.</td>
</tr>
<tr>
<td>79</td>
<td>Any vegetable not mentioned above with a point value of 16 or more.</td>
</tr>
<tr>
<td>80</td>
<td>A Trug or Basket of vegetables, maximum size 25cm x 30cm, minimum of 3 different varieties.</td>
</tr>
</tbody>
</table>
SECTION E  FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 11.

Class
81 Apples, Cooking. Five.
82 Apples, Dessert. Five.
83 Blackberries, Cultivated. Twelve.
84 Pears. Three.
85 Plums. Nine.
86 Raspberries. Twelve.
87 Fruit. Two kinds. Three of each. Each kind to be the same variety.
88 Any fruit not mentioned in classes 81 to 86.

SECTION F  DOMESTIC CLASSES

SEE NOTES ON PAGE 10

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

Class
89 Jar of Chutney. Maximum 454g jar.
90 Carrot cake – own choice of recipe.
91 5 Ginger cake slices (R)
92 5 Tomato and herb biscuits (R)
93 5 White chocolate and cranberry cookies. (R)

SECTION G  JUNIOR EXHIBITORS

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

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

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

Class

2018 SHOW
Under 7 years
94 5 Fairy cakes. (R)
7 - 13 years
95 5 Rocky road cookies. (R)
2019 SHOW
Under 7 years
96 5 Easy biscuits. (R)
7 - 13 years
97 5 Banana and nut slices. (R)

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

2018 SHOW
Under 7 years
98 Miniature garden in a large seed tray.
7 - 13 years
99 Drawing of a sports scene.

2019 SHOW
Under 7 years
98 An own grown vegetable.
7 - 13 years
99 An own grown vegetable.

SECTION H NOMINATED CLASS

Class
105 See Newsletter for details. A Trophy will be awarded for this section.
SECTION I  FLORAL ART CLASSES (2018)

‘What a Wonderful World’

Class

106  ‘What a Wonderful World’  An exhibit
     Space allowed: width 76cm x depth 67cm x height optional

107  ‘Golden Days’  An exhibit.
     Space allowed: width 67cm x depth 67cm x height optional

108  ‘Wood you believe it’  An exhibit.
     Space allowed: width 67cm x depth 67cm x height optional

Intermediate

109  ‘Sunset’  An exhibit.
     Space allowed: width 67cm x depth 67cm x height optional.

Novice

110  Natures Treasures  An exhibit. To feature fruit, nuts etc.
     Space allowed: width 67cm 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.


SECTION I  FLORAL ART CLASSES (2019)

There will be no competition at the 2019 show.
Members will be staging an exhibition of their work.
The theme of the Exhibition will be announced in due course.
ADULT RECIPES 2018 & 2019

Recipes – note: use either metric or imperial measures – don’t mix the two.

SPRING SHOW

Jenny’s Fruit Cake

Ingrediants

250g/8oz plain flour
125g/4oz butter or margarine
125g/4oz sugar
2 medium eggs
pinch salt
250g/8oz mixed dried fruit
60g/2oz glace cherries
Small tin crushed pineapple, drained

Method:
Bring dried fruit, butter or margarine and sugar to the boil in a large pan and allow to cool a little. Add the beaten eggs and pineapple and then fold in the flour. Put in a large loaf tin and bake for 1½ hours at Gas Mark 3/325F/160C in the middle of the oven

Walnut and Chocolate Brownies

Ingrediants

50g/2oz plain chocolate
75g/3oz butter/margarine
225g/8oz caster sugar
75g/3oz plain flour
1 egg and 1 egg yolk
pinch of salt
225g/8oz chocolate chips
2 eggs beaten
tea spoon vanilla essence

Method
Melt plain chocolate and butter/margarine over simmering water. Remove from heat and stir in remaining ingredients. Spoon into greased and lined 20cm/8inch sandwich tin and bake at Gas Mark 4/350F/180C for approximately 30 minutes. Cut into 8 – 10 wedges.

Blue Cheese Crisps

Ingrediants

225g/8oz blue cheese, crumbled
1 egg and 1 egg yolk
100g/4oz butter
225g/8oz plain flour
pinch of salt

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

Easter Biscuits

Ingrediants

75g/3oz butter or margarine
100g/4oz caster sugar
1 egg yolk
150g/6oz self raising flour
1 tablespoon mixed spice
1 tablespoon mixed candied peel
50g/2oz currants
1 tablespoon milk
caster sugar for decoration

36
Method
Cream together butter/margarine and sugar. Beat in egg yolk and fold in flour and spice. Stir in peel and currants and use milk to make dough. Roll out to approximately 6mm/1/4 inch thick and cut out biscuits with a medium (7cm/3inch) cutter. Cook on greased baking tray at Gas Mark 4/350F/180C for about 20 minutes until golden. Sprinkle with caster sugar.

SUMMER SHOW

Toffee Nut Bars
Ingredients – for base:-
175g/6oz margarine 115g/4oz soft brown sugar
225g/8oz plain flour

For topping:-
115g/4oz margarine pinch salt
115g/4oz soft brown sugar 115g/4oz self raising flour
1 egg milk to mix
50g/2oz of each of chopped nuts, glace cherries and desiccated coconut

Method
For the base, melt the margarine and combine with the sugar and flour. Press into a swiss roll tin (about 30 x 18cm or 12 x 7 inches) and bake at Gas Mark 4/350F/180C for 15 minutes or until golden. For the topping, cream the margarine and sugar, add egg, flour, salt and milk to obtain a dropping consistency. Add cherries, coconut and nuts and mix well. Spread the mixture over the base and bake at Gas Mark 4/350F/180C for 30 minutes or until brownish on top. Cut into 12 bars.

Low fat Cheese and Chive scones
Ingredients
225g/8oz self raising flour 115g/4oz plain cottage cheese
1 teaspoon powdered mustard 2 tablespoons chopped chives
Pinch cayenne pepper 100ml/3 – 4 fluid oz milk
Half teaspoon salt 50g/2oz grated cheddar cheese

Method
Sift together flour, salt, mustard and cayenne. Add cottage cheese and chives and mix. Make a well in the centre and pour in milk, mixing until a soft dough is formed. Roll out to approximately 12mm/1/2 inch thick and cut out scones with medium sized cutter (about 7cm/3inches diameter). Sprinkle tops with grated cheese and bake at Gas Mark 6/400F/200C for 15 – 20 minutes.

Ratafia Biscuits
Ingredients
100g/4oz caster sugar 1 large egg white
50g/2oz ground almonds 25g/1oz flaked almonds
1 tablespoon ground rice

Method
Blend the sugar, ground almonds and ground rice. Beat in the egg white and continue to beat for 2 minutes. Pipe or spoon walnut sized biscuits onto a baking tray lined with rice paper. Place a flaked almond on top of each biscuit. Bake at Gas Mark 5/375F/190C for 15 minutes.
AUTUMN SHOW

Ginger cake slices
Ingredients
115g/4oz margarine
115g/4oz golden syrup
Pinch of salt
5ml/1 tsp bicarbonate of soda
1 large egg
115g/4oz soft brown sugar
225g/8oz plain flour
10ml/2tsp ground ginger
60ml/4tsp plain yoghurt
buttercream icing flavoured with lemon

Method
Melt the margarine, sugar and syrup in a pan and leave to cool. Sift flour, salt, ginger and bicarb of soda, and beat in the warm syrup mixture, the egg and the yoghurt. Pour into a greased and lined sandwich tin 18.5cm/7inch square, and bake at Gas Mark 3/325F/160C on a lower shelf for 55 minutes. When cool ice with lemon flavoured buttercream icing and cut into slices.

Tomato and herb biscuits
Ingredients
115g/4oz plain flour
1 teaspoon baking powder
⅛ teaspoon salt
50g/2oz butter or margarine
1 tablespoon chopped basil
1 large egg
3 tablespoons water
3 tablespoons milk
Ground black pepper
Pinch of paprika
4 ripe cherry tomatoes, skinned and chopped.

Method
Mix flour, baking powder and salt, and rub in butter or margarine until the mixture is like breadcrumbs. Mix in basil, tomatoes, paprika and pepper, and stir in milk and water to make a soft dough. Knead until smooth, then roll out and cut into rounds with a small biscuit cutter approximately 6cm/2½ inch diameter. Bake at Gas Mark 6/400F/200C for 15 minutes until golden.

White chocolate and cranberry cookies
Ingredients
200g/7oz butter
200g/7oz light brown sugar
125ml/4 fl oz condensed milk
1 large egg
1 tsp vanilla extract
200g/7oz plain flour
½ tsp bicarbonate of soda
150g/5oz porridge oats
150g/5oz dried cranberries
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 of the mixture onto a greased and lined baking tray, leaving space between them, and flatten slightly with a fork. Bake at Gas Mark 3/325F/160C for 15 – 18 minutes or until golden brown.
SPRING SHOW

UNDER 7s
Choc chip cookies

Ingredients
- 75g soft margarine
- 100g caster sugar
- 1 egg
- 175g self raising flour
- 100g chocolate chips

Method
Mix all ingredients. Place large spoonfuls on greased baking trays and bake at Gas Mark 4/350F/180C for 15 – 20 minutes or until golden brown.

AGED 7 - 13
Jammy Fairy Cakes

Ingredients
- 100g plain flour
- ½ teaspoon baking powder
- 100g butter
- 2 eggs
- 100g caster sugar
- Jam of your choice

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

SUMMER SHOW

UNDER 7s
Coconut pyramids

Ingredients
- 1 egg
- 150g desiccated coconut
- 150g caster sugar
- rice paper
- Food colouring, if you want.
- Glace cherries

Method
Beat the egg lightly, then mix in coconut and sugar. If you like, you can colour the mix with food colouring of your choice. Shape into about 9 small pyramids on a baking tray covered with rice paper and top with half a glace cherry. Bake at Gas Mark 3/325F/160F for 15 minutes until just going brown.

AGED 7 - 13
Cheesy muffins

Ingredients
- 1 egg
- 100ml milk
- 250g mature cheddar cheese, grated
- 125g self raising flour
- ½ teaspoon paprika
- 1 teaspoon fresh herbs, chopped

Method
Mix milk and egg together in a bowl. In another bowl, mix together all the other ingredients. Make a well in the centre of this mixture and pour in the egg/milk. Fold in gently but not too well – the mixture should be lumpy! Spoon mixture into muffin cases and bake at Gas Mark 6/400F/200C for 12 – 15 minutes.
**AUTUMN SHOW**

**UNDER 7s**

**Fairy cakes**

*Ingredients*
- 125g caster sugar
- 125g soft margarine
- 2 eggs
- 125g self raising flour
- Icing sugar and decorations of your choice

*Method*
Line bun tins with paper cases (about 15). Put all ingredients apart from icing sugar in a bowl and beat well for 2 minutes with a wooden spoon. Divide the mixture between the cake cases. Bake for about 15 minutes at Gas Mark 5/375F/190C until golden brown. Cool, then ice with glace icing and decorate as you like.

**AGED 7 - 13**

**Rocky Road Cookies**

*Ingredients*
- 100g margarine
- 100g soft brown sugar
- 125g plain flour
- ½ tsp baking powder
- 75g chocolate chips
- pinch salt
- 75g rolled oats
- 50g mini marsh mallows
- 1 egg

*Method*
Cream margarine and sugar, add remaining ingredients and mix well. Put heaped tablespoons of the mixture on a greased baking tray leaving room for them to spread. Bake for 12 – 15 minutes at Gas Mark 4/350F/180C.
SPRING SHOW

UNDER 7s
Rock buns

Ingredients
- 250g self-raising flour
- 75g mixed dried fruit
- 75g caster sugar
- 75g margarine
- 1 egg
- milk to mix

Method
Rub the margarine into the flour, then add the dried fruit and the sugar. Mix to a dough with the egg and a little milk if necessary. Place small rough heaps on a greased baking tray - you should have about 10. Bake at Gas Mark 6/400F/200C for 15 – 20 minutes.

AGED 7 - 13
Chocolate cakes

Ingredients
- 100g soft margarine
- 30g cocoa powder
- 100g caster sugar
- 2 eggs
- 100g self-raising flour

For the icing:- 1 tablespoon cocoa powder and 200g icing sugar

Method
Place about 15 paper cases in bun tins. Put all cake ingredients into a bowl and beat well. Divide the mixture between the cake cases and bake for about 15 minutes at Gas Mark 5/375F/190C. When the cakes are cold, mix icing sugar and cocoa with hot water a drop at a time until it will coat a spoon. Use this to ice your cakes.

SUMMER SHOW

UNDER 7s
Melting Moments

Ingredients
- 150g self raising flour
- 1 egg beaten
- Pinch salt
- Glace cherries to decorate
- 125g margarine
- 90g sugar
- Porridge oats to coat

Method
Cream together the margarine and sugar and mix in the egg, flour and salt. Divide into 12 balls. Roll in oats until well covered, and place on greased baking tray. Decorate each one with half a cherry. Bake for about 15 minutes at Gas Mark 4/350F/180C.
AGED 7 - 13
Smarties Cookies

*Ingredients*
- 150g margarine
- 150g brown sugar
- 200g plain flour
- Pinch salt
- A few drops of vanilla essence
- 2 tubes of Smarties
- 1 egg
- Milk for mixing.

*Method*
Cream together margarine and sugar until light and fluffy. Beat in the egg, flour, salt and vanilla essence. If the mixture is too stiff, add some milk to a dropping consistency. Fold in the Smarties, then drop small spoonfuls onto a greased baking tray. Bake at Gas Mark 5/375F/190C for 15 minutes or until golden.

AUTUMN SHOW

UNDER 7s
Easy Biscuits

*Ingredients*
- 100g margarine
- 50g porridge oats
- 75g caster sugar
- 50g sultanas
- 25g golden syrup
- 1 teaspoon mixed spice
- 100g plain flour
- walnut halves

*Method*
Melt margarine, sugar and syrup over a low heat. Mix in all the other ingredients. Put tablespoonfuls on a greased tray and top with half a walnut. Bake at Gas Mark 4/350F/180C for 15 minutes.

AGED 7 - 13
Banana and Nut slices

*Ingredients*
- 100g self raising flour
- 100g margarine
- 100g soft brown sugar
- 2 eggs, beaten
- 100g chopped nuts
- 2 ripe bananas
- 1 tsp baking powder

*Method*
Cream sugar and margarine. Add beaten eggs, flour and baking powder. Cut bananas into pieces and mash in a separate bowl. Stir into the cake mixture. Spoon into 20cm/8inch square cake tin and sprinkle with chopped nuts. Bake at Gas Mark 5/375F/190C for 20 – 25 minutes until golden. When cool, cut into slices.
ECHO (Ewell Court House Organisation) is run by local volunteers keen to encourage a variety of community activities at Ewell Court House.

If you are interested in visiting the upgraded facilities with a view to booking a one-off event or organising a group to meet regularly in the house please call Don Scott on 020 8394 0494

Ewell Court House, Lakehurst Road, Ewell, KT19 0EB
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Garden Centre

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