RULES

- 1. All classes to be open to residents of Lodsworth and the following villages which have no horticultural society of their own: Ambersham, Leggatt Hill, Lickfold, River, Halfway Bridge, Selham and Bexley Hill.
- 2. All exhibits for Sections A (Flowers and Fruit) and B (Vegetables) must have been grown in the exhibitor's own garden or allotment. No produce that has been purchased may be exhibited in Sections A or B.
- 3. Members' gardens and allotments must be open at any time for inspection by the Garden Club Committee.
- 4. The Garden Club Committee is empowered to expel or refuse admission to any entrant who is considered unworthy of confidence.
- 5. Exhibitors may enter only one exhibit in each class.
- 6. In Section A (Flowers) containers will be provided by the Garden Club for all classes except A9, A10, A14 and A15 where entrants should provide their own. Plates for fruit and vegetables will also be provided by the Club.
- 7. All exhibits to be at the risk of the Exhibitors.
- 8. All entries for Section E (Photography) must be submitted to Zena Davies at Myrtle Cottage (01798 861430) by 6pm on Wednesday 11th August at the latest. No entries will be accepted on the day of the show.
- 9. On the day of the show The Village Hall will be open to exhibitors from 9.00am until 11.00am. Kindly note:
- THERE WILL BE NO ADMISSION TO THE HALL OR LATE ENTRIES ACCEPTED AFTER 11AM
- All exhibitors must leave the Hall by 11.15am
- The judging will start at 11.30am
- 10. The presentation of trophies will take place at approximately <u>3.30pm</u>. Exhibits must not be removed until after the prize-giving.
- 11. The decision of the Judges is final; they have the power to withhold awards when exhibits are not considered of sufficient merit.
- 12. Judges in all sections may not act for more than three consecutive years.
- 13. If any cup or trophy is won by the same competitor in two consecutive shows, he/she will not be eligible to hold it for the next two shows. In the case of the Banksian Medal, a competitor who has won it in either of the two previous shows is not eligible for the current show.

Cover design by Alistair Proctor. Tulip photography by Gillean Proctor

LODSWORTH & DISTRICT GARDEN CLUB

60th FLOWER & PRODUCE SHOW

THE VILLAGE HALL, LODSWORTH SUNDAY 15th AUGUST 2021

Doors open at 2.00pm

President Joyce Barden Chairman Jo Huffener Zena Davies Treasurer Ruth Vivian Secretary Membership Secretary Jill Norris Show Secretary Penny Tree Committee Maggie Benzimra Mary Daubeny Kate Griffiths

JUDGING

Class A (Flowers & Fruit) Doris Smallwood
Class B (Vegetables) Barry Newman FNVS
Class C (Floral Arrangements) Anthea Martin-Jenkins
Class D (Culinary Skills) Miranda Gore-Browne

Class E (Photography) Liz Stedall
Class F (Children) LDGC Committee

EXHIBIT FEES

Members FREE

Non-members Adults 25p per entry Children 10p per entry

ENTRY FORMS

Exhibitors must use an official entry form supplied with this schedule.

Husbands/wives/partners wishing to make separate entries will need a form each.

Children who are relatives of LDGC members, but who do not live in the area, may enter Section F only.

Please take entry forms (and any applicable exhibit fees) to the box outside The Lodsworth Larder by Wednesday 11^{th} August 2021.

The trophies are awarded as follows:

Name of trophy	Most points in section	Present holder	Not eligible this year
Silver Jubilee Plate	A - E	Jill Halfhide	
Crosbie Cup	Α	Jill Halfhide	
Gordon Cup	В	Paul Phillips	Paul Phillips
Lady Nathan Trophy	B1	Paul Phillips	Paul Phillips
Brecknock Cup	С	Mary Daubeny	
Thorp Trophy	D	Lynne Todd	Mary Daubeny
George Baldwin Cup	Е	Liz Smillie	Libby Driscoll
RHS Banksian Medal	A & B	Jo Huffener	Lynne Todd/Jo Huffner
Sellar Trophy	F	Libby Hudson	
Williamson Cup (Most outstanding childre	n's exhibit)	Libby Hudson	Isobel Reed

In the event of a tie, the exhibitor with the most firsts will be awarded the trophy. If the result is still a tie, the exhibitor with the most seconds will win the trophy.

Trophy winners (excluding Williamson Cup, the Sellar Trophy and the Banksian Medal) will also receive gift vouchers. Gift vouchers are also awarded for the Most Outstanding Entries in Sections A-E.

Prize money/rosettes are awarded to the winners of each class in section F and to the winners of the Sellar Trophy and the Williamson Cup.

Points awarded to qualify for the cups and trophies are calculated as follows:

Class B1 (collection)	1st - 8 points	2 nd - 6 points	3 rd - 4 points
All other classes	1st - 4 points	2 nd - 3 points	3 rd - 2 points

Points for the Collection of Vegetables (Class B1) are awarded in accordance with 'The Horticultural Show Handbook' published by the RHS (see table on page 10

SECTION A - FLOWERS AND FRUIT

Class

A 1	Roses, hybrid tea &/or large flowered, any cultivar(s), 3 blooms *
A2	Roses, floribunda and/or cluster flowered, 1 stem *
A3	Roses, mixed blooms, any number, displayed in own container
A4	Hydrangeas, 3 stems , mop-head cultivar *
A5	Hydrangeas, 3 stems, lace-cap cultivar *
A6	Hydrangeas, 3 stems, Annabelle cultivar *
A7	Dahlia, 1 specimen, any size, any cultivar *
A8	Dahlias, any cultivars, 3 blooms *
Α9	Mixed flowers, herbaceous, bulbous and/or annuals, any number, own container
A10	Mixed flowering shrubs, any number, own container
A11	Annual Sweet Peas, 5 stems *
A12	Zonal Geraniums or Pelargoniums, 3 stems *
A13	Lily-type blooms, one cultivar, 5 stems * (see note page 11)
A14	Any ONE cultivar not mentioned in schedule, 3 stems own container
A15	Foliage only, <u>own container</u>
A16	Pot plant, in bloom or fruiting, max pot size 30 cm
A17	Apples, 5, dessert, one cultivar, with stalks
A18	Apples, 5, cooking, one cultivar, with stalks
A19	Berried fruit, 10 of any one kind, with stalks
A20	Any other fruit, (Please consult the Show Secretary for numbers)
A21	The heaviest apple, with stalk

Important Notes

Containers will be provided for the display of flowers in classes marked *

For classes A3, A9, A10, A14, and A15 'own container' could be a vase, jug etc but not jam jars or milk bottles.

Plates will be provided for the display of fruit in Classes A17 - A21.

Further notes on exhibiting Flowers and Fruit may be found on page 11.

SECTION B - VEGETABLES

<u>Class</u>	
В1	Vegetable Collection: 4 different kinds (types & numbers as classes B2 - B19)
B2	Potatoes, 3 of the same cultivar, medium (optimum size 180-220g)
В3	Beans, dwarf French, with stalks, 9
B4	Beans, climbing, other than runner, with stalks, 9
B5	Beans, runner, with stalks, 9
B6	Onions, no bulb to exceed 250g, 3
В7	Onions, bulbs over 250g, 3
B8	Garlic, (Excluding Elephant Garlic) 3 bulbs
В9	Peas, including sugar snap or mange tout, 6 of the same cultivar, with stalks
B10	Carrots, tops trimmed to approx. 75mm, root on, 3
B11	Beetroot, globe, tops trimmed to approx. 75mm, root on, 3
B12	Shallots, large exhibition, over 30mm, 6
B13	Chillies, one cultivar, with stalks, 3
B14	Courgettes, of same cultivar, approximately 150mm in length, 2
B15	Cucumbers, with stalks, 2
B16	Lettuce, one cultivar, with roots 2
B17	Tomatoes, small fruited, (less than 35mm), one cultivar, 7
B18	Tomatoes, medium (approximately 35- 60mm diameter), one cultivar, 5
B19	Any other vegetable not listed above
	(Please consult the Show Secretary for numbers)

Important Notes

Longest runner bean Ugliest vegetable(s)

B20 B21

B22

A tray 60 x 45cm is provided for collections in Class B1.

Containers are provided for the display of herbs in Class B20.

Notes on exhibiting Vegetables may be found on pages 10 - 11

Sand will be provided for those wishing to exhibit smaller vegetables on a plate.

Collection of culinary herbs, 5 kinds, fresh cut, no flowers, 1 container

SECTION C - FLORAL ARRANGEMENTS

<u>Class</u>		Max. Space Allowed
C1	DIAMONDS ARE FOREVER (60th Anniversary)	max width 60cm
C2	Miniature arrangement in a matchbox-	10cm x 10cm x 10cm
C3	Moody Blues. (May include accessories)	max width 50cm
C4	Autumn Bounty, to include fruit and veg.	max width 50cm
C5	Men only: an arrangement in a Tea Pot	
	(may include accessories)	max width 40cm

Dimensions given are for the complete arrangement, including container and accessories (where permitted). Flowers, foliage etc. need not have been grown by the exhibitor.

SECTION D - CULINARY SKILLS

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D1	Banana Bread. 2lb loaf tin.		
D2	5 Meringues		
D3	5 Fruit Scones 2" across approx		
D4	5 Cheese straws		
D5	Chocolate Victoria Sandwich	(see recipe page 9)	
D6	Men Only: Fruity Flapjacks	(see recipe page 9)	
D7	Jar of lemon curd	(max 350 gm)	
D8	Jar of fruit jelly	(max 350 gm)	
D9	Jar of fruit jam	(min 350 gm)	
D10	Jar of orange marmalade	(min 350 gm)	
D11	Jar of chutney/pickle - minimum 2 months old - please state if spicy or sweet		
D12	6 eggs, from own fowl, displayed in a basket with straw		

Important Notes

- D1 D6 Display on plates provided or use own plain white plate
- D7 D11 labels should state contents and a full date, e.g. 5th June 2018
- D7 should be covered with a wax disc and cellophane
- D8 D11 use new plain twist top lid or wax disc and cellophane not both
- D11 must have vinegar-proof lid (not wax disc and cellophane)
- D7 D10 should have been made in 2021
- NB Jars, bottles and corks must not show any trade names, even underneath.

SECTION E - PHOTOGRAPHY

Please note that all photographs must be submitted to Zena Davies at Myrtle Cottage (01798 861430) by 6pm on Wednesday 11th August and NOT on the day of the show. This is to allow the entries to be properly displayed).

Class

- E1 The Darling Buds of May
- E2 All Creatures Great and Small
- E3 Escape from Lockdown
- **E4** Just Leaves
- E5 Reflections

Important Notes

All entries should be as new, i.e. no more than 2 years old and should not have been entered in any previous show.

Only one photograph per class please (not exceeding A4)

Entrants are encouraged to mount their photographs to enhance them and show them to their best advantage.

SECTION F - CHILDREN

Ages 7 and under

Class

- F1 Monster made from fruit or vegetables
- F2 Garden in a Seed Tray, Seaside theme, 24cm x 37cm approximately
- F3 3 Decorated Gingerbread people

Ages 11 and under

Class

- F4 Monster made from fruit or vegetables
- F5 Garden in a Seed Tray, Film Title, 24cm x 37cm approximately
- F6 3 Decorated Gingerbread people

Important Notes

Please remember to state age on entry forms as this will be taken into account by the judges. The ages accord with primary school years.

Young people of 12 years and over are very welcome to enter other sections in the show.

Chocolate Victoria Sandwich

2 tbs cocoa For the filling and topping

3 tbs boiling water

8 oz (225 g) soft butter/margarine 3 oz (50 g) soft margarine/butter 8 oz (225 g) caster sugar 6 oz (175 g) sifted icing sugar

4 eggs

8 oz (225 g) self-raising flour 1 tbs milk

2 tsp baking powder Coarsely grated chocolate to serve

Preheat oven to 160° fan, 180° / 350° / Gas 4. Grease and line 2, 8 in (20 cm) sandwich tins with greased greaseproof paper.

Blend cocoa and water in a mixing bowl and leave to cool slightly. Measure all the remaining ingredients into a bowl, add cocoa mixture and beat well until thoroughly blended. Divide the mixture evenly between the tins and level out. Bake in the preheated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes, then turn out and finish cooling on a wire rack.

To make the butter cream, blend the margarine/butter, sifted icing sugar, and milk until smooth. Use half the butter cream to sandwich the cakes together. Spread the remaining butter cream on top and decorate with the grated chocolate.

Flap Jacks

100 g (4 oz) butter.

100 g (4 oz) light muscovado sugar

75 g (3 oz) golden syrup

 $175\ g$ (6 oz) dried fruit, cranberries, blueberries and apricots cut the same size as the

berries. Not vine fruits,

200 g (8 oz) porridge oats

50 g (2 oz) pumpkin seeds

50 g (2 0z) sunflower seeds

50 g (2 oz) sesame seeds

Set oven to 325°C/140°Fan/160°/Gas 3

Grease and line with non-stick parchment paper a 30 x23 cm (12 x 9 in) traybake tin.

Put butter, sugar and golden syrup into a saucepan over low heat until the butter has melted and the sugar dissolved . Add all the other ingredients to the melted mixture and make sure it is all coated. Spoon into tin and level the top.

Bake in the preheated oven for 20-25 minutes until golden. Set aside until lukewarm then cut into squares and put on a wire rack to cool

NOTES FOR THE GUIDANCE OF EXHIBITORS

Since the objective of the Flower & Produce Show is competition it would be pointless to give away all the tricks of the trade. What is attempted here is to make exhibitors aware of practices that can gain or lose points. Recommended reading:

The Horticultural Show Handbook (RHS)

On with the Show (WI)

The Great British Village Show (RHS/DK)

Judging of Vegetables

Points are given for: (a) Condition i.e. cleanliness, freshness, tenderness and the presence or absence of coarseness and blemishes; (b) Uniformity i.e. being alike in size colour and form; (c) Size, which is meritorious only if accompanied by quality; (d) Shape and Colour.

The maximum points possible are:

	Condition	Uniformity	Size	Shape	Colour	Total
Beans, French	5	3	3	2	2	15
Beans, runner	5	4	3	4	2	18
Beet, round	5	3	2	3	2	15
Cabbage	5	3	3	2	2	15
Carrots, pointed	5	4	4	3	4	20
Carrots, stump	5	4	3	3	3	18
Courgettes	4	3	2	3	3	12
Cucumber frame	5	4	3	3	3	18
Cucumber outdoor	5	3	2	2	2	15
Garlic	5	3	2	3	3	15
Lettuces	5	4		3*	2	15
Onions	6	4	5	3	2	20
Onions less 250 gm	5	3	2	3	2	15
Peas	6	4	4	4	2	20
Peppers, Chilli	5	3	2	2	3	15
Mange-tout	5	4	4		3	15
Potatoes	5	5	3	4	3	20
Shallots, large	6	3	3	3	2	18
Shallots, pickling	5	4	2	2	2	15
Sweetcorn	5	4	3	3	3	18
Tomatoes, ordinary	5	4	3	3	2	18
Tomatoes, cherry	3	3	2	2		12

^{*} Lettuces are judged on firmness and texture

When considering which vegetables to put in a collection it is advisable to choose those which gain maximum points, for example: a collection comprising beet, courgettes, marrow and shallots could only gain a maximum of 57 points even if all were perfect but carrots, parsnips, peas and potatoes could gain 80 points leaving a larger margin for imperfections.

Metric conversion

25mm = 1" 75mm = 3" 100mm or 10cm = 4" 15cm = 6" 20cm = 8" 30cm = 12"

Presentation of Vegetables

Onions should be shown with tops trimmed and tied with raffia. Trim roots to the basal plate. Do not over-skin. You may use rings or collars to support onions.

Peas should be handled carefully to preserve bloom; leave a small stalk.

Runner beans should retain a small portion of the flower stem.

Tomatoes should retain the green stalk (calyx) intact on each tomato.

Root vegetables (e.g. potatoes) should be washed but no oil or similar substance is to be used to improve their appearance.

Cabbages - remove only those outer leaves which are discoloured.

Lettuce should be shown with roots wrapped in wet tissue and cling film/poly bag to help to prevent wilting during display.

Herbs are judged on freshness. Flowers should be removed.

Names of vegetable varieties should be displayed where possible as it provides additional interest for spectators, particularly if the variety is unusual.

Judging of Flowers

Merit is assessed by condition and uniformity. 'Good condition' is when the plant material is in the most perfect stage of its possible beauty, i.e. fresh and free from damage due to weather, pests, diseases, faulty handling or any other cause. An exhibit is 'uniform' when the items of which it consists are alike in size and form.

Exhibits are judged by their quality and not as a floral arrangement.

Be very careful to stage 'according to schedule', for example 'one container of five dahlias' means five, not four or six! Disqualification for 'not according to schedule' (NAS) is automatic however perfect the (incorrect) number of blooms may be. The names of varieties of flowers and fruits may be displayed - this is not essential but it provides additional interest particularly if the variety is unusual.

Annuals Plants grown from seed which normally flower, seed and die within

twelve months.

Biennials: Plants grown from seed and which normally complete their life cycle

within two years.

Perennials: Plants which live for more than two years and which normally lose their

top growth during the winter.

Bulbous: Plants which grow from bulbs, corms, tubers or rhizomes

Shrubs: Plants which live for more than two years but which do not lose their

top growth during the winter.

Lily-type blooms (A13) are simply flowers (not always bulbs) which have the word lily in their name. e.g. Arum Lily, African Lily, Day Lily, Guernsey Lily, Foxtail Lily, Clivia, Peruvian Lily, Plantain Lily (Hosta).

Further information and guidance can be found by visiting our website www.ldgc.org.uk

MEMBERSHIP

The members of Lodsworth & District Garden Club share an interest in gardening. They value the club for the learning experience it offers and for the opportunity to share ideas and discuss horticultural problems. If you are not already a member, please join us!

Apart from the obvious social advantages of membership, members receive:

Free entry for all exhibits at the Annual Show

Free or reduced entry to most events organised by the Garden Club

A 10% discount on horticultural goods (valued over £5) from Austen & Co, in Petworth, Midhurst and Billingshurst

A 5% discount from Rotherhill Nurseries and Garden Centre, Stedham

A 5% discount from Ayling's Garden Centre, Trotton

A 5% discount from Haslemere Garden Centre, Brook

A 10% discount from Squires Garden Centre, Milford

A 10% discount from the Aldingbourne Trust Garden Centre

As the Lodsworth & District Garden Club is a registered charity, we can take advantage of reclaiming tax on annual subscriptions and/or donations.

The Committee would like to thank the many members who make a donation over and above the membership fee.

New members are always welcome to the Club. Please contact our Membership Secretary Jill Norris on 01798 860936 or <u>jillandbarry.norris@gmail.com</u> for an application form.

Annual Subscription Rates: (from 1st February each year) £7.50 for individual membership, £10.00 for a family membership



LODSWORTH & DISTRICT GARDEN CLUB www.ldgc.org.uk