

1947 to 2019

CHIDDINGLY

HORTICULTURAL

SOCIETY

Affiliated to the Royal Horticultural Society

SCHEDULE OF CLASSES

2019

OFFICIALS

President:	Mrs D Robinson
Vice-presidents:	Mrs J Gasson Mr J Robinson
Chairman:	Mr J Puttick
Hon Show Secretary:	Miss S Willcocks Tel: 01435 813650
Hon Treasurer:	Mrs J Symonds Tel: 01825 840094
Hon Secretary:	Miss Z Cornford Tel: 01323 449352
Membership Secretary:	Miss S Cornford Tel: 01323 449352
Committee:	Mr G Berry; Ms L Lash; Mrs S Barter; Mr D Goodwin

PROGRAMME 2019

All events will be held in Chiddingly Village Hall

- | | |
|------------------------------------|---|
| Spring Supper: | Friday 15th February
Supper - 7pm for 7.30pm |
| Spring Show: | Saturday 23rd March
Staging: 9.30am - 10.45am
Show opens: 2.30pm
Prize giving: 4pm |
| Summer Show: | Saturday 29th June
Staging: 9.30am - 10.45am
Show opens: 2.30pm
Prize giving: 4pm |
| Autumn Show: | Saturday 14th September
Staging: 9.30am - 10.45am
Show opens: 2.30pm
Prize giving: 4pm |
| Autumn Meeting
and AGM: | Friday 18th October
7pm for 7.30pm |

SHOW RULES

- 1 Exhibitors must be members of the society.
- 2 No exhibitor to make more than one entry in each class.
- 3 With the exception of the Decorative Classes all produce shown for exhibition must have been grown by the exhibitor in his/her own garden or allotment, and the Committee reserves the right for any of its members to visit the garden or the allotment of any exhibitor after entries have been made. Exhibitors may be called upon to certify that the produce has been grown entirely by themselves or, in the case of Pot Plants, have been in their possession two months before the date of the show.
- 4 Children under 14 may not exhibit in adult classes. Those aged 14 to 16 inclusive may exhibit in adult classes upon payment of the normal adult class fee. These young people will not be asked to pay a yearly membership subscription until they reach 17.
- 5 Judges shall be appointed by the Committee. The judges' decision will be final and they will have the power to withhold any prizes where the subject of the competition is unworthy or where there are insufficient entries.
- 6 Vegetables must be staged clean.
- 7 Judges may cut fruit, vegetables, cakes etc., and may open bottles and jars.
- 8 Tomatoes, cucumbers and lettuces are to be staged as vegetables.
- 9 Where indicated entries must be staged in vases supplied by the society. These will be available in the Hall on the morning of the show.
- 10 Containers used for Jams and similar exhibits must not show names or trademarks of commercial concerns. Lids may be covered by a disc of paper or other opaque material.

- 11 Payment must be made with entries. All entries must be paid for even if not staged. All entries should be submitted before 5.30pm on the Wednesdays before the shows, but late entries at double fees will be accepted up to 1pm on the Thursdays before the shows.
- 12 The winner of a cup not won outright shall enter into an undertaking to restore the cup to the Hon Secretary in all respects in a similar condition as when delivered to him or her, when requested do so.
- 13 No one shall enter the place of exhibition whilst judging is in progress except Officers and Stewards appointed by the Committee to do so.
- 14 No judge may have any interest of any kind whatever in the class or classes which he or she is appointed to judge.
- 15 Exhibits may not be removed from the tables until immediately after prize giving at each show.
- 16 The Committee shall have the power to add to, amend or alter the rules at special meetings called for that purpose
- 17 Exhibitors must not move other exhibits or entry cards when staging their exhibits except under the supervision of a show superintendent.

SOME DISCOUNTS are available via membership of Chiddingly Horticultural Society

Discount at the Spring supper.

10% at Thorpe Gardens, Horam on production of your Membership Card prior to entry of goods on till and subject to their discretion. Discount not available on goods already subject to other discounts or special offers. Closed Mondays.

We can offer our members a Loyalty Card for use at Paradise Park, Newhaven

NOTES

For guidance of exhibitors in decorative classes

- 1 While the quality of material should always be considered, the attributes of good arrangement, i.e. design, balance, colour etc. are of greater importance
- 2 In all classes where cut material is used, all stems must touch water in the container.
- 3 Buds must be removed where number of blooms is stated, in both Horticultural and Decorative classes.
- 4 In all exhibits of flower arranging, plant material must predominate over everything else used.
- 5 No artificial plant material shall be used unless stated in the schedule.
- 6 An "accessory" is anything, other than plant material, bases, containers and drapes, which is used as part of an exhibit.
- 7 "Foliage" is leaves and buds not showing flower or colour.
- 8 A miniature exhibit must not measure more than 4ins or 100mm overall.
- 9 A Petite exhibit must be more than 4ins or 100mm but less than 9ins or 230mm overall.
- 10 All exhibits not to exceed 21ins or 533mm across unless otherwise stated.

Prizes for all the shows

Adult Classes

1st - 30p; 2nd - 20p; 3rd - 10p Unless otherwise stated

Children's Classes

1st - 60p; 2nd - 40p; 3rd - 20p

Spring Show

THE SPRING CHALLENGE CUP

Donated by Mrs Tuck for the most points in all classes

THE MISS FREUND CUP

Donated by Miss Freund for the best Daffodil exhibit

THE MILLENNIUM MAYOR'S CUP

Donated by George Kennard for the best exhibit in Class 16

THE LONGLEY CUP

Donated by the Longley family for the best exhibit in Decorative classes 30 and 31

THE LILIAN TAYLOR MEMORIAL SHIELD

For the best exhibit in the Cookery classes

THE QUEENIE CORNFORD COOKERY CUP

For the best exhibit in the recipe class (37)

THE CHILDREN'S TROPHY

Donated by Mrs Martin for the best exhibit irrespective of age

NOTE

The divisions and sub-division of the RHS classifications of Daffodils (Narcissi) indicate the Classes in this show which are appropriate.

If in doubt, exhibitors should confirm with a member of the Committee that exhibits are entered in the correct class.

DAFFODILS: information about the various Divisions of daffodils can be found at <http://thedaffodilsociety.com/wordpress/a-guide-to-dafodils/classification-system/> and also on the RHS website www.rhs.org.uk

Spring Show

Flower Classes

Class Daffodils (Narcissi) *If you can name the variety(ies) please do*

- 1* Division 1 - Trumpet daffodils 3 stems
One flower to a stem; corona (trumpet) as long as or longer than the perianth segments (petals)
- 2* Division 2 - Large-cupped daffodils 3 stems
One flower to a stem; corona (cup) more than one-third but less than equal to the length of the perianth segments (petals)
- 3* Division 3 - Small-cupped daffodils 3 stems
One flower to a stem; corona (cup) not more than one-third the length of the perianth segments (petals)
- 4* Division 4 - Double daffodils 3 stems
One or more flowers to a stem with doubling of the perianth segments or the corona or both. This Division includes Sir Winston Churchill & Cheerfulness
- 5* Bunch Type Flowers 3 stems
Divisions 5 Triandrus, 7 Jonquilla and Apodanthus, 8 Tazetta.
*Classes 1, 2, 3, 4, 5 to be displayed using the Society's vases: Rule 9
- 6 Cyclamineus and other daffodils 3 stems
Division 6 Cyclamineus, Div 12 Other daffodils of garden origin
- 7 Miscellaneous - any variety not covered by Classes 1 - 6 3 stems
- 8 As Class 1 above 1 stem
- 9 As Class 2 above 1 stem
- 10 As Class 3 above 1 stem
- 11 As Class 4 above 1 stem
- 12 As Class 5 above 1 stem
- 13 As Class 6 above 1 stem
- 14 As Class 7 above 1 stem
- 15 Mixed daffodils 9 stems At least 3 different varieties

Spring Show

- 16 A collection of spring flowers, at least 3 different kinds
- 17 Tulips, any variety or varieties, 3 stems
- 18 Muscari (Grape hyacinths) 5 stems
- 19 Polyanthus/primula/primroses 5 stems
- 20 Planted outdoor container, max 36cm (approx 14ins) diameter
- 21 Any other flower, one kind 3 stems
- 22 One spray of shrub or tree in flower
- 23 A pot or bowl of spring bulbs in flower
- 24 One indoor plant in flower. Pot maximum 7ins or 178mm diameter
- 25 One indoor plant in flower. Pot over 7ins or 178mm diameter
- 26 One orchid in flower, in a pot - pot maximum 9ins or 230mm diameter
- 27 One foliage plant
- 28 Rhubarb 3 stalks [Forced rhubarb, leave foliage on. Natural rhubarb, cut foliage to leave approx 75mm leaf above stalk]

Decorative Classes

(See notes on page 6)

- 30* Exhibit - A Shakespeare play
- 31* A Woodland Walk
- 32 Exhibit - petite, in a spectacles case
- 33 Exhibit - Chinese New Year - Fire element
- 34 Exhibit - a small posy

* Classes 30 and 31 must not exceed 530 x 530 mm (approx 20" x 20")

Spring Show

Cookery Classes

- 35 A Simnel cake
- 36 A rhubarb crumble
- 37 Apricot & stem ginger loaf (*see recipe pages 23/24*)
- 38 Three cinnamon buns
- 39 A savoury flan
- 40 Three sausage rolls – shortcrust pastry
- 41 A small dish of pasta salad
- 42 A small dish of pâté
- 43 A jar of marmalade
- 44 A jar of chutney or pickle

Photography Classes - max size 9 x 6ins or 228 x 152mm including mount

- 45 Reflections
- 46 Trees in Winter
- 47 Wildlife

Art and Craft Classes

- 48 A small sculpture or model made from wood
- 49 A flower limerick
- 50 An Easter card – any medium

ART & CRAFT EXHIBITION

We'd like to have an Art & Craft Exhibition at the Spring Show - not competitive, just an opportunity for members and non-members to put on show anything under the heading of "Art & Craft", including photography. So we can allocate space, please inform a committee member in advance what you'd like to bring.

Children's Classes

- Section A - 5 yrs and under
- Section B - 6 and 7 yrs
- Section C - 8 and 9 yrs
- Section D - 10 and 11 yrs
- Section E - 12 yrs and over

Spring Show

- Class 1 A painted boiled egg
- Class 2 Make a toy rabbit – any medium
- Class 3 An Easter card – any medium

Summer Show

- Class 1 A small flower arrangement
- Class 2 A fruit made from Plasticine or similar
- Class 3 A drawing of a flower

Autumn Show

- Class 1 A potato print picture
- Class 2 An Autumn collage – any medium
- Class 3 A Christmas card - with Christmas tree, holly or ivy in the design.

- Class 4 Design a picture for the cover (inside or outside) of the 2020
(all ages) Show schedule - to be judged with adult entries by the public.
It must be overall size 148mm wide by 210mm deep max
(exactly the same size and shape as this page - portrait). See
Class 72.

CHILDREN

Whilst we expect you to ask advice and learn from adults, your exhibits must be *entirely your own work*. Please do not put your entries on the same form as your parents. You must have your own entry form which can be made as follows:

SPRING SHOW (or Summer or Autumn Show)

Surname..... First Name..... Age.....

Section (A, B, C, D or E):

I wish to enter these classes

Summer Show

THE RHS BANKSIAN MEDAL (if granted)

Awarded to the exhibitor gaining the largest total amount of money in prizes in the Horticultural Classes. The exhibitors who have won the Banksian Medal in the previous two years are not eligible to compete. Should two competitors tie, the first in alphabetical order shall receive the Medal unless he/she has previously won a Medal and the other not

A PERPETUAL CHALLENGE CUP

For the exhibitor gaining most first prizes in Classes 1 - 49 inclusive

THE PERPETUAL CHALLENGE TANKARD

Donated by Mrs Houghton for the most points gained in Classes 1 - 49 inclusive

THE PERPETUAL CHALLENGE CUP

Donated by Mr Barnham for the best vegetable exhibit in Classes 1 - 16 inclusive

THE PERPETUAL CHALLENGE CUP

Donated by Mr Barnham for the best Fruit exhibit in Classes 18 - 24 inclusive

THE PERPETUAL CHALLENGE CUP

Donated by Mrs Agg for the family of not more than two adults and any number of children of 16 years or younger gaining most points in all Classes

AN RHS CERTIFICATE

For the best collection of flowers in Class 25

THE CHIDDINGLY SWEET PEA CHALLENGE CUP

For the best exhibit in Class 27

THE PERPETUAL CHALLENGE CUP

Donated by Lady Penrose for the best Sweet Pea exhibit in Class 28

THE CHIDDINGLY HORTICULTURAL SOCIETY SWEET PEA CUP

For the best exhibit in Class 29

THE ROSE BOWL

Donated by Mrs M Knight for the best exhibit in Class 39

THE FELLOWES CUP

Donated by Mrs Fellowes for the best exhibit in Class 40

THE PERPETUAL CHALLENGE TROPHY

Donated by Miss Dayrell for the best Full Blown Rose in Class 41

THE MILLENNIUM CUP

Donated by Lynne Calvert and Bob Simpson for the best exhibit in Class 42

THE HOBDEN CUP

Donated by Mr & Mrs M Hobden for the most points in flower classes 25 - 45

THE PERPETUAL CHALLENGE CUP

Donated by Miss Bennett for the best exhibit in Class 52

THE CHALLENGE CUP

Donated by Mr Hayford for the best exhibit in Class 53

THE SPRINGFIELD CHALLENGE CUP

Donated by Springfield Nurseries for the best exhibit in Class 54

THE LILIAN TAYLOR MEMORIAL SHIELD

For the best exhibit in the Cookery Classes

THE PEGGY WILLIAMS MEMORIAL TROPHY

For the most points in the Cookery Classes in the Summer Show

THE CHILDREN'S CHALLENGE CUP

Donated by Mr and Mrs Phillips for the most points gained in the Children's section

Summer Show

Vegetable Classes

If you can name the variety please do so

Class

- 1 Four potatoes
- 2 One cabbage [retain approx 50mm of stalk]
- 3 Three pieces of spinach or chard
- 4 Three carrots [cut off foliage to approx 75mm]
- 5 Six radishes [trim foliage to approx 40mm]
- 6 Six spring (salad) onions [leave all foliage and roots attached]
- 7 Five onions from sets [trim roots back to basal plate. Trim foliage]
- 8 Five pickling shallots (less than 30mm diameter)
- 9 Five pods peas [leave approx 25mm of stalk]
- 10 Five dwarf or climbing French beans
- 11 Five broad beans
- 12 One cos or semi-cos lettuce [roots should be washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied]
- 13 One cabbage lettuce [see previous re roots]
- 14 Two courgettes [ideally approx 150mm in length, 35mm diameter]
- 15 Three round beetroot [ideally 60 - 75mm diameter. Trim foliage to approx 75mm]
- 16 Two vegetables of one kind not included in Classes 1 - 15

Summer Show

Fruit Classes

If you can name the variety please do so

- 18 Three stalks of rhubarb [Cut foliage to leave approx 75mm leaf above stalk]
- 19 Six strawberries
- 20 Six gooseberries
- 21 Six raspberries
- 22 Six bunches of blackcurrants
- 23 Six bunches of redcurrants
- 24 A plate of any other fruit - mixed or single varieties

NOTE: soft fruit must be shown with stalks on

Flower Classes

- 25 Collection of flowers, at least 3 different kinds, not to include shrubs
- 26 Sweet Peas 6 spikes
- 27 Sweet Peas 4 varieties, 3 spikes of each
- 28 Sweet Peas 1 variety only, 6 spikes
- 29 Sweet Peas 12 spikes (to be displayed in vase provided by the Society)
- 30 Annuals 3 stems of one kind
- 31 Carnations or Pinks 3 stems, any colour or colours

Summer Show

- 32 Annuals 3 separate kinds, 1 stem of each, in one vase
- 33 Delphiniums 1 spike
- 34 Perennials 5 kinds, 1 stem of each
- 35 Sweet Williams 3 stems
- 36 Liliium (Lilies) 3 stems
- 37 Alstroemeria 3 stems
- 38 Rambler Roses 3 sprays, any colour or colours
- 39 Cluster Flowered (Floribunda) Roses 3 stems, any colour or colours
- 40 Roses 6 blooms, any colour or colours
- 41 Scented full blown Rose 1 bloom - to be judged by the public
- 42 One specimen bloom CHIDDINGLY rose
- 43 Cycle of bloom - one vase with 3 roses; the bud, the perfect and the blown blooms
- 44 Any flower, other than already in these Classes, one kind, 3 stems
- 45 Flowering shrub 1 stem
- 46 A pot plant. Pot maximum 7ins or 178mm diameter
- 47 A pot plant. Pot over 7ins or 178mm diameter
- 48 A pot (max dia 8ins or 200mm) of Pelargonium (Geranium)
- 49 An orchid in flower in a pot - pot maximum 9ins or 230mm diameter

Egg Class

- 50 6 Eggs

Art and Craft

- 51 A model made from matchsticks. Max size 210mm x 297mm x 200mm high, portrait or landscape shape. To be judged by the public

Summer Show

Decorative Classes (See notes on page 6)

- 52* Exhibit - The name of a painting
- 53* Exhibit - Under the sea
- 54 Exhibit - Strawberries and cream
- 55 Exhibit - a miniature - shades of green
- 56 Exhibit - any container - for novices. A Novice Class for anyone who has not won a prize in Decorative Classes at any previous Show.

* Classes 52 and 53 must not exceed 530 x 530 mm (approx 20" x 20")

Cookery Classes

- 57 A lemon courgette cake (*see recipe page 24*)
- 58 A dish of curry
- 59 Three fruit scones
- 60 Three cookies featuring chocolate
- 61 A Swiss roll
- 62 A fruit tart with pastry base
- 63 A dish of hummus
- 64 A jar of jam
- 65 A jar of jelly

Photography Classes

(Maximum size 9 x 6ins or 228 x 152mm including mount)

- 66 Driftwood
- 67 A Sussex river or stream
- 68 Shadows

Autumn Show

THE DAHLIA CHALLENGE CUP

Donated by Mr Kitchen for the best exhibit in classes 1 - 11

THE CHRYSANTHEMUM CHALLENGE CUP

Donated by Mr Crane for the best exhibit in classes 12 or 13

THE A D FROST CUP

Donated by Mrs Frost for the best exhibit in classes 24 or 25

THE BILL BAKER AND KEN DAVIS MEMORIAL SHIELD

For the most points in classes 27 - 43

THE LILIAN TAYLOR MEMORIAL SHIELD

For the best exhibit in the Cookery classes

THE JOHN LAYCOCK CUP

Donated by Pamela Laycock for the best exhibit in class 45

THE CHIDDINGLY PHOTOGRAPHY CUP

For the best exhibit in class 70

Autumn Show

Aggregate of all Shows: presented at the conclusion of the Autumn Show:

THE PERPETUAL CHALLENGE CUP

Donated by Mr Watson for the exhibitor gaining most points in the Horticultural classes in all three shows, having exhibited in each

THE PERPETUAL CHALLENGE CUP

Donated by Lady Baillieu for the exhibitor gaining most points in the Decorative classes in all three shows, having exhibited in each

THE PERPETUAL CHALLENGE CUP

Donated by Mrs Vi Braden for the exhibitor gaining most points in the Cookery classes in all three shows, having exhibited in each

THE PERPETUAL CHALLENGE CUP

Donated by Mrs Watson for the exhibitor gaining most points in the Children's classes in all three shows, having exhibited in each

THE PERPETUAL CHALLENGE CUP

Donated by Mrs Salle Barnham for the exhibitor gaining most points in the Photography classes in all three shows, having exhibited in each

THE FAIRWAY CHALLENGE CUP

Donated by the Fairway family for the exhibitor gaining the most points in the Art and Craft classes in all three shows, having exhibited in each

THE ANNIE ROSE MEMORIAL CUP

Donated by the family of Mrs Annie Rose for the most points gained overall during the year

Autumn Show

Flower Classes

NOTE: The following measurements are usually accepted.

Large flowered 220 - 260mm across.

Medium flowered 170 - 220mm across.

Small flowered 115 - 170mm across.

Miniature flowered not exceeding 115mm across.

Class If you can name the variety please do so

- 1 Dahlias, large or medium decorative, 3 blooms
- 2 Dahlias, small decorative, 3 blooms
- 3 Dahlias, miniature decorative, 3 blooms
- 4 Dahlias, large or medium cactus/semi-cactus, 3 blooms
- 5 Dahlias, small cactus, 3 blooms
- 6 Dahlias, miniature cactus, 3 blooms
- 7 Dahlias, small ball (115 - 170mm), 3 blooms
- 8 Dahlias, miniature ball (not exceeding 115mm), 3 blooms
- 9 Dahlias, Pompon (not exceeding 50mm), 3 blooms
- 10 Dahlias, any other classification, 3 blooms
- 11 One specimen dahlia

Information about the different groups of dahlias can be found at

www.dahlias.co.uk/dahlia_types/index.php

Autumn Show

- 12 Chrysanthemums, 1 bloom, any colour
- 13 Chrysanthemums, 1 spray, any colour
- 14 Ornamental grass or sedge, 3 stems, one variety
- 15 African marigolds, 3 stems
- 16 Michaelmas daisies, 3 stems, any colour
- 17 Phlox, 3 stems, any colour
- 18 Any annual, 3 stems
- 19 Fuchsia, 3 stems, any variety
- 20 Roses, 3 blooms
- 21 One spike, spray, head or stem of flowers or shrub
not included in classes 1 - 20
- 22 A collection of flowers, at least 3 different kinds
- 23 Any other flower, 3 stems
- 24 A pot plant in flower. Pot maximum 7ins or 178mm diameter
- 25 A pot plant in flower. Pot over 7ins or 178mm diameter
- 26 An orchid in flower in a pot - pot maximum 9ins or 230mm diameter

Fruit and Vegetable Classes

- 27 A basket of 5 different vegetables - 1 of each
* Prizes for Class 27 will be: 1st - 60p; 2nd - 40p; 3rd - 20p
- 28 Four white potatoes
- 29 Four coloured potatoes

Autumn Show

- 30 Three leeks [wash roots and leave intact, tie the leaves and don't cut]
- 31 Five onions from sets [tie tops with raffia, trim back roots]
- 32 Five onions from seed
- 33 A butternut squash [leave the stalk on]
- 34 One vegetable marrow [ideally less than 350mm long; leave the stalk on]
- 35 Five shallots
- 36 Five tomatoes [Cl 36 & 37, leave the calices attached]
- 37 Five cherry tomatoes [must not exceed 35mm diameter]
- 38 Two parsnips [cut off foliage to approx 75mm]
- 39 Three beetroot, globe or cylindrical [ideally 60 - 75mm diameter. Trim foliage to approx 75mm. Don't cut or trim the roots]
- 40 Five carrots [cut off foliage to approx 75mm]
- 41 Five runner beans [leave the stalks on - cut with scissors]
- 42 A pumpkin (for eating, not the largest size - leave the stalk attached)
- 43 Two vegetables of a kind not included in Classes 27 - 42
- 44 The oddest-shaped vegetable
- 45 The largest onion *1st prize only*
- 46 The longest bean *1st prize only*
- 47 The longest carrot *1st prize only*
- 48 Five dessert apples [leave the stalks attached]
- 49 Five culinary apples
- 50 Five of any other fruit [leave the stalks attached]

Autumn Show

Decorative Classes

(see notes on page 6)

- 52* Exhibit - Hallowe'en
- 53* Exhibit - Peace
- 54 Exhibit - An Autumn wreath
- 55 Exhibit - A miniature - to include wood
- 56 Exhibit - A petite - Buried treasure

* *Classes 52 and 53* must not exceed 530 x 530 mm (approx 20" x 20").

Cookery Classes

- 57 An apple and blackberry tart (*see recipe on pages 24/25*)
- 58 A fruit crumble
- 59 A chocolate cake
- 60 Three vegetable samosas
- 61 Three pieces of a tray bake
- 62 Two stuffed vegetables
- 63 Five savoury straws
- 64 A small loaf of bread – not made in a bread maker
- 65 A jar of jam
- 66 A jar of curd

Autumn Show

Photography Classes

(Maximum size 9 x 6ins or 228 x 152mm including mount)

- 67 Gone to seed
- 68 Into the woods
- 69 Bugs and butterflies
- 70 A panel of three or more photographs on the subject of trees. Mounted on a single mount or board (maximum size A3 - 30cm x 42cm) and titled. To be judged by the public.

Art and Craft Classes

- 71 A Christmas tree decoration – any medium
- 72 Something new from something old
- 73 A design for this Schedule front cover for 2020, to A5 size (overall 148mm wide x 210mm deep, to fit exactly on this page - portrait). To be judged by the public.
NB We need at least 4 pictures for the cover, inside and out - for the front cover leave room for the title "Chiddingly Horticultural Society 2020"

RECIPES

APRICOT AND STEM GINGER LOAF (Spring Show Class 37)

115g/4oz wholemeal flour	Grated zest of 1 lemon
115g/4oz plain flour	2 tbsp milk
1½ tsp baking powder	4 pieces stem ginger
150g/5oz soft light brown sugar	4 tbsp ginger syrup
115g/4oz softened butter	175g/6oz no-soak dried apricots chopped
2 eggs - beaten	
For the glaze icing:	100g/4oz sieved icing sugar
	Approx. 30ml/2 tbsp fresh lemon juice

Preheat oven to 180 C/160 C fan/Gas Mark 4. Grease and line a 900g/2lb loaf tin. Place the flours, baking powder, sugar, butter, eggs, lemon zest and milk in a mixing bowl. Beat using an electric whisk for 2 minutes, scraping down the

mixture halfway through. Fold in the apricots. Finely chop three pieces of stem ginger, add to the mixture with the syrup. Thinly slice the remaining stem ginger. Spoon the cake mixture into the prepared tin and level the surface.

Arrange the sliced ginger down the centre of the top.

Bake for 1 to 1¼ hours or until a skewer comes out clean when inserted. Cover loosely with foil or greaseproof paper if the top becomes too brown. Remove from the oven and leave in the tin for about 15 minutes before transferring to a wire rack to cool. Once cool, add remaining lemon juice to icing sugar, beat until smooth and thick enough to coat back of a spoon then drizzle the lemon glaze icing over the loaf and decorate with additional stem ginger.

LEMON COURGETTE CAKE (Summer Show Class 57)

200g/7oz grated courgette

200g/7oz plain flour

½ tsp salt

½ tsp bicarbonate of soda

1 tsp ground cinnamon

150g/5oz caster sugar

125ml/4fl oz vegetable oil

1 egg

¼ tsp baking powder

2 tsp lemon zest

Pre-heat the oven to 160 C/140 C fan/Gas mark 3. Grease and line a 900g/2lb loaf tin. In a bowl, beat together the courgette, sugar, egg and oil. In a separate bowl, sift together the flour, salt, bicarbonate of soda and baking powder; stir in the cinnamon and lemon zest. Stir the flour mixture into the courgette mixture just until blended. Pour the batter into the prepared tin.

Bake for 45 minutes in the preheated oven until a knife inserted in the centre comes out clean. Remove from heat and cool about 10 minutes before turning out onto a wire rack to cool completely.

APPLE AND BLACKBERRY TART (Autumn Show Class 57)

For the filling: 3 smallish cooking apples

175g/6oz blackberries

2 tbsp caster sugar + 1 tbsp for finishing touch

For the pastry: 175g/6oz self-raising flour

75g/3oz softened butter

2 tbsp caster sugar

1 large egg

Pre-heat the oven to 180C/fan 160C/Gas 4. Grease a baking tin 16 x 27 x 3cm deep (6½ x 10½ x 1¼" deep). Sift the flour into a bowl, then rub in the butter. Mix in the sugar, make a well in the centre, break the egg into it & mix thoroughly. Bring it together to form a soft dough. Put the dough into the tin, ensure it covers

the base and comes halfway up the side of the tin. Core & slice the apples. Leave skins on. Arrange them on the pastry & sprinkle with a dusting of sugar. Spread the blackberries over the apples and sprinkle with 1 tbsp sugar. Bake the tart for 45 mins. Remove & sprinkle with remaining 1 tbsp of sugar.

ENTRY FORM SPRING SHOW: Saturday March 23rd 2019

To be returned to **Sally Willcocks, 14 Kingston Villas, Chiddingly Road, Horam. TN21 0JL** by **5.30pm Wednesday March 20th**.
Late entries up to **1 pm Thursday March 21st** charged double fees.
Entries may also be returned to The Six Bells.

Or email/phone chiddinglyhorticulturalsociety@gmail.com
Tel: 01435 813650 - fees payable on the day

I wish to enter the following classes (please show numbers and enclose remittance of 10p per exhibit).

.....

.....

.....

.....

I declare that the above entries are all my own produce as defined in Show Rule 2 and agree to abide by the rules of the Society.

Name Date

Address.....

.....

Total fees Email

[Email address if you wish to receive Horti Soc newsletters, info]

Annual subscription £4 (if not already paid) £

Total remittance £.....

ENTRY FORM SUMMER SHOW: Saturday June 29th 2019

To be returned to **Sally Willcocks, 14 Kingston Villas, Chiddingly Road, Horam. TN21 0JL** by **5.30pm Wednesday June 26th**.
Late entries up to **1 pm Thursday June 27th** charged double fees.
Entries may also be returned to The Six Bells.

Or email/phone chiddinglyhorticulturalsociety@gmail.com
Tel: 01435 813650 - fees payable on the day

I wish to enter the following classes (please show numbers and enclose remittance of 10p per exhibit).

.....

.....

.....

.....

I declare that the above entries are all my own produce as defined in Show Rule 2 and agree to abide by the rules of the Society.

Name Date

Address.....

.....

Total fees Email

ENTRY FORM AUTUMN SHOW: Saturday Sept 14th 2019

To be returned to **Sally Willcocks, 14 Kingston Villas, Chiddingly Road, Horam. TN21 0JL** by **5.30pm Wednesday September 11th**. **Late entries up to 1pm Thursday September 12th** charged double fees. Entries may also be returned to The Six Bells.

Or email/phone chiddinglyhorticulturalsociety@gmail.com
Tel: 01435 813650 - fees payable on the day

I wish to enter the following classes (please show numbers and enclose remittance of 10p per exhibit).

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I declare that the above entries are all my own produce as defined in Show Rule 2 and agree to abide by the rules of the Society.

Name Date

Address.....

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Total fees Email.....

PRIZE WINNERS 2018

SPRING SHOW

Spring Challenge Cup	Holly Dann
Miss Freund Cup	Robin Symington
Millennium Mayor's Cup	Tony Mills
The Longley Cup	Holly Dann
Lilian Taylor Memorial Shield	Julie Baker
The Queenie Cornford Cup	Sue Cornford
Children's Trophy	Rosie Tuson

SUMMER SHOW

RHS Banksian Medal	Ann Hobden
Perpetual Challenge Cup (Classes 1 - 49)	John Ford
Perpetual Challenge Tankard (Mrs Houghton)	John Ford
Perpetual Challenge Cup (Classes 1 - 16)	Julie Baker
Perpetual Challenge Cup (Classes 18 - 24)	Tony Mills
Perpetual Challenge Cup (Mrs Agg)	Melissa Rosborough, Amelia Rae & Jessica Emery
RHS Certificate	Ann Hobden
Chiddingly Sweet Pea Challenge Cup	Ann Hobden
Perpetual Challenge Cup (Lady Penrose)	Ann Hobden
CHS Sweet Pea Cup (Best Exhibit Class 29)	Ann Hobden
Rose Bowl	Holly Dann
Fellowes Cup	Robin Symington
Perpetual Challenge Trophy (Miss Dayrell)	Pauline Tiplady
Millennium Cup	Robin Symington
Hobden Cup	Ann Hobden
Perpetual Challenge Cup (Miss Bennett)	Julie Biggs
Challenge Cup (Mr Hayford)	Julie Biggs
Springfield Challenge Cup	Holly Dann
Lilian Taylor Memorial Shield	Diane Rosborough
Peggy Williams Memorial Trophy	Liz Lash
Children's Challenge Cup	Amelia-Rae Emery

AUTUMN SHOW

Dahlia Challenge Cup (Mr Kitchen)	Robin Symington
Chrysanthemum Challenge Cup (Mr Crane)	Robin Symington
A D Frost Cup (Mrs Frost)	Ann Hobden
B Baker and K Davis Memorial Shield	John Ford
Lilian Taylor Memorial Shield	Zoe Cornford
John Laycock Cup (Pamela Laycock)	Tony Mills
The Chiddingly photography cup	

Aggregate of all shows, winners must have exhibited in all 3 shows:

Perpetual Challenge Cup (Mr Watson)	John Ford
Perpetual Challenge Cup (Lady Baillieu)	Holly Dann
Perpetual Challenge Cup (Mrs Vi Braden)	Sue Cornford
Perpetual Challenge Cup (Mrs Watson)	Hetti-Georgina Kidd
Perpetual Challenge Cup (Mrs Salle Barnham)	Holly Dann and David Goodwin
Fairway Challenge Cup (Fairway family)	Tony Mills
Annie Rose Memorial Cup	John Ford

Maximum points for a vegetable

For collections of vegetables, the following is based on figures given in the RHS Horticultural Show Handbook. Some vegetables are more difficult to grow to Show standards than others; the following list indicates how maximum points may be awarded to vegetables included in "Collections of Vegetables" so that collections of varying vegetables may be judged one against another.

Aubergines	18	Lettuce, butterhead, cos or crisp	15
Beans, broad	15	Lettuce, loose leaf	12
Beans, French	15	Marrows	15
Beans, runner	18	Okra	18
Beetroot, cylindrical, globe	15	Onions, exhibition, over 250g	20
Beetroot, long	20	Onions, 250g or under	15
Broccoli, coloured-headed	18	Onions, green salad	12
Broccoli, sprouting	15	Onions, pickling	12
Brussels Sprouts	15	Parsnips	20
Cabbages, Chinese	15	Peas	20
Cabbages, green	15	Peas, mange tout or snap	15
Cabbages, red	15	Peppers, hot (chilli) or sweet	15
Cabbages, Savoy	15	Potatoes	20
Calabrese	15	Pumpkins	10
Carrots, long pointed	20	Radishes, Oriental or winter	15
Carrots, stump rooted	18	Radishes, small salad	10
Cauliflowers	20	Rhubarb, forced	15
Celeriac	15	Rhubarb, natural	12
Celery, blanched or trench	20	Root vegetables, miscellaneous	15
Celery, self-blanching or green	18	Salsify	15
Chards	12	Scorzonera	15
Chives	10	Shallots, exhibition	18
Corn salad (lambs' lettuce)	10	Shallots, pickling	15
Courgettes	12	Spinach or spinach beet	12
Cress	10	Squash, summer	12
Cucumbers, under protection	18	Squash, winter	10
Cucumbers, outdoor grown	15	Swedes	15
Fennel, Florence	15	Sweet Corn	18
Garlic	15	Tomatoes, large	15
Herbs	10	Tomatoes, medium	18
Kale, curly (borecole)	12	Tomatoes, small	12
Kohlrabi	12	Turnips	15
Leeks	20		