



**Chedworth & District
Horticultural Society**

**2017
Annual
Show
Schedule**

**Chedworth Village Hall
Saturday 26th August**

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TIMETABLE

Monday 21st August

Last date to submit entry forms to Show Secretary.

Tuesday 22nd August

6.00 pm - 8.00 pm

Submission of entry forms and entry fees at village hall.

Late evening - Online publication of entries.

Saturday 26th August

8.00 am - 09.00 am. Exhibits received at Village Hall and marquee. *Late entries*

accepted until 8.30 am.

09.45 am - 11.30 am

Judging.

12.00 am Show opens.

4.30 pm Presentation of prizes.

5.00 pm Removal of exhibits.

Letter from the President of the Society



We are hoping for Bumper entries for the Show this year.

As we speak there are gardens being worked on in readiness for the 'Open Gardens and Flower festival ' in June. These will I am sure produce some wonderful entries for the show

in August.

The other classes will I am sure be well supported, photography, cookery, handicrafts...something for everyone producing a fun day and prizes.

The Committee and volunteers are hoping for multiple entries, please support them to keep up this lovely traditional day.

Chedworth & District Horticultural Society Committee

President:	Wiggy Talbot-Rice	720230
Chairman:	Simon Colbeck	720146
Treasurer:	Josie Hutson	720223
Hon. Gen. Sec:	Sophie Blackwell	720626
Show Secretary:	Iain Robertson	720683
Garden Visits:	Sue Bradbury	720628

Flower Section

Class

1. Collection of 3 roses, single stems
2. One Rose, single stem
3. Five Pansies or Violas, arranged in water
4. Display of 5 Fuchsia heads, presented in bowl of water
5. Vase of sweet peas
6. Bowl of nasturtiums
7. Vase of not more than 6 kinds of herbaceous annual, biennial or perennial mixed flowers. Vase to be no more than 6" (15.2 cm) internal diameter inside rim.
8. Vase of 3 penstemons (Border Species), any variety or mixed.
9. 3 blooms of decorative dahlias, either medium , 6" to 8" (15cm to 20cm) or Small, 4" to 6" (11cm to 15cm). Blooms in either size can be of any variety or mixed.
10. 3 blooms of cactus and/or semi-cactus dahlias
11. Six blooms of Pompom Dahlias, Maximum 2" (5.1cm) diameter; OR six blooms of small Ball Dahlias 4" to 6" (10.2cm – 15.2cm) diameter.
12. Single spike Gladiolus.
13. Three kinds of Woody Shrubs NOT including Roses.
14. Collection of silver and/or grey foliage in a bowl.
15. A suitable display of one variety of any other flower not listed above.
16. Flowering pot plant, any kind, pot to be not more than 8" (20.3 cm) diameter inside rim.
17. Foliage pot plant, any kind, pot to be not more than 8" (20.3 cm) diameter inside rim.
18. A display of mixed grasses.
19. Fuchsia Plant, any form . Pot to be no more than 10" (25.4cm) diameter inside rim.

Fruit Section

Class

30. Four Cooking Apples.
31. Four Dessert Apples.
32. Heaviest Apple. Any variety.
33. Four stoned fruit of any one kind
34. A dish of berried fruit
35. Three samples of any fruit
36. Basket of fruit of at least 3 varieties

Vegetable Section

Class

40. Collection of six kinds of vegetable (tomatoes may be included). Numbers for each kind as in their classes listed below. To be displayed in an area 3ft x 3ft maximum (91.5cm x 91.5cm).
41. Collection of up to four kinds of vegetable (tomatoes may be included). To be displayed in an area 2.5ft x 2ft maximum (76.2cm x 61cm). Any number of each kind.
42. Collection of four kinds of vegetables for stored, winter use. Numbers of each kind as in their classes listed below. To be displayed in an area 18" x 18" maximum (45.7cm x 45.7cm).
43. Two Cabbages.
44. Two rooted Lettuce staged in water.
45. Four Carrots - any variety.
46. Four Carrots long-rooted.
47. Six Onions from sets or seed, not to exceed 20oz. (575gm) each.
48. Six French Beans.
49. Pair of Marrows, white or green.
50. Three Peppers, any variety or colour including chillies.
51. Six pods of Runner Beans.
52. Three Beetroot, round or long.
53. Four Potatoes, one coloured variety.
54. Four Potatoes, one white variety.
55. Six Shallots.
56. Three Courgettes.
57. Six Tomatoes.
58. Dish of six Cherry Tomatoes.
59. Three Leeks.
60. Two Cucumbers.
61. Three samples of any other vegetable not listed in Classes 43 – 60.
62. A plate of three decorative Squashes.
63. The heaviest Beetroot.
64. The heaviest Leek.
65. The heaviest Marrow.
66. The heaviest Tomato.
67. The heaviest Potato.
68. The heaviest Onion.
69. The longest Runner Bean
70. The oddest shaped Vegetable.
71. A tied bunch of Culinary Herbs, not less than three and not more than six varieties, staged in water, varieties to be stated.

Please note - all above Vegetable Classes are open to all-comers.

Floral Art Section

Class

80. "Bees like me". An arrangement of flowers attractive to pollinators.
81. "Firecracker". An arrangement of "hot" coloured flowers.
82. "Minimalist". An arrangement using no more than 3 types of plant.
83. "Queen's Sapphire". An arrangement using any plant material and accessories. Space allowed 24" wide (60 cm). Height unlimited.
84. "Country Life". An arrangement in a jug using late summer flowers and plant material in colours that compliment the container. Space allowed 24" wide (60cm). Height unlimited.
85. "Petite". An arrangement in an egg cup.
86. "Formal Dinner". An arrangement using any plant material and accessories in a circular container. Space allowed 24" wide (60cm). Height unlimited.

Notes for Floral Art Classes: There is a pale blue backing board, approximately 36" (91cm) in height and the bench is 30" (76cm deep).

Domestic Section

Class

90. A basket of six eggs.
91. One jar of jam (any stoned fruit).
92. One jar of jam (any soft fruit).
93. One jar of orange or lemon curd.
94. One jar of marmalade.
95. One jar of home made fruit jelly.
96. One jar of chutney.
97. Home made alcoholic beverage (i.e. orange or sloe gin).
98. One jar of honey (own produce).
99. A traditional, hand made loaf of bread.
100. A machine-made granary loaf.
101. A plate of 5 cup cakes.
102. A pastie.
103. A plate of fudge
104. A plate of 6 flapjacks.
105. 3 scones.
106. 6 cheese straws.
107. An apple tart not more than 8" (10cm) diameter.
108. 6 Welsh cakes.
109. A Lemon Drizzle Cake see recipe page ??

Adult Handicraft Section

Class

- 110. Any embroidered item.
- 111. A bird nesting box.
- 112. A painting or sketch using any medium, not exceeding 15" x 12" (37.5cm x 30cm). Not including frame. Must be displayed vertically, not laid on the table.
- 113. Any sculpture (including wirework) for display on table top 24" x 24" (60cm x 60cm).
- 114. Any hand-knitted or crocheted item.
- 115. A hat.
- 116. An item of handicraft, not using a kit.
- 117. Any item of turned wood.
- 118. A poem for display, consisting of a composition in 4 lines in which the word "Bell" must appear at least once. (Special Chairman's prize).

Please note, no kits are to be used for any Handicraft Class. Whilst not essential, entrants are advised to attach a note to their exhibits indicating interesting features such as originality of design or method of construction.

Photographic Section

Class

- 120. By the sea
- 121. Country sunrise
- 122. Game bird
- 123. Hard at work
- 124. High on the hill
- 125. Need for speed
- 126. Peace and quiet
- 127. Village life
- 128. Wild country
- 129. Woodland scene

Exhibitors may enter as many classes as they wish but may make no more than 2 entries per class. Please also note Rule 3 on page 9.

Men and Boys Only

Class

130. Dorset Apple Cake.

Chedworth School Only

Class

140. A Garden in a pot (Y3-Y6).

141. A flower pot (Y1-Y2).

142. "Mr Egghead" (Reception).

143. A Summer Painting.

144. A Charcoal Drawing.

145. A piece of decorated writing based on a Nursery Rhyme (Reception).

146. A piece of decorated writing based on a Poem (Y1-Y2).

147. A piece of decorated Poetry (Y3-Y4).

148. A piece of decorated Shakespeare Prose (Y5-Y6).

Children's Open Section

Class

150. Lego vehicle.

151. A painting of a fish.

152. A fox mask.

153. An animal made from vegetables.

154. A decorated flower pot.

155. A selfie with a pet.

156. Mr Grasshead.

157. A model garden on a base (30cm square/1 ft square)

158. Posy in an eggcup.

159. Plate of 5 jam tarts.

Please note that Classes 150-154 are restricted to children under 8 on 26th August. Classes 155-159 are restricted to children aged under 15 on 16th August.

Chedworth Pre-School Only

Class

160. My Interest Tree

161. Children Around The World

162. My Favourite Meal

Please note that Classes 160 to 162 are open to children attending Chedworth Pre-School only. They will be judged during July at the Pre-School.

Rules

Classes 9 to 11 and 40 to 71 are open to all-comers. Entries to all other classes may be submitted by residents of the parishes of Chedworth, Yanworth with Stowell, Coln Rogers and Coln St Dennis; from other families with children at Chedworth School and Pre-School; as well as from residents of adjoining parishes who are fully paid up members of the Society.

1. An exhibitor may be of any age (except for classes 140 - 162) and either sex (except for Class 130).
2. All horticultural exhibits must be grown by exhibitors in their own gardens or allotments, or have been in their possession for at least three months. The use of refrigeration, in any form, is prohibited. This rule does not apply to Floral Art Classes.
3. Exhibitors may make more than one entry in any one class (but only two entries are allowed in photographic classes) but may only take one prize in that Class. Exhibits not to have been entered in any previous Chedworth Show.
4. Standards of entry are to be in accord with Hints for Exhibitors.
5. The Committee reserve the right to refuse any exhibit.
6. The Committee will take all reasonable care of exhibits but will not be responsible for any loss or damage.
7. The decision of the judges shall be final and they are empowered to withhold any prize if they do not consider the exhibits of sufficient merit or according to the Schedule.
8. Any complaint or objection must be lodged with the Committee by 3 p.m. on the day of the Show, accompanied by a deposit of 50p for each complaint. If upheld this will be returned, otherwise it shall be forfeit.
9. Where stated, a bowl or vase must comply with the following rules a) a bowl is a vessel as wide or wider than its depth, b) a vase is a vessel which has its height greater than its width.
10. Entry forms, accompanied by entry fees, should be sent either direct to Iain Robertson, Cowslip Corner, Cheap Street, Chedworth GL54 4AA by Monday 21st August, or taken to the official reception at the Village Hall between 6.00 p.m. and 8.00 p.m. on Tuesday 22nd August.
11. Late entries may be accepted at the discretion of the Committee up to 8.30 am on Saturday 26th August.
12. Exhibits will be received between 8.00 a.m. and 9.00 a.m. on the day of the Show. All exhibitors must leave the hall by 11.00 a.m.
13. Trophies and awards will be presented at 4.30 p.m. followed by the payment of prize money.

PLEASE DO NOT REMOVE EXHIBITS BEFORE 5.00 PM.

Lemon Drizzle Cake

To be used for Class 109

Ingredients

Cake

225g unsalted butter, softened
 225g caster sugar
 4 eggs
 finely grated zest 1 lemon
 225g self-raising flour powder

Drizzle topping

Juice 1½ lemons
 85g caster sugar

Method

Heat oven to 180C/fan 160C/gas 4.

Beat together 225g softened unsalted butter and 225g caster sugar until pale and creamy, then add 4 eggs, one at a time, slowly mixing through. Sift in 225g flour, then add the finely grated zest of 1 lemon and mix until well combined.



Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.

Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean. While the cake is cooling in its tin, mix together the juice of 1 1/2 lemons and 85g caster sugar to make the drizzle.

Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping. Leave in the tin until completely cool and then remove.

Note of Classes Entered - Use this table to make a note of their class numbers to help you remember the classes you are entering

Class								
Class								
Class								

Society Subscription Rates

Individual Membership	£5.00
Joint Membership	£9.00
Family Membership (any number of children under 18)	£10.00
Life Subscription	£40.00
Joint Life Subscription	£50.00

Subscriptions are due by 1st September 2017 and can be paid to the Treasurer, Mrs Josie Hutson, Pike House, Fossebridge, Cheltenham, GL54 3JR (Tel. 720223), or to any member of the Committee. Payment may be made at the Village Hall between 6.00 p.m. and 8.00 p.m. on Tuesday 22nd August 2017.

Show Judges

Domestic Classes	Rosemary Stammers
Floral Art Classes	Monika Peirce
Flower and Fruit Classes	Margaret Walters
Handicrafts and Children's Classes	Carolyn Evans
Photographic Classes	Mike Cheeseman
Vegetable Classes	Jeff Bolton

Show Admission Charges

Adults: Free
Children: Free.

Show Entry Fees

Entry fees, per entry per class:
Members: 20p
Non-members: 40p.

Show Prizes

Classes 40, 41 and 42: £5.
Classes 1 -159 (except 40,41,42,140-148 and 160-162): £2/£1/50p.

Prizes are to be collected on the day of the show. Cups to be collected from the Show Secretary following inscription (please return clean 1 week prior to 2017 show). Certificates to be collected on the day of the show or by arrangement with the Show Secretary.

Trophies

<p>Banksian Medal Royal Horticultural Society award for the highest total of prize money in Classes 1 – 71 (2015 and 2016 winners not eligible).</p>	<p>Photo Image Trophy Presented by Mr Paul Singer for the most points in classes 120-129.</p>
<p>Cecil Rhodes Challenge Bowl Presented by A.C.J.D. Cole Esq. for the best entry in Class 1.</p>	<p>Rosenthal Cup Presented by Mr. Graham Rosenthal for the best photograph in classes 120-129.</p>
<p>R.A. Marsh Salver Presented by the late Mr R.A. Marsh for the best Rose in the Show, chosen from any class.</p>	<p>Barbara Trehwella Shield Presented for the best entry from Chedworth School in Class 140.</p>
<p>Jack Dale Cup Presented by the late Mrs Mildred Dale for the best entry in Class 7.</p>	<p>Society Prizes Awarded for the best exhibits in Classes 141-145.</p>
<p>President's Trophy Presented by the late Mrs Judith Green for the best exhibit in Class 17.</p>	<p>A.W. Gatrell Cup Presented by Mr A.W. Gatrell for the best exhibit in Class 146.</p>
<p>Orchard Cup Presented by the late Mrs C.H. Taylor for the highest number of points in Classes 1 – 20.</p>	<p>A.W. Gatrell Prize Awarded for the best exhibit in Class 147.</p>
<p>Challenge Cup Presented by the late R.V.A. Pinchin Esq. for the highest number of points in Classes 1 – 71 (Chedworth residents only).</p>	<p>Mary Gatrell Cup Presented by Mrs M. Gatrell for the best exhibit in Class 148.</p>
<p>Stradling Cup Presented by R.A. Stradling Ltd for the highest number of points in Classes 9 - 11.</p>	<p>Eleanor Bruce Cup Presented by Mrs P. Bruce for the best exhibit in Class 150.</p>
<p>Harman Cup Presented by A Harman & Sons Ltd, for the highest number of points in Classes 30 – 71.</p>	<p>Ruth Watson Cup Presented by the late Mrs E.A. Watson for the best exhibit in Classes 150-154.</p>
<p>Styles Cup Presented by Mr Graham Styles for the best exhibit in Classes 40 – 71.</p>	<p>Eric Easter Cup Presented by the late Dr Watson for the highest number of points in Classes 155-159.</p>
<p>Cooper Bowl Presented by the late Mr H Cooper and Mrs Cooper for the highest points in Classes 80 – 86.</p>	<p>Jack Lawrence Cup Presented by the late Mr J. Lawrence for the best exhibit in Classes 160-162.</p>
<p>Pugh Cup Presented by the late Mr E.T. Pugh for the highest number of points in Classes 90 – 109.</p>	<p>Chairman's Poetry Prize Awarded for the best exhibit in class 118.</p>
<p>Coln Valley Challenge Cup Awarded for the highest number of points in Classes 110 –118.</p>	<p>Duggleby Cup Awarded for the best exhibit in Class 145.</p>

Hints For Exhibitors

We hope that these notes will encourage you to exhibit, and enjoy exhibiting , in the Annual Show and Fete.

Exhibitors should read the Schedule very carefully, including all the rules. All dimensions, quantities and other specifications must be adhered to.

Good presentation and clean exhibits are also important considerations.

Vegetable Classes

Preparation/Presentation. Root vegetables should be carefully washed, with a soft cloth and plenty of water, to remove soil. Do not apply oils and such like in an effort to improve appearance.

Vegetables should be staged attractively on plates or directly on the table in a wheel formation (e.g. peas), in rows (runner beans) or in pyramid form (carrots).

Collections are best displayed on a tray or board, usually covered in black felt or similar material, to the exact size stated in the Schedule. The tall vegetables such as leeks or celery are best stood upright on a light but firm framework at the back. Onions should lie placed on a box of sand or peat, underneath the covering material, to help keep them in position.

Root vegetables should have their leaves cut so that approximately

75mm of leaf stalk remains, which should be neatly tied. With small salad radishes approximately 40mm of stalk should remain.

Beans, broad, French and Runner. Aim to get fresh, even pods, free from any blemish, of uniform colour and length. Snip off the vine with scissors leaving a portion of stalk on each. Try wrapping them overnight in a damp tea cloth to keep them straight and fresh. Snap one or two of the "extras" to check for condition and interior freshness. Arrange on a plate or directly on the show bench, stalks to one end, tails to the other.

Beetroot should be of good appearance and size. not as large as a tennis ball or as small as a golf ball. Check the colour round the base and tap root. It should be nice and dark, not whitened.

Carrots - stump or long rooted. Avoid broken tips. Wash gently with soft cloth or sponge. Snip all hairs carefully. Cut off tops as above. Stalks should be neatly tied with raffia or green garden string. Avoid "greening" on shoulder.

Cabbages. Choose solid heads of equal size with a good waxy bloom. Remove minimum of outer leaves. Stage with approximately 75mm of stalk remaining with heads facing the front.

Cauliflowers. Reject specimens which are damaged or discoloured with loose or uneven heads. Just prior

to staging, trim back leaves to the level of the outside of the curd. Cover white curds with clean paper or cloth to exclude light. Remove immediately prior to judging.

Celery. Choose heads which are free from disease or pest damage. Reject specimens with flower heads forming. Display laid flat in single classes; upright in collections. In collection classes hold the sticks together with raffia or green string. To exclude light cover with paper or a damp cloth and remove prior to judging.

Courgettes should be young, tender, uniform in shape, with fruits not less than 100mm and not more than 200mm long and approximately 35mm in diameter, or approximately 75mm diameter in the case of round cultivars. Stage flat, with or without flowers.

Cucumber. Fruits should be a good fresh green colour with a waxy bloom and with the flower still attached. The flower end should be fully developed, the barrel well shaped with a short handle. Display flat on show bench.

Culinary Herbs. For horticultural show purposes a culinary herb is a plant possessing some aromatic quality that makes it of value for flavouring soups, stews, salads, etc; the following being amongst the more important kinds: angelica, balm, basil, bay, borage, chervil, chives, coriander, dill, fennel, hyssop, lovage, marjoram, mint, parsley, rosemary, sage, savory, sweet cicely (myrrh), tansy, tarragon, and thyme. Seed

forms such as coriander and dill and root forms such as horseradish should not be included.

Leeks should be uniform in length, in good condition, firm and compact throughout the length of the barrel, with no bulbous swellings at the base and with a good uniform blanch. Avoid excessive stripping of outer leaves. Place specimens, in collections, vertically on a back board. Bind in the leaves to an appropriate length. In other classes lie flat on the show bench with the roots to the front, neatly teased out and well cleaned. Ensure that stem, leaves and roots are flushed clean with tap water. Do not let the water run between the leaves to leave unsightly soil particles.

Lettuce. Lift, with roots intact, in the evening or early in the morning of the show. Heads should be fresh and of even and attractive colour. Wash heads but avoid soil particles collecting between the leaves. Wash roots, wrap in moist tissue and insert in a plastic bag, neatly tied. Remove only markedly damaged outside leaves. Stage directly on show bench, hearts facing the front.

Marrows. Young tender fruits of uniform shape and approximately 380mm long are most preferred, or in the case of round cultivars, less than 500mm circumference. Fruits should be a good even colour and fresh. Old mature fruits which are not suitable for table use should be excluded. In the case of pairs, they can be cut early to achieve uniformity of size.

Wipe clean and stage directly on show bench.

Onions grown from seed or sets should be chosen for evenness of size. They should be well ripened, extreme loose outer skin removed, but not peeled. Cut off the tops to within 4/5 cm of the bulb, then fold over and bind with uncoloured raffia and the roots neatly trimmed back to the basal plate. Onions are often staged on rings or soft collars. Pickling onions should not exceed 30mm in diameter nor should the necks be tied or whipped.

Parsnips. Roots should be straight and of good length, evenly tapered and well developed. As with carrots, great care should be taken when lifting the roots, as bruising and scratching will show later. Wash thoroughly with clean water. Carrots and parsnips benefit from special growing conditions in raised boxes, beds, pipes or specially prepared holes.

Peas. Take care not to remove the bloom. Snip each pod off the haulm with scissors. Can be displayed without trimmings, sometimes in form of catherine wheel, but best placed on a suitably sized plate covered with clean tissue paper. Place them in two layers and then put the best pod of all across the top.

Potatoes. Potatoes come in two classes, white and any colour other than white, and any shape. Choose medium sized, equally matched

specimens for the cultivar, generally 170g to 225g and free from skin blemishes caused by pests and diseases. Wash tubers using plenty of water with a soft sponge. Stage on plates with rose end outwards. Cover with a cloth to exclude light until just before judging. Avoid extra large tubers and those with deep set eyes.

Radishes, small salad. The body of the radish should be fresh, firm, medium-sized, young, tender and brightly coloured. It should be free of blemishes and with foliage trimmed to approximately 40mm. Dig at the last possible moment to retain maximum turgidity. Cut spare specimens to check internal condition.

Shallots. Stage as separate bulbs, not as clusters. Bulbs should be thoroughly dried and free from staining and loose skins. Roots should be cut off to the basal plate and the tops neatly tied or whipped using uncoloured raffia. Stage on dried sand or similar material which should preferably be of a contrasting colour and piled on the plate slightly to raise the centre. Shallots for pickling must not exceed 30mm diameter.

Tomatoes. Choose specimens of the right size, shape and colour for the cultivar. The calyces (stalk) must be firm and fresh. The fruit should be firm with no "green back". Aim for a uniform firm set of fruit with small eyes and firm, fresh calyces. Stage on a plate with calyx up.

Fruit Classes

Preparation. Begin preparation early. Protect against frost and cold winds in spring. Consider thinning of heavy sets of fruits such as apples, pears and plums. Thin in stages bearing in mind that early thinning has the most beneficial effect on size, removing small, blemished and misshapen fruits first.

Fruits that require plenty of sunshine to bring out their colours should not be over-shaded. Expose gradually to more sunshine as they ripen by the removal of leaves and tying back overhanging foliage but glasshouse-grown fruit need the protection of their foliage to avoid sun scald. Some growers protect individual fruits in muslin or perforated clear polythene bags. Some fruits are liable to split when almost ripe. This can sometimes be mitigated by covering the root area with black polythene.

Picking. Pick as near to show time as possible. Apples, pears, plums and allied fruit must be picked with the stalk intact. Handle fruits as little and as gently as possible so as not to spoil the natural bloom.

Selection. Fruits should be fresh, uniform, free from blemish and characteristic in shape and colour. Avoid under-ripe and over-ripe fruit.

Presentation and staging. Aim for a neat, attractive, symmetrical presentation. Do not polish the fruits.

Apples should be staged with the eye up, stalk down, placing one fruit in the centre and the remainder around it. The centre fruit can be raised by placing a cushion of white tissue beneath it.

Pears are best arranged around the perimeter of the plate with the stalks towards the centre.

Plums, cherries and similar fruit are best laid out in lines across the plate, stalks intact.

Flower Classes

Preparation before cutting. Starting two to three weeks before the show, keep the soil moist by applying generous quantities of water, especially if the weather is hot and dry. In many cases the removal of unwanted, weak side shoots or buds will aid the development of the central or main flower.

If possible, protect blooms such as asters, chrysanthemums, dahlias, gladioli, lilies and pansies to prevent spotting caused by heavy rain, hail damage or splashing from the soil. Make sure pot plants have sufficient space in which to grow and turn pots frequently to avoid lop-sided growth.

Cutting. Cut in the evening or early morning of the show when the flowers and foliage are cool. Cut flower stems as long as possible. Make a slanting cut to assist the uptake of water. Some varieties of chrysanthemums and penstemons are reluctant to absorb water and

benefit from slitting the cut stems 75mm upwards from the base or dipping the severed ends in boiling water.

Remove undeveloped side shoots, unopened buds and some of the lower leaves as these will often divert water from the stems and open flowers to be exhibited. Plunge cut stems up to their neck in deep containers of clean water. It is a considerable advantage to do this overnight, placing the container in a cool position from which light is largely excluded.

Staging exhibits at the show. Remove any damaged or discoloured or broken leaves as a result of the journey to the show. Cut a portion from the base of all flower stems to assist the uptake of water, making sure the length of the stalk retained is appropriate for the size of the vase or container. Ensure containers are filled with water. Produce exhibits of good balance with flowers of even size and quality in containers of suitable proportions.

Roses. Cut stems with sharp secateurs. In the show vase leave clean, healthy top leaves intact, removing only those below the water line. Arrange blooms so that each flower is seen from the front, heads being as stiff and upright as possible. Wire netting or similar in the vase keeps them in position. Any faded blooms should be removed at the base of the stalks. Meritorious blooms are fresh, free from blemish, in its

most perfect phase, half to three quarters open, of full size for the variety, good form with petals of good substance, regularly and gracefully arranged within a circular outline with a well formed centre. Colour bright and brilliant. Well formed foliage of good size and texture, free from blemish due to disease or pests.

Pansies are best shown using a shallow dish or tray, rectangular in shape, topped by a board with holes for the stems. Cover the container with a suitable material and finally position the flowers. Judges look for a flower that is large, circular in outline, clean, fresh with smooth, thick, velvety petals without serrations, lying evenly on each other and either flat or slightly reflexed so that the surface of the flower is slightly convex.

Chrysanthemums are likely to suffer air bubble problems in the woody stem, stopping water absorption. To avoid this strip the lower leaves and place in water. Again cut the stem and then soak for a few hours. Cut them again obliquely with a sharp knife at the same time making a slit upwards for about 25mm before putting into show vase. Vases should have broad bases and unwanted stems can be used to pack the vase to hold the blooms in position. Petals should be perfect. Avoid removing bad petals. Sometimes edges can be carefully trimmed, but if removed, carefully adjust other petals.

Dahlias should be gathered early on show morning or the evening before. Use the method already described to avoid air bubbles and support in vases using loose wire netting or stems with foliage removed. Take care to obtain similar specimens of the same variety. Arrange to achieve perfect symmetry, trying to keep stems as long as possible, with each head facing the same way.

Gladioli. Cut spikes with a knife, starting Tuesday before the show, directly above fifth leaf immediately the first floret shows a little colour. Store in bucket of cold water in cool shed. In the show vase wedge stems so that blooms are properly spaced, with florets facing the front. Look for an erect spike, with fresh, unblemished blooms and foliage. Avoid faded florets, at the expense of unopened ones, and bent stems.

Pot Plants should be in clean pots which do not detract from the general appearance - rather enhance it. Pots should be on the small side in proportion to the plant to spread. Supports should be unobtrusive. Diseased or injured leaves should be carefully removed. Remember that plants requiring most skill to produce are likely to steal the show if all entries are of a high standard. Oversized, old or immature plants should be avoided.

Preserves

General Guidelines. Jars and bottles should be made of clear glass

and suitable for the type of preserve. Jars should be full and have an airtight seal, preferably a transparent plastic film with a waxed paper disc next to the product. They should be labelled (contents and date made) and the glass may be polished using methylated spirit, but take care not to taint the contents. Avoid honey jars with screw tops as the threads does not produce a good seal.

Jam. Jars should be filled to within 3mm of top ($\frac{1}{4}$ inch). The fruit should be evenly distributed and skins tender. The colour should be bright, even and characteristic and there should be no scum, mould or sugar crystals. Consistency should be jellified with no loose liquid or syrup and not runny or sticky.

Chutney. Colour should be bright and even throughout, consistency reasonably firm and uniform, with no air bubbles or free vinegar. Mature flavour.

Marmalade. Consistency should be jellified, not runny or too firm. Peel should be tender, uniformly cut and evenly distributed, the flavour slightly bitter and characteristic of the fruit used. There should be no air bubbles or scum and the colour bright and characteristic.

Fruit Jelly should be brilliantly clear, no pulp, haze or scum. Colour even, bright and characteristic. Consistency should tremble but hold its shape, no air bubbles. True flavour of fruit, full and well balanced.