

SUMMER SHOW SCHEDULE 2021

Grayshott Village Hall - Saturday 10th July

Staging 9-10.20am, Judging 10.30am, Viewing 2-4pm, Prize-giving 4pm

JUDGES

Plants, Flowers and Vegetables (Classes 1-63)	Sheila Rapley
Floral Arrangements (Classes 64-66)	Jackie Squance
Home Produce (Classes 67-75)	Diana Terry
Juniors (Classes 77-78)	Fiona Bayly

PLANTS & FLOWERS

To be shown in vase/box/glass provided unless marked with an asterisk *

Class/Vase size

1. * One large flowered rose of any variety in own vase
2. 2" 3 blooms of large flowered roses of 3 DIFFERENT varieties
3. Glass One rose head, less than 5cm in diameter, floating in a glass of water (glass supplied)
4. 3" One spray of a cluster flowered rose
5. * A bowl of roses. Number and varieties to be of exhibitor's choice, maximum diameter of bowl 18cm (7"), to be viewed from all angles
6. * 3 blooms of one kind of rose:- 1 in bud, 1 in perfect stage, one in full bloom in own vase
7. 2" 5 stems of sweet pea of ONE variety
8. 2" 5 stems of sweet peas to include 2 or more varieties
9. * A bowl of sweet peas, maximum diameter of bowl 15cm (6"), to be viewed from all angles
- 10a. Box 6 blooms of pansies of same or different varieties
- 10b. Box 6 blooms of violas of same or different varieties
11. 2" 5 stems of calendula (Pot Marigold)
12. 2" 3 stems of dianthus (carnations/pinks/sweet williams)
13. 2" One stem of a liliium (not day-lily, calla or alstroemeria etc)
14. Box 6 fuchsia florets, one or more varieties, singles and/or doubles
15. 2" One stem of each of 3 DIFFERENT kinds of flower raised from seed by the exhibitor, annual or biennial
16. 3" 3 blooms of dahlias (remove any buds from stems)
17. * 3 different clematis to be displayed in own vase
18. * 3 hosta leaves, one from each of three different kinds of hostas, in own container
19. 3" One stem each of 4 DIFFERENT herbaceous perennials
20. 4" One stem each of 3 DIFFERENT trees or shrubs all to be in flower
21. 4" 3 stems of hydrangea
22. * Cut mixed flowers to illustrate the range of species grown, if arranged in a bowl to be viewed from all angles.
23. * Single stem of any indoor plant in own vase

- 24. * Single stem of any garden plant in own vase
- 25. * A stem of a plant grown for perfume in own vase
- 26. * 3 heuchera leaves, one from each of three different kinds of heuchera in own container

Pot/Container Grown Exhibits

- 27. One fuchsia plant. Maximum pot size 20cm (8")
- 28. One pelargonium plant. Maximum pot size 20cm (8")
- 29. One flowering plant, excluding varieties covered by other classes. Maximum pot size 25cm (10")
- 30. One flowering plant, excluding varieties covered by other classes. Maximum pot size 10cm (4")
- 31. One named plant grown for foliage. Maximum pot size 25cm (10")
- 32. One hanging basket/container
- 33. A window box or tub/container. Minimum size 25 cm (10")
- 34. **OPEN CLASS** - any flowering plant or foliage plant in own container. Maximum container diameter 25cm (10")
May include varieties covered by other classes.

FRUIT AND VEGETABLES

One variety unless otherwise stated. To be shown on plate provided unless marked with asterisk *

Class/Plate size S = Small M= Medium

- 35. S 8 strawberries with plugs attached
- 36. S 8 raspberries with plugs attached
- 37. S 8 gooseberries with stalks attached
- 38. S 6 strigs of blackcurrants
- 39. S 6 strigs of red or white currants
- 40. M A collection of mixed fruit. Minimum 4 each of 4 different kinds.
- 41. M A minimum of 4 of any one kind of fruit not listed above
- 42. * 3 stalks of rhubarb – Displayed with approx. 3" of foliage and not trimmed at the bottom, just cleaned of any loose debris
- 43. * **OPEN CLASS** 2 round lettuces of same variety, with the roots washed, wrapped in damp paper and enclosed in a plastic bag
- 44. * 2 Cos lettuces of same variety with the roots washed, wrapped in damp paper and enclosed in a plastic bag
- 45. M **OPEN CLASS** 3 courgettes between 10-15cm (4-6") in length
- 46. M 5 white potatoes of SAME VARIETY (must be named)
- 47. M 5 coloured potatoes of SAME VARIETY (must be named)
- 48. M 3 potatoes all different varieties and all named
- 49. M 3 potatoes of the variety supplied by the Society for the Potato Championship and grown however the exhibitor wishes.
- 50. M 6 pods of peas
- 51. M 6 pods of asparagus pea, petit pois or mangetout
- 52. M 6 pods of broad beans
- 53. M 6 carrots with tops trimmed to approx. 7.5cm/3"
- 54. M 6 radishes

- 55. M 6 spring onions
- 56. M 4 tomatoes of any variety
- 57. * 2 cucumbers
- 58. * 6 pickling shallots (max diameter 3cm)
- 59. * **OPEN CLASS** 4 round beetroot with tap root intact & tops trimmed
- 60. * 4 stalks of spinach beet
- 61. * Collection of 6 different species of cut culinary herbs in own container
- 62. * A growing pot of 4 different herbs. Max pot size 25cm (10")
- 63. * At least 2 of any one variety of any vegetable not listed above

FLORAL ARRANGEMENTS

- 64. **OPEN CLASS "Bursting with Blooms"**
Max size 60cm x 60cm. Height optional.
- 65. **For Novices**
An informal arrangement made from flowers and plant material from your garden. Max size 45cm x 45cm. Height optional
N.B. A Novice is a Grayshott Gardeners Club Member who has never previously won a Floral Arrangement Cup.
- 66. **"Simply Red"** Max size 25cm x 25cm x 25cm

HOME PRODUCE

Exhibits to be shown on the plates provided unless the class is marked with an asterisk* and should not contain fish, meat (exc. where encased in pastry), soft cheese, uncooked eggs, yoghurt or fresh cream.

- 67. **OPEN CLASS** – Banana & Honey Tea-bread – recipe provided
- 68. * Brioche – on a wooden board
- 69. 3 Cheese Scones
- 70. 3 Chocolate Chip Shortbread Biscuits
- 71. * A portion of roasted aubergine, courgette, red pepper & onion dressed with balsamic vinegar and fresh basil.
- 72. * A jar of Redcurrant Jelly
- 73. * Lamb's lettuce, sliced beetroot & green pepper salad served with French dressing.
- 74. A portion of or an individual Lemon Tart
- 75. * A bottle of Elderflower Cordial

Note – Jars used must be plain and labelled with the item's name and full date. They should be sealed by using either a wax disc and then cellophane, or a new twist top or press on plastic lid that will pop when opened. Vinegar preserves must have a lid that is a good fit, do not use a cellophane cover. Trade jars and lids and coffee jars are not acceptable. Baked goods should be shown on a plate with a doily and covered.

Recipe for Banana & Honey Tea-bread (Class 67)

Cake Ingredients

115g (4oz) unsalted butter
115g (4oz) light soft brown sugar
115g (4oz) set honey
2 eggs, beaten
225g (8oz) white self-raising flour
1/2 teaspoon ground cinnamon
2 large bananas
A good squeeze of lemon juice

Method

1. Preheat oven to 180C/350F/Gas Mark 4.
Lightly grease & line a 900g (2lb) loaf tin.
2. Beat together butter, sugar & honey, until light & fluffy.
3. Gradually beat in eggs, then fold in flour & cinnamon.
4. Peel bananas & mash with lemon juice. Fold bananas into tea-bread mixture.
5. Spoon mixture into prepared tin & level surface.
6. Bake in oven for 60 – 75 mins until risen, golden brown & firm to touch.
If necessary, cover lightly with non-stick baking paper or foil towards end of cooking time to prevent top of loaf over-browning.
7. Cool for few minutes in tin. Then turn out onto wire rack.

PHOTOGRAPHY

76. **"A Cosy Corner"** A photograph taken on the theme by the exhibitor.
Max exhibit size no larger than an A4 sheet.

The photography class will be judged by Visitors Vote. Voting will cease 10 mins before Prize-giving.

JUNIORS – OPEN CLASSES Please state age on Entry Form

77. **INDIVIDUAL** under 8 – A Pot of Home-Grown French Marigolds
78. **INDIVIDUAL** 8-11 – A Pot of Home-Grown French Marigolds

