

SUMMER SHOW SCHEDULE 2024

Grayshott Village Hall - Saturday 13th July

Staging 8.40-10am, 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

PLANTS & FLOWERS

To be shown in vase/box/glass provided unless stated otherwise

Class	Vase Size	Description
1.		1 large-flowered rose of any variety in own vase
2.	2"	3 blooms of large-flowered roses of 3 different varieties
3.	Glass	1 rose, no more than 4cm (1.6") in diameter, floating in a glass of water (glass supplied)
4.	3"	1 stem of any multi-headed 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, 1 in full bloom in own vase
7.	2"	5 stems of sweet pea of 1 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.		No class
13.	2"	1 stem of a liliium (not day-lily, calla or alstroemeria etc.)
14a.	Box	6 fuchsia florets, same variety, singles and/or doubles
14b.	Box	6 fuchsia florets, two or more varieties, singles and/or doubles
15.	2"	1 stem of a 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, one stem each, in own vase
18.		3 hosta leaves, one from each of three different kinds of hostas, in own container
19.	3"	1 stem each of 4 different herbaceous perennials
20.	4.25"	1 stem each of 3 different trees or shrubs all to be in flower
21a.	4.25"	3 heads of same hydrangea

21b.	4.25"	3 heads of different hydrangeas
22.		Cut mixed flowers to illustrate the range of species grown, in own container
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.		1 fuchsia plant. Maximum pot size 20cm (8")
28.		1 pelargonium plant. Maximum pot size 20cm (8")
29.		1 flowering plant, excluding varieties covered by other classes. Maximum pot size 25cm (10")
30.		1 flowering plant, excluding varieties covered by other classes. Maximum pot size 10cm (4")
31.		1 named plant grown for foliage. Maximum pot size 25cm (10")
32.		An arrangement of 3 different annuals in own container max size 30cm (12")
33.		A planted container. Minimum size 25 cm (10")
34.		Any flowering 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, otherwise placed directly on table.		
Class	Plate size	Description
35.	Small	8 strawberries with plugs attached
36.	Small	8 raspberries with plugs attached
37.	Small	8 gooseberries with stalks attached
38.	Small	6 strigs of blackcurrants
39.	Small	6 strigs of red or white currants
40.	Medium	A collection of mixed fruit. Minimum 4 each of 4 different kinds
41.	Medium	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.		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.	Medium	3 courgettes between 10-15cm (4-6") in length
46.	Medium	5 white potatoes of same variety (must be named)
47.	Medium	5 coloured potatoes of same variety (must be named)

48.	Medium	3 potatoes all different varieties and all named
49.	Medium	3 potatoes of the variety supplied by the Society for the Potato Championship
50.	Medium	6 pods of peas
51.	Medium	6 pods of asparagus pea, petit pois or mangetout
52.	Medium	6 pods of broad beans
53.	Medium	6 carrots with tops trimmed to approx. 7.5cm (3")
54.	Medium	6 French beans
55.	Medium	6 spring onions
56.	Medium	4 tomatoes
57.		2 cucumbers
58.		3 onions
59.		4 round beetroot with tap root intact & tops trimmed
60.		4 stalks of spinach beet
61.		6 small bunches of different named species of cut culinary herbs in own container(s)
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.	"Royal Ascot" Max size 60cm x 60cm. Height optional	
65.	For Novices – "A design in a fruit or vegetable" An informal arrangement made from flowers and plant material. Max size 45cm x 45cm. Height optional - N.B. A Novice is a Club Member who has never previously won a Floral Arrangement Cup.	
66.	"Natural Beauty" Max size 25cm x 25cm x 25cm	
HOME PRODUCE		
Exhibits to be shown on the plates provided unless stated otherwise and should not contain fish, meat (excl. where encased in pastry), soft cheese, uncooked eggs, yoghurt or fresh cream.		
Class	Plate size	Description
67.	Medium + Cover	OPEN CLASS – Iced Lime Tray Bake – recipe provided overleaf – 3 squares to be entered
68.		3 croissants on own board
69.		A portion of Puy lentil salad in own container
70.		A portion of hummus in own container
71.	Medium	A portion of or an individual Spanish omelette
72.		A portion of or an individual rhubarb crumble in own container
73.	Small	3 ginger biscuits
74.		A jar of raspberry jam
75.	Small	3 Florentine biscuits

Note – Jars used must be plain and labelled with the item’s name and full date (DD/MM/YYYY). 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. Kilner jars are acceptable, trade jars/lids and coffee jars are not. Baked goods should be shown on a plate with a doily and covered.

Recipe for Iced Lime Tray Bake (Class 67)

Main Ingredients

250g (9oz) self-raising flour
 1.5 tsp baking powder
 175g (6oz) unsalted butter (room temperature) plus extra for greasing
 175g (6oz) caster sugar
 3 large eggs
 3 tbsp whole milk
 Lime zest (finely grated, from 2 limes)

Icing

250g (9oz) icing sugar
 Lime juice (from 2 limes)
 Lime zest (finely grated, from 1 additional lime) to decorate

Method

1. Lightly grease a 23cm x 30cm (9" x 12") traybake tin or small roasting tin and line with baking parchment.
2. Combine all the main ingredients in a bowl and beat well for about 2 minutes or until smooth and thoroughly blended.
3. Turn into the prepared tin and level the surface. Bake in a preheated oven at 180°C (fan 160°C, gas 4) for 35-40 minutes until the cake is well risen, springy to the touch and beginning to shrink away from the side of the cake tin.
4. Leave to cool slightly in the tin, then turn out on to a wire cooling rack, peel off the lining paper, and cool.
5. To make the icing sift the icing sugar into a bowl. Mix in enough of the lime juice to give a runny consistency. Pour over the cooled cake and leave to set. When cool, cut into squares and serve.

N.B. Exhibitors to enter 3 squares for the show.

PHOTOGRAPHY

76. "English Country Garden"

A photograph taken on the theme by the exhibitor.

Max exhibit size 21cm x 30.5cm. *The photography class will be judged by Visitors Vote.*

Voting will cease 15 mins before prize-giving.