

AUTUMN SHOW
SATURDAY 11th SEPTEMBER 2010
SATURDAY 10th SEPTEMBER 2011

SECTION “A” FRUIT

DESSERT APPLE CLASSES

1. Discovery, dish of 4.
2. Ellison’s Orange, dish of 4.
3. James Grieve, dish of 4.
4. Laxton’s Fortune, dish of 4.
5. Lord Lambourne, dish of 4.
6. Spartan, dish of 4.
7. Any other cultivar, dish of 4.
8. Any Russet cultivar, dish of 4.
9. Distinct cultivars, 3 dishes of 3.

COOKING APPLE CLASSES

10. Bramley’s seedling, dish of 4.
11. Charles Ross, large fruits, dish of 4.
12. Grenadier, dish of 4.
13. Howgate Wonder, dish of 4.
14. Lord Derby, dish of 4.
15. Any other cultivar, dish of 4.
16. Distinct cultivars, 3 dishes of 3.

CRANE CUP – Best Apple Exhibit.

EHS SILVER DIPLOMA – Runner up to Crane Cup.

DESSERT PEAR CLASSES

17. Conference, dish of 4.
18. Doyenne du Comice, dish of 4.
19. Williams Bon Chretien, dish of 4.
20. Any other cultivar, dish of 4.
21. Distinct cultivars, 3 dishes of 3.

EASTCOTE CUP – Best Pear Exhibit.

EHS SILVER DIPLOMA – Runner up to Eastcote Cup.

MISCELLANEOUS CLASSES

22. Apple, any cultivar, heaviest, 1.
23. Collection of fruit, not less than 4 kinds, arranged for quality and effect, own container.
24. Dessert Apples, Cooking Apples and Dessert Pears, distinct cultivars, 3 dishes of 3.
25. Melon, 1.
26. Plums or Gages, dish of 4.
27. Any other fruit, 15 points and over (Notes for Guidance & Definitions: note 14, page 8)
28. Any other fruit, up to 14 points (Notes for Guidance & Definitions: note 14, page 8)

TINGAY CUP – Highest points in Section “A”.

EHS SILVER DIPLOMA – Runner up to Tingay Cup.

EHS SILVER DIPLOMA – Best Exhibit in Collection of Fruit.

SECTION "B" FLOWERS

Unless otherwise specified, exhibits should be 1 variety/cultivar.

CLASS

29. Chrysanthemums, large flowered reflex, 3 blooms.
30. Chrysanthemums, medium flowered reflex, 3 blooms.
31. Chrysanthemums, large flowered intermediate, 3 blooms.
32. Chrysanthemums, medium flowered intermediate, 3 blooms.
33. Chrysanthemums, medium flowered incurved, 3 blooms.
34. Chrysanthemums, pom-pom, 3 stems.
35. Chrysanthemums, any cultivar or cultivars, 5 blooms.
36. Chrysanthemum, 1 specimen bloom.
37. Chrysanthemums, 2 vases, 1 vase 3 blooms medium, 1 vase 3 blooms large.
38. Chrysanthemums, 1 vase, 3 stems sprays single, 1 cultivar.
39. Chrysanthemums, 1 vase, 3 stems sprays double, 1 cultivar.
40. Chrysanthemums, 1 vase, 3 stems sprays, mixed cultivars.
41. Chrysanthemums, 3 vases sprays, 3 cultivars, 3 stems of 1 cultivar in each vase.

TED MILLS MEMORIAL TROPHY - Best Chrysanthemum Exhibit.

CARTWRIGHT CUP - Highest points in Chrysanthemum Classes.

42. Dahlias, giant or large decorative, cactus or semi-cactus, 1 bloom.
43. Dahlias, medium decorative and/or cactus and/or semi-cactus, 3 blooms.
44. Dahlias, small or miniature decorative and/or cactus and/or semi-cactus, 3 blooms.
45. Dahlias, waterlily, 3 blooms.
46. Dahlias, pompon, 5 blooms.
47. Dahlias, small and/or miniature ball, 3 blooms.
48. Dahlias, any cultivar, 3 blooms.
49. Dahlia, excluding giant or large, 1 bloom.

G H BICKERTON CUP - Highest points in Dahlia Classes.

EHS SILVER DIPLOMA - Best Dahlia Exhibit.

50. Alpine, 1 pot.
51. Annuals / biennial, 5 stems, 1 kind not eligible for any other class.
52. Asters, 5 stems.
53. Cactus and/or Succulent collection, 6 pots (any size allowed).
54. Cactus, 1 pot (any size allowed).
55. Clematis, 5 florets, 1 or more cultivars.
56. Coleus, 1 pot, any size.
57. Fern, 1 pot, any size.
58. Flowering shrub (excluding Fuchsias), 3 stems.
59. Foliage plant(s), not eligible for any other class, 1 pot, any size.
60. Fuchsia Standard, minimum 18" /45cm clear stem between soil and lowest branch.
61. Fuchsia, 1 pot – non-standard, any size.
62. Fuchsia, 3 blooms, 3 cultivars (vases not provided).
63. Gladioli, 3 spikes.
64. Gladiolus, 1 spike.
65. Michaelmas Daisies, 3 stems.
66. Miniature Roses, 3 stems, 1 or more varieties.
67. Mixed flowers, not less than 3 kinds.
68. Orchid, any cultivar, 1 pot (any size).
69. Pansies, 5 blooms (vase not provided).
70. Pelargonium, 1 pot.
71. Perennials, 5 stems, 1 kind not eligible for any other class.
72. Rose, 1 specimen bloom large flowered.

73. Rose, 1 stem, cluster flowered.
74. Roses, 3 stems, cluster flowered.
75. Roses, 3 stems, large flowered.
76. Succulent, excluding Cactus, 1 pot (any size allowed).
77. Violas / Violettas, 5 blooms (vase not provided).
78. Zinnias, 5 stems.
79. Flowering plant(s), not eligible for any other class, 1 pot, any size.

EHS GOLD DIPLOMA - Highest points in Other Flowers Section B” (excluding Chrysanthemums and Dahlias).

EHS SILVER DIPLOMA - Best Exhibit in Other Flowers Section “B” (excluding Chrysanthemums and Dahlias).

SECTION “C” VEGETABLES

Unless otherwise specified, exhibits should be 1 variety/cultivar.

CLASS

80. Aubergines, 2.
81. Beans, French, 6, stalks on, even size.
82. Beans, Runner, 6. Prepare as above.
83. Beetroot, globe, 3, leave main tap root, min.60m diam. 75mm approx foliage stalks.
84. Beetroot, long, 2, with roots, well shaped and even. No side shoots. Long tap root.
85. Cabbage, round or pointed, 2, with approx 50mm trimmed stalk.
86. Carrots, long, 3. No discolouration at top. Trim foliage approx 75mm . Even size.
87. Carrots, other than long, 3. Prepare as above.
88. Cauliflower, 2, close, solid white curd. Approx 50mm stalk . Even shape.
89. Courgettes, 3, young, tender, even shape, well matched.. Approx 150mm length/ 35mm diam.
90. Cucumbers, 2, young, green, tender. Blemish free, straight.
91. Herbs, 1 bunch, any variety (in water).
92. Herbs, 3 bunches, 3 different kinds (in water).
93. Herbs, 1 pot, any size, 1 or more varieties.
94. Leeks, 3, stem, leaves and roots should all be clean. Uniform size and solid. Undamaged leaves.
95. Lettuces, all types, 2, with roots washed, wrapped in tissue and then in plastic.
96. Marrows, 2, uniform size, fresh, young tender.
97. Onion, 1, heaviest in show.
98. Onions,3, each bulb over 250g, uniform, firm, thin necks tied neatly, unbroken skins, trim roots.
99. Onions, 3, no bulb to exceed 250g. Prepare as above.
100. Onions, green salad 6, retain foliage and roots, wash well.
101. Parsnips, 3, long, uniform, large, no side roots, foliage trimmed to approx 75mm.
102. Peppers, sweet, 3, fresh, clear skins, uniform size.
103. Potatoes, 3 different cultivars, 4 of each, medium size, clean, few eyes.
104. Potatoes, other than white, 4. Prepare as above.
105. Potatoes, white, 4. Prepare as above.
106. Pumpkin or edible squash, 1, shapely, firm, stalk attached.
107. Shallots, exhibition, 6, large, shapely, firm, round. Necks tied. Even skins.
108. Shallots, pickling, 6, not more than 30mm diam. Prepare as above.
109. Swedes, 3, medium size, no side roots, short taproot.
110. Sweet corn, 3, fresh green husks with silks attached. Grains should be well formed to tip.
111. Tomatoes, large fruited, 3, not less than 75mm diam. With calyces.
112. Tomatoes, medium size, 6, approx 60mm diam. With calyces.
113. Tomatoes, small fruited, plum or cherry cultivars, 8, not more than 35mm diam. With calyces.
114. Marrow, heaviest, 1.
115. Runner bean, longest, 1
116. Potato, heaviest, 1.
117. Any other vegetable, 1 dish up to 14 points.
118. Any other vegetable, 1 dish, 15 points and over.

- 119. Collection of 4 kinds of vegetables, 2 of each.
- 120. Collection of 4 kinds of vegetables (see note 5, page 7.)
- 121. A basket of vegetables, not less than 4 kinds, shown for quality and effect.

Note: See Notes for Guidance and Definition; note 15, page 8.

ST VINCENTS CUP - Highest points in Vegetables Section “C”.
EHS SILVER DIPLOMA - Best Exhibit in Vegetables Section “C” (Excluding 114 -116).
EHS SILVER DIPLOMA - Best Exhibit basket of Vegetables.

SECTION “D” NOVICES

CLASS

- 122. Cactus, 1 pot.
- 123. Carrots, 3. No discolouration at top. Trim foliage approx 75mm . Even size.
- 124. Chrysanthemum, 1 bloom.
- 125. Chrysanthemums, 3 blooms.
- 126. Chrysanthemums, 3 stems, spray.
- 127. Dahlias, decorative, cactus or semi-cactus, 3 blooms.
- 128. Dahlias, any other classification, 3 blooms.3
- 129. Dessert Apples, 1 cultivar, dish of 3.
- 130. Cooking Apples, 1 cultivar, and dish of 3.
- 131. Dessert Pears, 1 cultivar, dish of 3.
- 132. Flowering plant, 1 pot.
- 133. Foliage plant, 1 pot.
- 134. Tomatoes, medium, 3.
- 135. Any other fruit (Notes for Guidance & Definitions: note 14, page 8)
- 136. Any other vegetable, 1 cultivar, 1 dish (Notes for Guidance & Definitions: note 15, p. 8)

EHS GOLD DIPLOMA – Highest points in Novices Section “D”.
EHS SILVER DIPLOMA – Best Exhibit in Novices Section “D”.

SECTION “E” FLORAL ART

Note: classes 141 and 142 may be taken to show ready made.

2010

CLASS

- | | |
|-------------------------------|---|
| 137. Signs Of Autumn | An Exhibit, to include foliage with berries and/or seeds. |
| 138. Harvest Supper | An Exhibit, open Staging. |
| 139. Autumn Produce | An Exhibit, to include fruits and/or vegetables. |
| 140. My Favourite Container | An Exhibit. |
| 141. Gleanings | A Petite Exhibit. |
| 142. Novices – Autumn Flowers | An Exhibit in a Basket. |

2011

CLASS HOLIDAYS

- | | |
|---------------------------------|---------------------------|
| 137. A Walk In The Woods | An Exhibit. |
| 138. Somewhere In Britain | An Exhibit, to be named. |
| 139. Heat wave | An Exhibit, open Staging. |
| 140. My Favourite Destination | An Exhibit, to be named. |
| 141. The Sea Shore | A Petite Exhibit. |
| 142. Novices – A Place To Visit | An Exhibit, Open Staging. |

ROSELLA BLAKE TROPHY - Highest points in Floral Art Section “E”.
KATHLEEN BOUQUET CUP - Best Exhibit in Floral Art Section “E”.

SECTION "F" DOMESTIC

(* please use recipes provided.)

2010

Note : For all preserves : waxed discs should be trimmed as needed to fit and sealed lids or cellophane tops used.

CLASS

- 143. Apple Strudels, 2 individual. *
- 144. Cheese Tartlets, 2. *
- 145. Chutney, 1 jar.
- 146. Cookies, 4, any variety.
- 147. Cordial or other soft drink, 1 bottle.
- 148. Decorated Cake, marked for visual effect only.
- 149. Jam, any berry, 1 jar.
- 150. Jam, any other variety, 1 jar.
- 151. Jam, stone fruit, 1 jar.
- 152. Jar of mincemeat.
- 153. Jelly, 1 jar.
- 154. GENTLEMEN'S CLASS : Eccles Cakes, 2.

2011

CLASS

- 143. Chutney, 1 jar.
- 144. Cordial or other soft drink, 1 bottle.
- 145. Fresh Fruit Salad, at least 5 varieties of fruit.
- 146. Jam, any berry, 1 jar.
- 147. Jam, any other variety, 1 jar.
- 148. Jam, stone fruit, 1 jar.
- 149. Jar of Mincemeat.
- 150. Jelly, 1 jar.
- 151. Mixed Fruit Cobbler. *
- 152. Marble Cake – own choice of recipe.
- 153. Quiche, vegetarian.
- 154. GENTLEMEN'S CLASS : Sausage Rolls, 2.

ST CATHERINES CHALLENGE CUP – Best Jam Exhibit.

EHS GOLD DIPLOMA – Highest Points in Domestic Section "F".

EHS SILVER DIPLOMA - Best Exhibit in Domestic Section "F".

SECTION "G" PHOTOGRAPHY

Note: Maximum Size 8" x 6" – All photographs to be shown unmounted or framed

2010

CLASS

- 155. Cityscape.
- 156. Woods.
- 157. The Beauty of Woods in Autumn.

2011

CLASS

- 155. The Thames.
- 156. Curves.
- 157. People.

EHS GOLD DIPLOMA – Highest points in Photography Section "G".

EHS SILVER DIPLOMA – Best Exhibit in Photography Section "G".

SECTION "H" HOMEMADE WINE

CLASS

158. 3 bottles of Wine, all different.

EHS GOLD DIPLOMA - Highest points in Homemade Wine Section "H".

EHS SILVER DIPLOMA - Best Individual bottle in Homemade Wine Section "H".

SECTION "I" CHILDREN

2010

CLASS

159. Brownies, 4 pieces.
160. Christmas Tree Biscuits, 4.
161. Draw and colour 5 fruits/vegetables – each in a different colour.
162. Design and make a face using anything from the garden.

2011

CLASS

159. Banana Muffins, 4.
160. Sausage Rolls, 2.
161. Own picture of an endangered species – any medium.
162. A Robot, made of "scraps".

JOHN MARSHALL CHILDREN'S CUP - Highest points in Children's Classes throughout the year.

EHS SILVER DIPLOMA - Best Exhibit in Children's Section "I" for each age group

RECIPES: AUTUMN 2010

APPLE STRUDELS

1 block puff pastry

3 cooking apples

3 tablespoons sugar

2 teaspoons lemon juice

½ teaspoon cinnamon

2 slices bread, made into crumbs

2 handfuls sultanas

1. Oven No 7 / 200°C. 20-25 mins approx. Greased baking tray.

2. Peel, core and thinly slice apples. Mix with other ingredients.

3. Roll out pastry thinly to a neat rectangle, straight sides, and approx 30x40 cm in size.

4. Spread apple mixture over whole pastry, but leave a gap along both long edges.

5. Cut in half down centre, lengthways.

6. Roll each half from centre towards gap edges.

7. Cut each roll into 4 pieces and place join side down onto baking tray.

8. Bake until golden brown.

9. Sieve with icing sugar to finish.

CHEESE TARTLETS

SHORTCRUST PASTRY

150g plain flour

80g margarine

FILLING

200g cream or cottage cheese

2 eggs

50g chopped ham and/or sweet corn

1 teaspoon chopped chives

Salt and pepper

Pinch of chilli flakes if wanted.

TOPPING

50g grated cheese – any type.

1. Oven no 6/190c approx 15 – 20 mins. 2 patty tins.

2. Rub flour and margarine together to resemble “breadcrumbs”.

3. Add enough water and mix to form a dough.

4. Roll out thinly and cut into circles to fit patty tins.

5. Press into shape.

6. Mix filling ingredients together and spoon into patty tins.

7. Sprinkle each with the grated cheese.

8. Bake until golden brown.

RECIPES: AUTUMN 2011

MIXED FRUIT COBLER:

SCONE TOPPING

150g self raising flour

½ tsp mixed spice

50g margarine

50g caster sugar

1 egg

Milk to mix

BASE

Any fruit and sugar to taste,

1 or 2 chopped apples will keep moist.

1. Oven No 6/190c. Approx 20-30 mins.

2. Put fruit and sugar into ovenproof dish.

3. Place flour, spice, sugar and marg into a mixing bowl.

4. Rub together to form “breadcrumbs”.

5. Add egg and enough milk to mix to a soft, not sticky dough.

6. Roll out to about 2cm thick, cut into circles approx 4cm diameter.

7. Arrange in an overlapping pattern on the top of the fruit.

8. Glaze scones with milk and a sprinkle of extra castor sugar.

9. Bake until golden brown.

ENTRY FORM

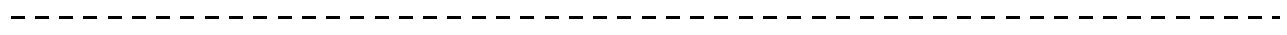
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

Number of entries.....Age (If entering Children's classes).....



ENTRY FORM

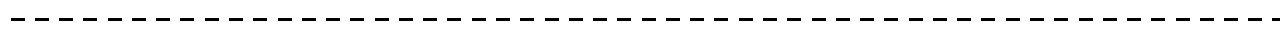
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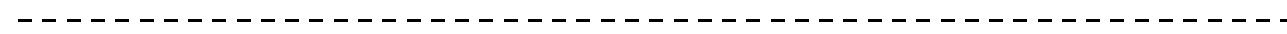
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

Number of entries.....Age (If entering Children's classes).....



If two or more members from one family are entering, IT IS ESSENTIAL to indicate clearly which member is entering which class. For children's entries, please show first names and age as at 1st September. All entries must be submitted as indicated not later than **9pm** on the **Wednesday** prior to the Show or to the Trading Hut on the Sunday prior to the Show. Conditions for **late entries** are set out in the Rules and Regulations – Rule 4 page 5.

ENTRY FORM

Mrs F Thomas

E-MAIL eastcotehorticultural@yahoo.co.uk

OR handed into the Trading Hut the Sunday prior to the Show.

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