

SUMMER SHOW
SATURDAY 19th JUNE 2010
SATURDAY 18th JUNE 2011

SECTION “A” FLOWERS

Unless otherwise specified, exhibits should be one variety/cultivar

CLASS

1. Rose, 1 specimen bloom, large flowered, no side buds.
2. Roses, 3 specimen blooms, large flowered, as above.
3. Roses, 3 stems, different cultivars, large flowered, side buds / blooms allowed.
4. Roses, 6 stems, large flowered, can be mixed.
5. Rose, 1 stem, cluster flowered, remove central bud a few days previously. 2 or more flowers.
6. Roses, 3 stems, cluster flowered, prepare as above.
7. Roses, 5 stems, cluster flowered, can be mixed.
8. Miniature rose, 1 stem.
9. Roses, 1 bowl or vase (your own) arranged for all round effect.

Note: All roses should be shown with clean leaves naturally attached.

HURFORD ROSE BOWL – Highest points in classes 1 – 9.

EHS SILVER DIPLOMA – Best Rose Exhibit.

10. Sweet Peas, 7 stems, 1 cultivar. NOTE : 3 or more blooms per stem
11. Sweet Peas, 9 stems, more than 1 cultivar.
12. Sweet Peas, 2 vases, 2 cultivars, 5 stems of one cultivar in each.
13. Sweet Peas, 3 vases, 3 cultivars, 5 stems of one cultivar in each.
14. Sweet Peas, bowl (your own) arranged for all round effect.

Note: straight stems for all classes. Also, 3 or more blooms per stem for classes 10 - 13.

GEORGE ARLISS CUP – Best Exhibit Classes 10 – 13 (Sweet Peas).

EHS SILVER DIPLOMA – Best Exhibit in Class 14 (Sweet Peas).

EHS GOLD DIPLOMA – Highest points in classes 10 – 14 (Sweet Peas).

15. Pelargonium, Angel, 1 pot.
16. Pelargonium, decorative leaf cultivar, 1 pot.
17. Pelargonium, ivy leaf cultivar, 1 pot.
18. Pelargonium, miniature, 1 pot (pot size not to exceed 90 mm (3.5”).)
19. Pelargonium, regal, 1 pot.
20. Pelargonium, scented leaf cultivar, 1 pot.
21. Pelargonium, stella, 1 pot.
22. Pelargonium, zonal, 1 pot.

EHS SILVER DIPLOMA – Best Exhibit in Classes 15 – 22 (Pelargoniums).

EHS GOLD DIPLOMA – Highest points in Classes 15 – 22 (Pelargoniums).

23. A Floral exhibit, any type not included in classes 23 - 50.
24. African Violet, 1 pot.
25. Alpine, 1 pot.
26. Annuals/biennials, 4 stems, 1 kind (not eligible for any other class).
27. Begonia, decorative foliage, 1 pot.
28. Begonia, flowering, 1 pot.
29. Cacti collection, 6 pots (any size allowed).
30. Cactus, 1 pot (any size allowed).
31. Clematis, 3 blooms, same cultivar, floating in water in own dish.
32. Coleus, 1 pot.

33. Delphinium, 1 spike.
34. Delphinium, 6 florets, can be mixed (vase/dish not provided).
35. Ferns, 5 fronds, one vase, 2 or more cultivars.
36. Flowering plant(s), not eligible for any other class, 1 pot.
37. Flowering shrub, 3 stems.
38. Foliage plant(s), not eligible for any other class, 1 pot.
39. Fuchsia, 1 pot, non-standard, any size.
40. Fuchsia, 3 blooms, 3 cultivars (vase/container not supplied).
41. Fuchsia, a standard in any size pot, min 450mm (18")/clear stem between soil and lowest branch.
42. Grasses, 1 vase cultivated grasses, two or more cultivars.
43. Herbs, 1 pot, any size, 1 or more cultivars.
44. Hosta, 5 leaves, at least 2 varieties.
45. Mixed flowers, not less than 3 kinds.
46. Orchid, 1 pot, any size any cultivar.
47. Pansies , 5 blooms (vase/dish not provided).
48. Perennials, 3 different varieties, 1 stem of each in each vase.
49. Perennials, 3 stems, 1 kind.
50. Pinks, 5 stems, 1 or more cultivars.
51. Planted container, max size 400mm (16") width, not less than 3 plants, 1 or more varieties.
52. Succulent collection, excluding Cacti, 6 pots (any size allowed).
53. Succulent, excluding Cactus, 1 pot (any size allowed).
54. Sweet Williams, 4 stems.
55. Violas /Violettas, 5 blooms (vase/dish not provided).

JACK HARDY CUP – Highest points in Flowers Section “A”.

EHS SILVER DIPLOMA – Best Exhibit in Flowers Section “A”

SECTION “B” VEGETABLES

CLASS

56. Beans, broad, 6, stalks on, even size.
57. Beans, French, 6. Prepare as above.
58. Beans, Runner, 6. Prepare as above.
59. Beetroots, globe or long, 3. Leave main tap root. Min. 60mm diam. Approx 75mm foliage stalks.
60. Bunch of mixed herbs (in water), minimum 3 cultivars.
61. Carrots, long, 3. No discolouration at top. Trim foliage – approx 75 mm.
62. Carrots, other than long, 3. As for long carrots.
63. Collection of 4 kinds of vegetables, 1 of each.
64. Cucumbers, 2.
65. Home grown Tomato plant, one pot any size, patio type.
66. Lettuces, butterhead, cos /crisp, 2. Roots washed, wrapped in damp tissue, then in plastic.
67. Lettuces, loose-leaf, 2, with roots prepared as above.
68. Onions, green salad, 6. Retain foliage and roots, wash well.
69. Onions, harvested, 3. Do not overskin. Trim foliage and wash roots.
70. Peas, 6 pods. Uniform size, 25mm stalks approx. Handle carefully to retain “bloom”.
71. Peas, mangetout or snap, 6 pods. Prepare as above.
72. Radishes, 6. Trim foliage to approx 40 mm.
73. Rhubarb, 3 sticks. Straight and long. Foliage trimmed to approx 75 mm.
74. Shallots, pickling type, 8. Thin necks. Max 30mm diam. Tops tied neatly.
75. Tomatoes, large fruited, 4. Greater than 75mm diam. With calyces.
76. Tomatoes, medium, 5. Approx 60mm diam. With calyces.
77. Tomatoes, small fruited, plum or cherry cultivars, 8. Less than 35mm diam. With calyces.
78. Any other vegetable, 1 dish (see note 15, page 8).

EHS GOLD DIPLOMA – Highest points in Vegetables Section “B”.

EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section “B”.

SECTION "C" FRUIT

CLASS

79. Blackcurrants, 3 strigs,
80. Cherries, 8, with stalks.
81. Fruit, different kinds, 3 dishes , 1 dish of each kind. (see note 14, page 8).
82. Gooseberries, 8, with stalks.
83. Raspberries, 8, with stalks and calyces. Even size.
84. Red or White Currants, 3 strigs,
85. Strawberries, 6, with stalks and calyces. Uniform size.
86. Any other fruit, 1 dish, 15 points and over (see note 14, page 8)
87. Any other fruit, 1 dish, up to 14 points (see note 14, page 8).

EHS GOLD DIPLOMA – Highest points in Fruit Section "C".

EHS SILVER DIPLOMA – Best Exhibit in Fruit Section "C".

SECTION "D" NOVICES

CLASS

88. Fruit, 1 cultivar, 1 dish (Notes for Guidance & Definitions: see note 14, page 8)
89. Mixed flowers, not less than 3 kinds.
90. Pelargonium, 1 pot.
91. Rose, 1 specimen bloom, large flowered.
92. Roses, 3 stems, cluster flowered.
93. Roses, 3 stems, large flowered.
94. Sweet Peas, 2 vases, 2 cultivars, 5 stems in each.
95. Sweet Peas, 7 stems.

QUANTOCKS CUP – Highest points in Novices Section "D".

EHS SILVER DIPLOMA – Best Exhibit in Novices Section "D".

SECTION "E" FLORAL ART

Note: classes 100 and 101 may be taken to show ready made .

2010 THROUGH THE AGES

CLASS

- | | |
|----------------------|----------------------------------|
| 96. Tudor | An Exhibit. |
| 97. Stuart | An Exhibit. |
| 98. Hanoverian | An Exhibit. |
| 99. Windsor | An Exhibit. |
| 100. A Knot Garden | A Petite Exhibit – Open Staging. |
| 101. Novices – Today | An Exhibit – Open Staging. |

2011 SUMMER WEDDING

CLASS

- | | |
|-------------------------------|---|
| 96. The Bride | An Exhibit. |
| 97. For The Church | An Exhibit. |
| 98. Honeymoon | An Exhibit, destination to be named. |
| 99. New Home | An Exhibit, open Staging. |
| 100. At The Reception | A Petite Exhibit - For the top of the cake. |
| 101. Novices – The Bridesmaid | An Exhibit in a Basket. |

CONDOR CUP – Highest points in Floral Art Section "E".

EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section "E"

SECTION "F" DOMESTIC

(* please use recipe provided.)

2010

CLASS

- | | |
|------|---|
| 102. | Bakewell Tart. |
| 103. | Charlotte Russe. * |
| 104. | Cordial or other soft drink, 1 bottle. |
| 105. | Lemon Sandwich Cake, decorated as wanted. |
| 106. | Palmiers – cheese or sweet, 4. * |
| 107. | Sausage Plait – small or medium size. |
| 108. | GENTLEMEN'S CLASS : Rock Cakes, 4. |

2011

CLASS

- | | |
|------|---|
| 102. | Coconut Pyramids, 4.* |
| 103. | Cordial or other soft drink, 1 bottle. |
| 104. | Jam Swiss Roll . |
| 105. | Plaited Loaf – 1 lb size. |
| 106. | Lattice Rhubarb and Cinnamon Pie. * |
| 107. | Vegetable Turnover, 2 small. |
| 108. | GENTLEMEN'S CLASS : Strawberry Tartlets, 2. |

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

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

SECTION "G" PHOTOGRAPHY

NOTE : maximum size 200mm x 150mm (8"x6"). All photographs to be shown unmounted.

2010

CLASS

- | | |
|------|-----------------|
| 109. | Boats. |
| 110. | Three in a row. |
| 111. | Shadows. |

2011

CLASS

- | | |
|------|------------|
| 109. | Rain. |
| 110. | Buildings. |
| 111. | Bird (s). |

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

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

SECTION “H” HANDICRAFTS

CLASS

- 112. A Hand or Machine sewn garment.
- 113. A knitted item.
- 114. A picture, painting or drawing.
- 115. A soft toy.
- 116. A tapestry.
- 117. An embroidered item, not a picture.
- 118. An embroidered picture.
- 119. Any other item of handicraft.
- 120. Decoupage.
- 121. Greeting card (any medium).
- 122. Woodwork.

EHS GOLD DIPLOMA – Highest points in Handicraft Section “H”.

EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section “H”.

SECTION “I” HOMEMADE WINE

CLASS

- 123. 3 Bottles of Wine, all different.

EHS GOLD DIPLOMA – Highest points in Homemade Wine Section “I”.

EHS SILVER DIPLOMA – Best Individual Bottle in Homemade Wine Section “I”.

SECTION “J” CHILDREN

2010

CLASS

- 124. Shortbread Fans,
- 125. My favourite jelly sundae, 1 glass.
- 126. A selection of flowers/ foliage from the garden – all items named.
- 127. A Potato Print Picture, A4.

2011

CLASS

- 124. Carrot Cake, 4 pieces.
- 125. Fruit tartlets, 4.
- 126. A “Cress” Head.
- 127. A model garden, any medium.

EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “J” for each age group.

RECIPES: SUMMER SHOW 2010

RASPBERRY CHARLOTTE RUSSE

1 Swiss Roll
1 packet raspberry jelly
½ water allowance on packet
500ml natural sugar free yogurt
Small punnet of raspberries

ALLOW 3-4 HOURS TO SET.

1. Line a pudding basin with cling film, leave edges to overhang.
2. Arrange slices in bowl to fit snugly in base and up the sides, retain some for the top if possible.
3. Make up jelly with ¼ the stated water. Top up to 500ml with water.
4. Allow to cool and then mix yogurt and jelly together.
5. Add half the raspberries and mix. Pour into the basin, to come to top.
6. Top with the spare slices, if used. Place in fridge to set.
7. To serve – place plate over bowl. Invert and remove cling film.
8. Decorate with remaining raspberries as wanted.

PALMIERS

1 block puff pastry
Either = 2-4 tablespoons caster sugar
¼ teaspoon cinnamon
OR = 50g Parmesan –grated
½ - 1 teaspoon dry mustard

1. Oven no7/200C Approx 15-20 mins. 2 trays lined with baking parchment.
 2. Roll out pastry into STRAIGHT sided rectangle, approx 4mm or 3/8” thick. Approx 20cm/8” wide.
 3. Sprinkle with ¾ flavourings used.
 4. Fold over sides to meet in the centre.
 5. Sprinkle with remaining flavourings
 6. Fold over again, it should look like a book with pages folded into the centre.
 7. Cut into slices, slightly thinner than smallest finger
 8. Lift carefully and place **CUT EDGE** down on to parchment. Allow space for spreading, approx 8 per tray only.
 9. Bake until golden and crisp. Cool on a wire rack.
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RECIPES: SUMMER SHOW 2011

COCONUT PYRAMIDS

1 egg
150g dessicated coconut
150g castor sugar
6 glace cherries – halved

1. Oven No 3 / 150°C. Approx 15 mins. Tray lined with parchment.
2. Lightly beat egg. Mix in sugar and coconut.
3. Line an egg cup with cling film and fill with the mixture, press firmly.
4. Tip onto the parchment and repeat process, makes approx 12.
5. Top with cherry piece and bake until golden brown.
6. Cool on parchment on wire tray.

LATTICE RHUBARB AND CINNAMON PIE

200g plain flour
110g margarine
50g castor sugar
cold water to mix
450g rhubarb
150g sultanas- approx.
75g sugar approx – to taste
2 tablespoons water
2 tablespoons semolina

1. Oven No & / 200°C. 30 mins approx.
2. Rub flour and marg together to make breadcrumbs. Add caster sugar.
3. Add enough cold water to mix and form a soft dough.
 4. Roll out half the pastry and use to line a flan tin.
5. Cut rhubarb diagonally into thin slices.
6. Simmer gently in pan with sugar and sultanas and cinnamon, with the water – until just tender. Allow to cool.
Drain off surplus juice.
7. Sprinkle base of pie with semolina and then top with the rhubarb.
8. Roll out remainder of pastry and cut into thin strips.
9. Brush with water. Sprinkle with caster sugar.
10. Lay half the strips across the filling in one direction. Turn 90°.
11. Lay remaining strips across to form a grid. Neaten edges.
12. Bake until golden brown.

Note :

Semolina keeps pastry drier and more crisp.

ENTRY FORM

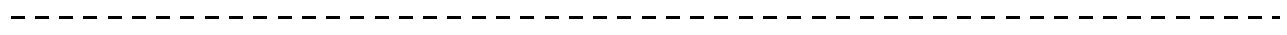
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

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



ENTRY FORM

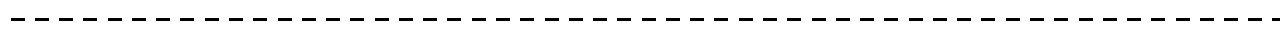
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Address.....

Class Numbers.....

.....

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



ENTRY FORM

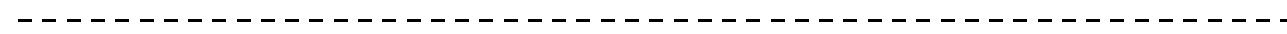
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

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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