

# EASTCOTE HORTICULTURAL SOCIETY

FOUNDED 1940



**PRESIDENT:**  
Catherine Dann

**CHAIRMAN:**  
Gerry Edwards

**SHOW COMMITTEE:**  
Fran Thomas  
Sue Alexander  
Valerie Crowe

1.

## **SHOW SCHEDULE 2008/ 2009**

	<u>2008</u>	<u>2009</u>
<b>SPRING SHOW:</b>	15 <sup>th</sup> March	21 <sup>st</sup> March
<b>SUMMER SHOW:</b>	21 <sup>st</sup> June	20 <sup>th</sup> June
<b>AUTUMN SHOW:</b>	13 <sup>th</sup> September	12 <sup>th</sup> September

**ALL AT**

**Eastcote Community Centre, Southbourne Gardens, Eastcote**  
**2.30 – 4.30 pm**  
**Prize giving at 4.15 pm**

**SPONSORED BY:**  
**STILLWATER BATHROOM CENTRE**  
**Field End Road Eastcote**



# Eastcote Horticultural Society

## OFFICERS

**Chairman** Gerry Edwards

**General Secretary:** Colin Jones

**Trading Secretary:** Alan Thomas

**Show Committee:** Fran Thomas

Sue Alexander

Valerie Crowe

**Treasurer:** Wayne Hirst

**Bulletin Editor:** David Barlow

All Officers - E-mail = [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)

## THE TRADING HUT

The EHS Trading Hut is a not-for-profit community organisation run solely by volunteers for the benefit of our members. The proceeds from trading contribute towards our shows and hut maintenance.

The hut carries an extensive range of garden products including fertilisers, soils, composts, canes and garden accessories. Bulbs, tubers and plants are sold in the spring and autumn. Arrangements can be made for members to sell their own plants. The Society holds a number of plant sales.

Membership is £2 per year.

## **AFFILIATED TO:**

**The Royal Horticultural Society; The Middlesex Federation of Horticulture and Allotment Societies.**

## **PAST PRESIDENTS**

**PJ Beere FIPA; HH Crane; Mrs E Cross; Mrs H Cross; TG Cross; J Hardy NDH;  
B Park OBE,VMH, DHM; V M Woodman**

## **VICE PRESIDENTS**

**CF Spires; Mrs P Spires;**

## **CHALLENGE CUPS**

<b>Name</b>	<b>Donor</b>
Alan Cup	PJ Beere, Esq. FIPA.
Bertram Park Rose Bowl	B Park, Esq. OBE, VMH, DHM.
GH Bickerton Cup	GH Bickerton, Esq.
Cartwright Cup	HVL Cartwright, Esq.
Condor Cup	Condor (Floral Artists) Ltd.
Crane Cup	HH Crane, ESQ. FLS.
TG Cross Memorial Cup	Mrs TG Cross.
Cross Cup	Mr & Mrs TG Cross.
Eastcote Cup	Eastcote Horticultural Society.
EHS Handicrafts Cup	Eastcote Horticultural Society.
EHS Photographic Cup	Eastcote Horticultural Society.
WE Evans Memorial Cup	Mrs WE Evans.
George Arliss Cup	GA Andrews, Esq.
Highmead Cup	Mrs EW Crane.
Hurford Rose Bowl	AT Hurford, Esq.
Jack Hardy Cup	J Hardy, Esq. NDH.
John Marshall Children's Cup	Mrs E Marshall.
Kathleen Bouquet Cup	HF Bouquet, Esq.
Ted Mills Memorial Trophy	Mrs Mills.
TG Morris Memorial Challenge Cup	Fruit Group.
The Philip Stagg Award	PH Stagg, Esq.
Popular Gardening Rose Bowl	Popular Gardening.
Quantocks Cup	E Roland Hole, Esq.
JS Ranger Cup	JS Ranger, Esq.
Rosella Blake Trophy	AE Blake, Esq. KLB FLS.
St Catherines Challenge Cup	Mr & Mrs TG Cross.
St Catherines Cup	Mrs TG Cross.
St Vincents Cup	Governors of St Vincents Hospital.
Tingay Cup	HC Tingay, Esq.
Woodman Cup	VM Woodman, ESQ.

## **ANNUAL AWARDS TO BE PRESENTED AT THE A.G.M**

In the event of permission being received from the Royal Horticultural Society the BANKSIAN MEDAL will be awarded to the competitor gaining the highest number of points for horticultural classes at all shows held during the year. Winners for previous two years are not eligible. Floral Art sections are not eligible. The winner of the Banksian Medal is not eligible to win the RHS Bronze Medal.

All cups will be held for one year only and remain the property of the Eastcote Horticultural Society. In the event of a tie, the number of first prizes gained by each Exhibitor will be taken into consideration and the cup jointly held, if appropriate.

**T G CROSS MEMORIAL CUP** – Highest points in Horticultural Classes.

**ALAN CUP** – Highest points in Chrysanthemum Classes.

**BERTRAM PARK ROSE BOWL** – Highest points in Rose Classes.

**CROSS CUP** – Highest points in Floral Art Classes.

**HIGHMEAD CUP** – Highest points in Apple Classes.

**THE PHILIP STAGG AWARD** – Highest points in Pear Classes (The winner for the previous year is not eligible).

**JOHN MARSHALL CHILDREN'S CUP** – Highest points in Children's Classes (Presented at the Autumn Show).

**POPULAR GARDENING ROSE BOWL** – Highest points in Novice Classes.

**WOODMAN CUP** – Highest points in Dahlia Classes.

**ST CATHERINES CUP** – Highest points in Domestic Classes.

**T G MORRIS MEMORIAL CHALLENGE CUP** – Highest points in Fruit Classes

**EHS HANDICRAFTS CUP** – Highest points in Handicrafts Classes

**EHS PHOTOGRAPHIC CUP** – Highest points in Photography Classes

## **RULES AND REGULATIONS FOR ALL SHOWS**

1. There are no entry fees.
2. No prize money will be awarded, except in the children's classes where the prizes are first 50p; second 30p; third 20p.
3. Points awarded first 5; second 3; third 2; fourth and highly commended 1.
4. Entries to reach SHOW SECRETARY by 9.00 p.m. on the Wednesday prior to each Show, or to be handed in at the Trading Hut the Sunday before a Show.
5. Exhibits **MUST BE STAGED** between 9.00 a.m. and 11.45 am on the day of the Show. Judging will commence promptly at 12 noon. In exceptional circumstances the Show Secretary may accept entries on the morning of the show until 11.30am.
6. Competitors may make a maximum of 3 entries in each class, except where indicated, and can receive more than one award but only one set of points.
7. Vases will be provided by the Society, except where indicated. Competitors may use their own vases, if identical to the Society's vases.

8. Any horticultural exhibit must have been the property of and have been grown by the Exhibitor for at least two months immediately preceding the Show. The Show Committee shall have the right to inspect the growing plant in the Exhibitor's garden or allotment. This rule does not apply to floral art classes.
9. All sections shall be open to all members and their partners, except where otherwise stated.
10. Only people permitted by the Show Committee shall be allowed to remain during judging.
11. Unless otherwise stated, each flower exhibit must be staged in one vase; one or more varieties may be used.
12. In pot plant classes, unless otherwise stated, pots must not exceed 18cm (7") diam.
13. Judges and the Show Committee have the authority to withhold prizes at their discretion.
14. Where special awards are made for "Best Exhibit", they shall only be given to an exhibit attaining a first prize.
15. Prizes awarded for highest points in any section shall only be given where the Exhibitor has attained a first prize in that section. In the event of a tie, the number of firsts awarded to each Exhibitor will be taken into consideration.
16. Judging of the exhibits is governed by the rules of the Royal Horticultural Society.
17. All floral art exhibits, except petite and miniature exhibits, must be arranged in the exhibition hall on the morning of each Show unless otherwise stated the schedule. Alcoves provided – approximately 45 cm wide. Table space will be up to 60cm for open staging. Petite exhibit must not exceed 25cms in width, depth and height.
18. Complaints or protests must be made in writing to the Show Secretary before 3.30p.m. on the day of the Show. Such protests shall be considered by the Show Committee, whose decision shall be final.
19. No exhibit may be removed before time of closing. Any exhibit not removed at the time of closing shall become the property of the Show Committee unless previous arrangements have been made.
20. The Show Committee reserves the right to refuse to accept any entries from any Exhibitor and to refuse admission to any show.
21. Photographic entries – maximum size 8"x6" and all photographs to be unmounted.

## 1. NOTES FOR GUIDANCE AND DEFINITIONS

1. **NOVICE CLASSES:** open only to members who **have not won a 1<sup>st</sup> prize in a similar class at any other show.**
2. **CHILDREN'S CLASSES:** All children's entries must be arranged without assistance from an adult. In each class at the discretion of the Judge, four awards may be made for toddlers, infants, juniors and seniors. Age should be stated on entries. **Children are deemed to be toddlers/infant/junior/senior as follows: Toddlers (up to 5 by 1<sup>st</sup> September); Infant (up to 7 by 1<sup>st</sup> September); Junior (up to 11 by 1<sup>st</sup> September); Senior (up to 15 by 1<sup>st</sup> September).**
3. **HANDICRAFTS AND PHOTOGRAPHS:** - Should not have been previously shown.
4. **NAMING OF CULTIVARS:** Please name the cultivar where possible. Failure to name will not be disqualified but Judges will assume "cultivar not known".
5. **KINDS AND CULTIVARS:** The words "kinds" and "cultivars" are used in this sense: roses and daffodils are kinds of flowers. Red Devil, Peace, King Alfred are cultivars of flowers.
6. **FOLIAGE:** In flower classes only the foliage of flowers exhibited will be allowed (e.g. do not put fern with sweet peas etc.)
7. **AN ANNUAL:** a plant which grows from seed and which naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
8. **A BIENNIAL:** a plant, which grows from seed and which ordinarily requires two seasons to complete its life cycle - growing one year, flowering, seeding and dying in the second.
9. **A PERENNIAL:** a plant, which lives for more than two years (irrespective of frost)  
Including trees, shrubs and plants, and also plants grown from bulbs, corms, rhizomes and tubers.
10. **A BOWL:** the diameter of the top must be greater than the height.
11. **DOMESTIC SECTION:** All sizes of cakes are a guide only and not for judging the product. All preserves to be current season. All jars to be clear glass with no advertising matter or identifying labels except the name of contents and date. Metal lids must have an inner lining and a wax disc. No fabric lid covers. **If a recipe is given, all entries should use it to ensure more uniform exhibits.**
12. **WINE:** Wine bottles should be clear glass punted bottom type and labelled with a plain label not larger than 6.5cm x 2.5cm placed 2cm from the neck of the bottle, stating type, date and whether sweet or dry. The Judges reserve the right to reclassify any entry and to open any exhibit. Flanged corks only.
13. **FLORAL ART:** classes will be judged in accordance with the N.A.F.A.S. Handbook of Schedule Definitions.
14. **FRUITS AND VEGETABLES** - A collection of entries marked \* will be awarded double points as applicable.

15. **FRUIT:** Unless otherwise stated, the quantities required and points available are as

follows:

	Quantity	Points		Quantity	Points
Apples, cooking	4	18	Grapes, outdoor	1 bunch	16
Apples, dessert	4	20	Loganberries	8	12
Apricots	3	16	Medlars	5	8
Blackberries	8	12	Melons	1	18
Blueberries	5 strigs	12	Nuts	10	8
Cherries, sour	8	12	Peaches & Nectarines	3	20
Cherries, sweet	8	16	Pears, cooking	4	16
Citrus fruits	3	18	Pears, dessert	4	20
Currants, black	5 strigs	12	Plums, cooking	4	18
Currants, red or white	5 strigs	12	Plums, dessert	4	20
Damsons	6	8	Quinces	3	12
Figs	3	16	Raspberries	8	12
Gooseberries	8	12	Strawberries	6	16
Grapes, indoor	1 bunch	20			

16. **VEGETABLES:** Unless otherwise stated, the quantities required and points available are as

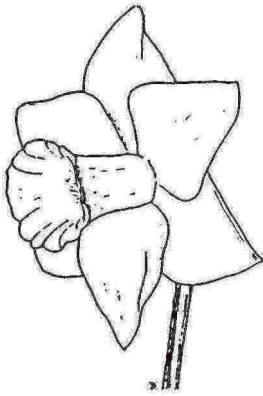
follows:

	Quantity	Points		Quantity	Points
Aubergines	2	18	Lettuce	2	15
Beans, runner	6	18	Marrow	1	15
Beans, dwarf & climbing French	6	15	Onions, green salad	6	12
Beans, broad	6	15	Onions, over 250g	3	20
Beetroot, long	3	20	Onions, under 250g	3	15
Beetroot, other	3	15	Parsnips	3	20
Brussels Sprouts	10	15	Peas	6	20
Cabbage	2	15	Peas, mange tout and snap	6	15
Carrots, long pointed	3	20	Peppers, sweet	3	15
Carrots, stump rooted	3	18	Hot Chilli	9	15
Cauliflower incl. white headed "broccoli"	2	20	Potatoes	4	20
Celery, trench	2	20	Pumpkin	1	10
Celery, other	2	18	Radishes	6	10
Courgettes	3	12	Rhubarb	3	12
Cucumber, house	2	18	Shallots, pickling	8	12
Cucumber, ridge	2	15	Shallots, exhibition	8	18
Garlic	3	15	Sweet corn	3	18
Herbs	Bunch	10	Tomatoes, medium	6	18
Leeks	3	20	Tomatoes, large fruited	4	15
			Tomatoes, small, cherry, or plum.	8	12

Except for Peaches and Nectarines fruits should be shown with stalks. For fruit & vegetables not quoted half the number quoted in the RHS handbook should be shown (The Show Secretary has a copy for reference).

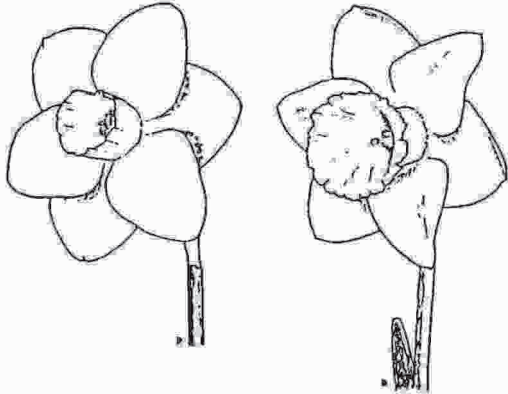


**DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN.**



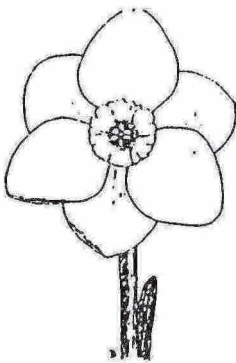
One flower to a stem; Corona, (trumpet), as long as, or longer, than the perianth segments, (petals).

**DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN.**



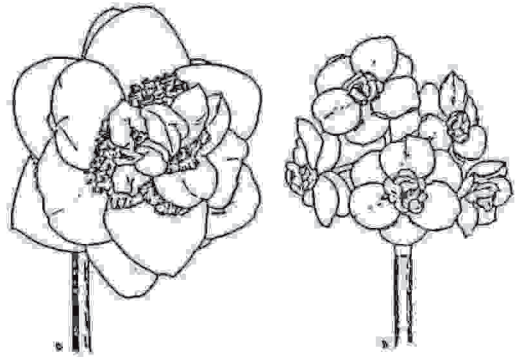
One flower to a stem; corona, (cup), more than one third but less than equal to the length of the perianth segments, (petals).

**DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN.**



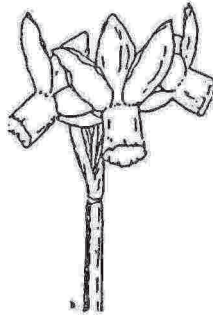
One flower to a stem; corona, (cup), not more than one third the length of the perianth segments, (petals).

**DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN.**



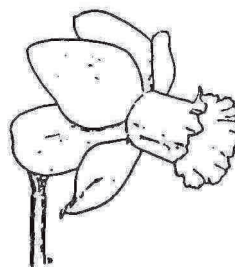
One or more flowers to a stem; with doubling of the perianth segments or the corona or both.

**DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN.**



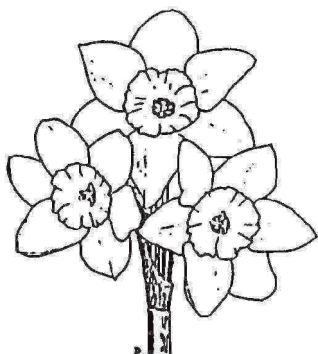
Characteristics of *N. triandrus* clearly evident; usually two or more pendant flowers to a stem; perianth segments reflexed.

**DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN.**



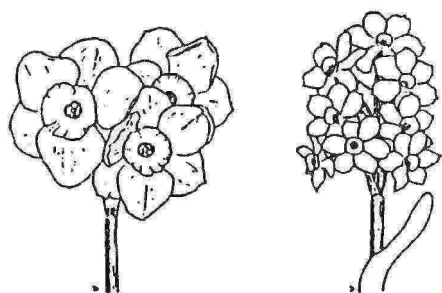
Characteristics of *N. cyclamineus* clearly evident; one flower to a stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with very short pedicel, (neck).

**DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN.**



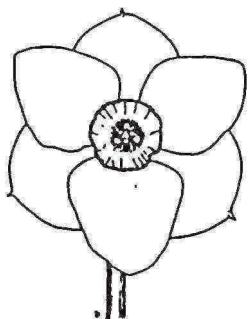
Characteristics of the *N. jonquilla* group clearly evident; unusually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

**DIVISION 8. TAZETTA DAFFODILS OF GARDEN ORIGIN.**



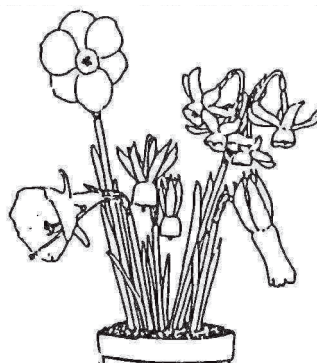
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant.

**DIVISION 9. POETICUS DAFFODILS OF GARDEN ORIGIN.**



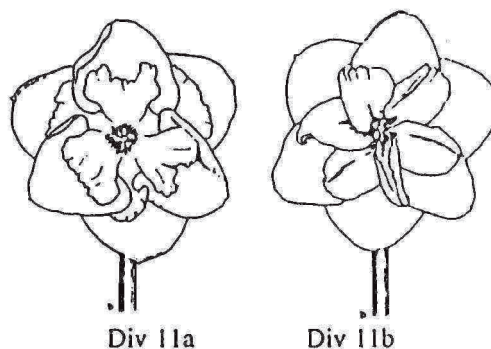
Characteristics of the *N. poeticus* group without admixture of any other; usually one flower to a stem; perianth segments pure white; corona usually disc shaped, with a green or yellow centre and a red rim; flowers fragrant.

**DIVISION 10. SPECIES, WILD VARIANTS AND WILD HYBRIDS.**



All species and wild or reputedly wild variants including those with double flowers.

**DIVISION 11. SPLIT CORONA DAFFODILS OF GARDEN ORIGIN.**



Corona split – usually for more than half its length;

a) Collar Daffodils.

Split corona daffodils with the corona segments opposite the perianth segments usually in two whorls of three.

b) Papillon Daffodils.

Split corona daffodils with the corona segments alternate to the perianth segments usually in a single whorl of six.

**DIVISION 12. MISCELLANEOUS DAFFODILS.**

All daffodils not falling into one of the foregoing divisions. These are not illustrated owing to wide variation in shape and size between the flowers involved.

NOTE – The characteristics for divisions 5 to 9 are given for guidance only; they are not necessarily expected to be present in every cultivar assigned thereto.

For exhibition purposes, Tazetta Daffodils in **division 8 are often divided into 2 classes. Poetaz, with typically two to five flowers of medium size and Tazetta, with a large number of smaller flowers. The two types are illustrated on the previous page.**

**SPRING SHOW**  
**SATURDAY 15<sup>th</sup> MARCH 2008**  
**SATURDAY 21<sup>st</sup> MARCH 2009**

**SECTION “A” DAFFODILS**

NOTE: Guidance for divisions is included in this schedule prior to this Spring Show Section.  
**Unless otherwise specified, exhibits should be one variety/cultivar.**

**CLASS**

1. Division 1, 1 bloom.
2. Division 1, 3 blooms.
3. Division 2, 1 bloom.
4. Division 2, 3 blooms.
5. Division 3, 1 bloom.
6. Division 3, 3 blooms.
7. Division 4, 1 stem.
8. Division 4, 3 stems.
9. Division 5, 3 stems.
10. Division 6, 3 stems.
11. Division 7, 3 stems.
12. Division 8, 3 stems.
13. Division 8, 1 stem.
14. Division 9, 3 stems.
15. Division 11, 3 stems.
16. Any division, all yellow (y-y), 3 blooms.
17. Any division, all white (w-w), 3 blooms.
18. 1 vase, 3 blooms, 3 different cultivars.
19. 3 vases of 3 blooms each, 3 cultivars, (one cultivar in each vase).
20. Miniature Daffodils, 3 stems, 1 cultivar.
21. Daffodils, own container arranged for all round effect. Any division, any colours, any cultivar, minimum 9 blooms.

**J S RANGER CUP –**

**Highest points in Daffodils Section “A”.**

**W E EVANS MEMORIAL TROPHY –**

**Best Exhibit in Class 19.**

**EHS SILVER DIPLOMA –**

**Second highest points in Daffodils Section “A”.**

**EHS SILVER DIPLOMA –**

**Best vase of Daffodils.**

**EHS SILVER DIPLOMA –**

**Best Daffodil bloom.**

**SECTION “B” OTHER HORTICULTURE**

**Unless otherwise specified, exhibits should be one variety/cultivar.**

**CLASS**

22. Tulips, 3 blooms.
23. Flowering shrub, 3 stems.
24. Polyanthus, 5 stems, can be mixed cultivars.
25. Any other flower, 1 kind, 5 stems.
26. Mixed flowers, not less than 3 kinds.
27. Alpine, 1 pot.
28. Bulbs/corms/tubers growing in a pot or bowl (any size).
29. Cactus, 1 pot (any size).
30. Succulent, excluding Cactus, 1 pot (any size).
31. Polyanthus, 1 pot.
32. Primula, 1 pot.
33. Orchid, any cultivar, 1 pot (any size).
34. Foliage plant(s), not eligible for any other class, 1 pot.
35. Flowering plant(s), not eligible for any other class, 1 pot.

36. Any vegetable, 1 dish (see note 16, page 6).
37. Pansies, 6 blooms, can be mixed cultivars.
38. Heathers, hardy, in flower, 1 vase 5 stems, can be mixed cultivars.
39. Camelias, 3 blooms, floating in water in own bowl.
40. Hyacinth, 1 cut stem.
41. Hyacinths, 3 cut stems, 1 or more colours.
42. Hyacinth, 1 in a pot or container.
43. Hyacinths, 3 in a pot or container.
44. Amaryllis, 1 pot.
45. Tulips, pot, any size.
46. Hellebores, 5 blooms in moss, sand or water.
47. Wallflowers, 4 stems.

**EHS GOLD DIPLOMA – Highest points in Other Horticulture Section “B”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Other Horticulture Section “B”.**

### SECTION “C” NOVICE

**CLASS**

48. Daffodil, 1 stem.
49. Daffodils, white, 3 stems.
50. Daffodils, yellow, 3 stems.
51. Flowering or foliage plant(s), 1 pot, any size.
52. Mixed flowers, not less than 3 kinds.
53. Hyacinth, 1 cut stem.
54. Hyacinths, 3 cut stems, 1 or more colours.
55. Hyacinth, 1 in a pot.
56. Hyacinths, 3 in a pot.
57. Tulips, 1 pot, any size.

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

### SECTION “D” FLORAL ART

**2008**

**CLASS**

**“SPRING”**

- |  |   |  |
|--|---|--|
| <ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> <li>59.</li> <li>60.</li> <li>1.</li> </ol> | <p>March Winds</p> <p>Mothers’ Day</p> <p>Signs of Spring</p> <p>Simplicity<br/>foliage.</p> <p>Mini Spring</p> <p>NOVICES: Daffodils</p> | <p>An exhibit.</p> <p>An exhibit – open staging.</p> <p>An exhibit – seasonal plant material.</p> <p>An exhibit using 3 flowers and</p> <p>A petite exhibit.</p> <p>An exhibit – open staging.</p> |
|--|---|--|

**2009**

**CLASS**

**“ SPRING”**

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>58. Welcome Spring</li> </ol> | <p>A landscape design - open staging.</p> |
|--|---|

- |                          |                                 |
|--------------------------|---------------------------------|
| 59. Spring Flowers       | An exhibit.                     |
| 60. Tranquillity         | An exhibit featuring water.     |
| 61. Two of a kind        | An exhibit with two placements. |
| 62. Keep it Small        | A petite exhibit.               |
| 63. NOVICES: In a Basket | An exhibit - open staging.      |

**EHS GOLD DIPLOMA – Highest points in Floral Art Section “D”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “D”.**

## SECTION “E” DOMESTIC

### 2008 CLASS

- |     |                                     |
|-----|-------------------------------------|
| 1.  | Marmalade, 1 jar.                   |
| 65. | Lemon Curd, 1 jar.                  |
| 66. | Pickled onions or shallots, 1 jar.  |
| 67. | Chutney, any type.                  |
| 68. | Jam, any type.                      |
| 69. | Homemade Ginger Beer, 1 bottle.     |
| 70. | Swirly Meringues, 4.                |
| 71. | Decorated Sandwich Cake, own recipe |
| 72. | Apple Tarts, 4.                     |
| 73. | Cheese and Tomato Patties, 2.       |
| 74. | GENTLEMEN’S CLASS – Carrot cake.    |

### 2009

- |     |                                   |
|-----|-----------------------------------|
| i.  | Marmalade, 1 jar.                 |
| 59. | Lemon Curd, 1 jar.                |
| 60. | Pickled onions or shallots 1 jar. |
| 61. | Chutney, any type.                |
| 62. | Jam, any type.                    |
| 69. | Home-made Lemonade, 1 bottle.     |
| 70. | Cheesy Choux Buns, 4.             |
| 71. | Banana Loaf.                      |
| 72. | Baked Apple Dumplings, 2.         |
| 73. | Battenburg Cake.                  |
| 74. | GENTLEMEN’S CLASS – Fruit flan.   |

**EHS GOLD DIPLOMA – Highest points in Domestic Section “E”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Domestic Section “E”.**

## SECTION “F” HANDICRAFT

### CLASS

- |     |                                      |
|-----|--------------------------------------|
| 1.  | An embroidered picture.              |
| 2.  | An embroidered item (not a picture). |
| 3.  | A knitted item.                      |
| 4.  | A soft toy.                          |
| 5.  | A picture, painting or drawing.      |
| 6.  | A tapestry.                          |
| 76. | Decoupage.                           |
| 77. | Greeting card (any medium).          |
| 78. | Woodwork.                            |
| 79. | A Hand or Machine sewn garment.      |

1. Any other item of handicraft.

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

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

## **SECTION “G” PHOTOGRAPHY**

**Note : maximum size 8”x6” – all photographs to be unmounted**

**2008**

**CLASS**

1. A new start.  
87. Easter.  
88. Market stalls.

**2009**

**CLASS**

86. Winter garden.  
87. Yellow.  
88. A single bloom.

**EHS GOLD DIPLOMA – Highest points in Photography Section “G”.**

**EHS SILVER DIPLOMA – Best Exhibit in Photography Section “G”.**

## **SECTION “H” HOMEMADE BEER AND WINE**

**CLASS**

89. 3 bottles of Wine, all different.

**EHS GOLD DIPLOMA – Highest points in Homemade Beer and Wine Section “H”.**

**EHS SILVER DIPLOMA – Best Exhibit in Homemade Beer and Wine Section “H”.**

## **SECTION “I” CHILDREN**

**Note: any child from a member’s family - see rules for age definitions**

**2008**

**CLASS**

- i. A Daffodil – made from an egg carton – less than 30cm tall.  
63. A Posy of Spring Flowers, named.  
64. 4 Chocolate and Sultana Cookies- see recipe on p. 13.

**2009**

**CLASS**

90. A Picture of springtime – any medium – A4 size.  
91. A decorated egg – any style.  
92. 4 Homemade sweets – own choice of recipe to be used.

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

## **CHOCOLATE AND SULTANA COOKIES**

### **Ingredients**

75g margarine  
75g caster sugar  
75g soft brown sugar  
1 medium egg  
1 teaspoon vanilla  
175g plain flour  
teaspoon baking powder  
50g sultanas  
100g chocolate chips

### **Method**

1. Heat oven, 180°C, 350°F, gas 4.
2. Grease 2 baking trays.
3. Put margarine and sugar into bowl.
4. Mix with a spoon until smooth and creamy.
5. Add egg and beat in until smooth.
6. Add flour and baking powder and mix well.
7. Mix in the sultanas and half the choc chips.
8. Put teaspoonfuls onto the tray, approx 24.
9. Flatten cookies with the back of a fork.
10. Sprinkle with the rest of the choc chips.
11. Bake for about 10 minutes until golden brown.
12. Leave on tray for a few minutes to cool and then use the spatula to lift onto a wire tray until cold.
13. Select 4 to show and store remainder in a closed container and enjoy.

**SUMMER SHOW**  
**SATURDAY 21<sup>st</sup> JUNE 2008**  
**SATURDAY 20<sup>th</sup> JUNE 2009**

**SECTION “A” FLOWERS**

**Unless otherwise specified, exhibits should be one variety/cultivar**

**CLASS**

1. Rose, 1 specimen bloom, large flowered.
2. Roses, 3 specimen blooms, large flowered.
3. Roses, 3 stems, different cultivars, large flowered.
4. Roses, 6 stems, large flowered, can be mixed.
5. Rose, 1 stem, cluster flowered.
6. Roses, 3 stems, cluster flowered.
7. Roses, 5 stems, cluster flowered, can be mixed.
8. Miniature roses, 3 stems.
9. Roses, 1 bowl or vase (your own) arranged for all round effect.

**HURFORD ROSE BOWL – Highest points in classes 1 – 9.**  
**EHS SILVER DIPLOMA – Best Rose Exhibit.**

10. Sweet Peas, 7 stems, 1 cultivar.
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.

**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, decorative leaf cultivar, 1 pot.
16. Pelargonium, ivy leaf cultivar, 1 pot.
17. Pelargonium, miniature, 1 pot (pot size not to exceed 9cm (3.5’’)).
18. Pelargonium, regal, 1 pot.
19. Pelargonium, angel, 1 pot.
20. Pelargonium, scented leaf cultivar, 1 pot.
21. Pelargonium, zonal, 1 pot.
22. Pelargonium, stella, 1 pot.

**EHS SILVER DIPLOMA – Best Exhibit in Classes 15 – 22 (Pelargoniums).**  
**EHS GOLD DIPLOMA – Highest points in Classes 15 – 22 (Pelargoniums).**

23. Foliage plant(s), not eligible for any other class, 1 pot.
24. Flowering plant(s), not eligible for any other class, 1 pot.
25. Annuals/biennials, 4 stems, 1 kind (not eligible for any other class).
26. Perennials, 4 stems, 1 kind (not eligible for any other class).
27. Perennials, 3 different varieties, 1 stem in each vase.
28. Delphinium, 1 spike.
29. Delphinium, 6 florets, can be mixed (vase/dish not provided).
30. Orchid, 1 pot, any size any cultivar.
31. Mixed flowers, not less than 3 kinds.
32. Pinks, 5 stems.
33. Sweet William, 4 stems.
34. Pansies and/or Violas, 5 blooms (vase/dish not provided).
35. Violettas, 5 blooms (vase/dish not provided).



36. Alpine, 1 pot.
37. Cactus, 1 pot (any size allowed).
38. Cacti collection, 6 pots (any size allowed).
39. Succulent, excluding Cactus, 1 pot (any size allowed).
40. Succulent collection, excluding Cacti, 6 pots (any size allowed).
41. Fuchsia, a standard in any size pot, min 18"/45cm clear stem between soil and lowest branch.
42. Fuchsia, 1 pot, non-standard.
43. Fuchsia, 3 blooms, 3 cultivars (vase/container not supplied).
44. Hosta, 5 leaves, at least 2 varieties.
45. Herbs, 1 pot, ant size.
46. Grasses, 1 vase cultivated grasses, two or more cultivars.
47. Ferns, 5 fronds, one vase, 2 or more cultivars.
48. Clematis, 3 blooms, same cultivar, floating in water in own dish.
49. A Floral exhibit, any type not included in classes 23 - 48.
50. Flowering shrub, 3 stems.
51. Begonias, flowering, 1 pot.
52. Begonias, decorative foliage, 1 pot.
53. African Violet, 1 pot.
54. Planted container, max size 40cm width, not less than 3 plants, 1 or more varieties.

**JACK HARDY CUP – Highest points in Flowers Section “A”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Flowers Section “A”.**

## **SECTION “B” NOVICES**

### **CLASS**

55. Mixed flowers, not less than 3 kinds.
56. Rose, 1 specimen bloom, large flowered.
57. Roses, 3 stems, large flowered.
58. Roses, 3 stems, cluster flowered.
59. Sweet Peas, 7 stems.
60. Sweet Peas, 2 vases, 2 cultivars, 5 stems in each.
61. Fruit, 1 cultivar, 1 dish (see note 15, page 6).
62. Pelargonium, 1 pot.

**QUANTOCKS CUP – Highest points in Novices Section “B”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Novices Section “B”.**

## SECTION "C" FLORAL ART

**2008**

**CLASS**

**"THROUGH THE AGES"**

- |                       |                            |
|-----------------------|----------------------------|
| 63. School Days       | An exhibit.                |
| 64. Teenager          | An exhibit.                |
| 65. Working Life      | An exhibit – open staging. |
| 66. Retirement        | An exhibit.                |
| 67. Newborn           | A petite exhibit.          |
| 68. NOVICES: Memories | An exhibit - open staging. |

**2009**

**CLASS**

**"AROUND THE WORLD"**

- |                        |   |
|------------------------|---|
| 63. North              | An exhibit – to be named, open staging. |
| 64. South              | An exhibit – to be named.               |
| 65. East               | An exhibit – to be named.               |
| 66. West               | An exhibit – to be named.               |
| 67. It's a Small World | A petite exhibit.                       |
| 68. NOVICES: At Home   | An exhibit - open staging.              |

**CONDOR CUP – Highest points in Floral Art Section "C".**

**EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section "C".**

## SECTION "D" VEGETABLES

**CLASS**

69. Lettuces, butterhead, cos & crisp, 2, with roots.
70. Lettuces, loose-leaf, 2, with roots.
71. Peas, 6 pods.
72. Peas, mangetout or snap, 6 pods.
73. Beans, broad, 6.
74. Beans, runner, 6.
75. Beans, French, 6.
76. Tomatoes, medium, 5.
77. Tomatoes, large fruited, 4.
78. Tomatoes, small fruited, plum or cherry cultivars, 8.
79. Cucumbers, 2.
80. Rhubarb, 3 sticks.
81. Any other vegetable, 1dish (see note 16, page 6).
82. Collection of 4 kinds of vegetables, 1 of each.
83. Bunch of mixed herbs (in water), minimum 3 cultivars.
84. Carrots, long, 3.
85. Carrots, other than long, 3.
86. Shallots, pickling type, 8.
87. Beetroots, globe or long, 3.
88. Radishes, 6.
89. Home grown Tomato Plant, one pot any size, patio type.
90. Onions, harvested, 3.
91. Onions, green salad, 6.

**EHS GOLD DIPLOMA – Highest points in Vegetables Section "D".**

**EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section "D".**

## SECTION “E” FRUIT

### CLASS

92. Blackcurrants, 3 strigs.
93. Red or White Currants, 3 strigs.
94. Cherries, 8.
95. Gooseberries, 8.
96. Raspberries, 8.
97. Strawberries, 6.
98. Any other fruit, 1 dish, up to 14 points (see note 15, page 6).
99. Any other fruit, 1 dish, 15 points and over (see note 15, page 6)
100. Fruit, different kinds, 3 dishes (see note 15, page 6).

**EHS GOLD DIPLOMA – Highest points in Fruit Section “E”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Fruit Section “E”.**

## SECTION “F” DOMESTIC

### 2008

#### CLASS

101. Plain Scones, 4.
102. Strawberry Shortcake.
103. Brownies, 4.
1. Oriental Strudel, 1 large.
2. GENTLEMEN’S CLASS : Apple Lattice Pie, own recipe.

### 2009

#### CLASS

101. Raspberry and Almond Cake.
102. Chocolate Spiral Biscuits, 4.
103. Brandy Snaps, 4.
104. Lemon Berry Muffins, 4.
105. GENTLEMEN’S CLASS : Pizza, own recipe, 1 whole.

**EHS GOLD DIPLOMA – Highest points in Domestic Section “F”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Domestic Section “F”.**

## SECTION “G” CHILDREN

### 2008

#### CLASS

1. A model of a Butterfly from recycled materials, maximum size, A3 base.
107. A “mosaic” picture made from paper squares, maximum size A3.
108. 4 Rock cakes, own recipe.

### 2009

#### CLASS

106. Poster – “ What I would like to see in my Park.”
107. A flowering Bulb or plant – in container decorated by exhibitor.
108. 2 small Sausage Rolls, bought puff pastry to be used.

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

## SECTION "H" PHOTOGRAPHY

NOTE : maximum size 8"x6". All photographs to be shown unmounted.

2008		2009	
CLASS		CLASS	
109.	Summer sport.	109	Seaside
110.	Holidays.	110	Historic Eastcote
111.	Water feature.	111	Green

**EHS GOLD DIPLOMA – Highest points in Photography Section "H".**

**EHS SILVER DIPLOMA – Best Exhibit in Photography Section "H".**

## SECTION "I" HANDICRAFTS

CLASS	
1.	An embroidered picture.
113.	An embroidered item, not a picture.
1.	A knitted item.
2.	A soft toy.
3.	A picture, painting or drawing.
4.	A tapestry.
114.	Decoupage.
115.	Greeting card (any medium).
116.	Woodwork.
117.	A Hand or Machine sewn garment.
1.	Any other item of handicraft.

**EHS GOLD DIPLOMA – Highest points in Handicraft Section "I".**

**EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section "I".**

**AUTUMN SHOW**  
**SATURDAY 13th SEPTEMBER 2008**  
**SATURDAY 12th SEPTEMBER 2009**

**SECTION "A" FRUIT**

**DESSERT APPLE CLASSES**

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

**COOKING APPLE CLASSES**

10. Grenadier, dish of 4.
11. Howgate Wonder, dish of 4.
12. Lord Derby, dish of 4.
13. Bramley's seedling, dish of 4.
14. Charles Ross, large fruits, 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. Williams Bon Chretien, dish of 4.
19. Doyenne du Comice, 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. Plums or Gages, dish of 4.
23. Dessert Apples, Cooking Apples and Dessert Pears, distinct cultivars, 3 dishes of 3.
24. Melon, 1.
25. Any other fruit, up to 14 points (see note 15, page 6).
26. Any other fruit, 15 points and over (see note 15, page 6).
27. Collection of fruit, not less than 4 kinds, arranged for quality and effect, own container.
28. Apple, any cultivar, heaviest, 1.

**TINGAY CUP – Highest points in Fruit Section "A".**

**EHS SILVER DIPLOMA – Runner up to Tingay Cup.**

**EHS SILVER DIPLOMA – Best Exhibit in Collection of Fruit.**

## SECTION "B" NOVICES

### CLASS

29. Dessert Apples, 1 cultivar, dish of 3.
30. Cooking Apples, 1 cultivar, and dish of 3.
31. Dessert Pears, 1 cultivar, dish of 3.
32. Any other fruit (see note 15, page 6).
33. Chrysanthemum, 1 bloom.
34. Chrysanthemums, 3 blooms.
35. Chrysanthemums, 3 stems, spray.
36. Dahlias, decorative, cactus or semi-cactus, 3 blooms.
37. Dahlias, any other classification, 3 blooms.
38. Carrots, 3.
39. Tomatoes, medium, 3.
40. Any other vegetable, 1 cultivar, 1 dish (see note 16, page 6).
41. Foliage plant, 1 pot.
42. Flowering plant, 1 pot.
43. Cactus, 1 pot.

**EHS GOLD DIPLOMA – Highest points in Novices Section "B".**

**EHS SILVER DIPLOMA – Best Exhibit in Novices Section "B".**

## SECTION "C" DOMESTIC

**2008**

### CLASS

44. Chutney, 1 jar.
45. Jam, any berry, 1 jar.
46. Jam, stone fruit, 1 jar.
47. Jam, any other variety, 1 jar.
48. Jelly, 1 jar.
49. Jar of mincemeat.
50. Apple Flapjack, 4 pieces.
51. Mince Pies, 4.
52. Stollen, German Yeast Cake, 1.
53. 1 Scotch egg, cut into halves and served with a salad garnish.
54. GENTLEMEN'S CLASS : Almond Biscuits, 4.

**ST CATHERINES CHALLENGE CUP – Best Jam Exhibit.**

**EHS GOLD DIPLOMA – Highest Points in Domestic Section "C"**

**EHS SILVER DIPLOMA - Best Exhibit in Domestic Section "C"**

**2009**

**CLASS**

- 44. Chutney, 1 jar.
- 45. Jam, any berry, 1 jar.
- 46. Jam, stone fruit, 1 jar.
- 47. Jam, any other variety, 1 jar.
- 48. Jelly, 1 jar.
- 49. Jar of Mincemeat.
- 50. Butterfly Cakes, 4.
- 51. French Apple Cake.
- 52. Chocolate Swiss Roll.
- 53. Orange Brioches, 4.
- 54. GENTLEMEN'S CLASS : Wholemeal Loaf, 1, own recipe.

**SECTION "D" FLOWERS**

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

**CLASS**

- 55. Chrysanthemums, large flowered reflex, 3 blooms.
- 56. Chrysanthemums, medium flowered reflex, 3 blooms.
- 57. Chrysanthemums, large flowered intermediate, 3 blooms.
- 58. Chrysanthemums, medium flowered intermediate, 3 blooms.
- 59. Chrysanthemums, medium flowered incurved, 3 blooms.
- 60. Chrysanthemums, pom-pom, 3 stems.
- 61. Chrysanthemums, any cultivar or cultivars, 5 blooms.
- 62. Chrysanthemum, 1 specimen bloom.
- 63. Chrysanthemums, 2 vases, 1 vase 3 blooms medium, 1 vase 3 blooms large.
- 64. Chrysanthemums, 1 vase, 3 stems sprays single, 1 cultivar.
- 65. Chrysanthemums, 1 vase, 3 stems sprays double, 1 cultivar.
- 66. Chrysanthemums, 1 vase, 3 stems sprays, mixed cultivars.
- 67. 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.**

- 68. Dahlias, giant or large decorative, cactus or semi-cactus, 1 bloom.
- 69. Dahlias, medium decorative and/or cactus and/or semi-cactus, 3 blooms.
- 70. Dahlias, small or miniature decorative and/or cactus and/or semi-cactus, 3 blooms.
- 71. Dahlias, waterlily, 3 blooms.
- 72. Dahlias, pompon, 5 blooms.
- 73. Dahlias, small and/or miniature ball, 3 blooms.
- 74. Dahlias, any cultivar, 3 blooms.
- 75. Dahlia, excluding giant or large, 1 bloom

**G H BICKERTON CUP - Highest points in Dahlia Classes.**

**EHS SILVER DIPLOMA - Best Dahlia Exhibit.**

76. Flowering shrub (excluding Fuchsias), 3 stems.
77. Annuals / biennial, 5 stems, 1 kind not eligible for any other class.
78. Perennials, 5 stems, 1 kind not eligible for any other class.
79. Asters, 5 stems.
80. Gladiolus, 1 spike.
81. Gladioli, 3 spikes.
82. Michaelmas Daisies, 3 stems.
83. Mixed flowers, not less than 3 kinds.
84. Rose, 1 specimen bloom large flowered.
85. Roses, 3 stems, large flowered.
86. Rose, 1 stem, cluster flowered.
87. Roses, 3 stems, cluster flowered.
88. Miniature Roses, 3 stems.
89. Pansies and/or Violas, 5 blooms (vase not provided).
90. Violettas, 5 blooms (vase not provided).
91. Zinnias, 5 stems.
92. Alpine, 1 pot.
93. Cactus, 1 pot (any size allowed).
94. Succulent, excluding Cactus, 1 pot (any size allowed).
95. Cactus and/or Succulent collection, 6 pots (any size allowed).
96. Fuchsia, 1 pot – non-standard.
97. Fuchsia Standard, minimum 18” /45cm clear stem between soil and lowest branch.
98. Fuchsia, 3 blooms, 3 cultivars (vases not provided).
99. Pelargonium, 1 pot.
100. Foliage plant(s), not eligible for any other class, 1 pot, any size.
101. Flowering plant(s), not eligible for any other class, 1 pot, any size.
102. Coleus, 1 pot.
103. Orchid, any cultivar, 1 pot (any size).
104. Clematis, 5 florets, 1 or more cultivars.
105. Fern, 1 pot, any size.

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

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

## **SECTION “E” FLORAL ART**

**2008**

### **“ARTS AND CRAFT”**

**CLASS**

- |      |                              |                            |
|------|------------------------------|----------------------------|
| 106. | Music                        | An exhibit.                |
| 107. | Painting                     | An exhibit.                |
| 108. | Needlework                   | An exhibit - open staging. |
| 109. | Any Other Craft              | An exhibit.                |
| 110. | Little Things                | A petite exhibit.          |
| 111. | NOVICES – “Flower Arranging” | An exhibit - open staging. |



**2009**

**“ COLOURS”**

**CLASS**

- |                                 |                            |
|---------------------------------|----------------------------|
| 106. On the Warm Side           | An exhibit.                |
| 107. Keep It Cool               | An exhibit.                |
| 108. Shades of Green            | An exhibit - open staging. |
| 109. Oranges and Lemons         | An exhibit - open staging. |
| 110. Over The Rainbow           | A petite exhibit.          |
| 111. NOVICES – Nature’s Palette | 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” VEGETABLES**

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

**CLASS**

- |      |   |
|------|---|
| 112. | Aubergines, 2.  |
| 113. | Beans, French, 6.   |
| 114. | Beans, Runner, 6.   |
| 115. | Beetroot, globe, 3, with roots.                                 |
| 116. | Beetroot, long, 2, with roots.                                  |
| 117. | Cabbage, round or pointed, 2, with roots.                       |
| 118. | Cauliflower, 2.   |
| 119. | Carrots, long, 3.   |
| 120. | Carrots, other than long, 3.                                    |
| 121. | Courgettes, 3.  |
| 122. | Cucumbers, 2.   |
| 123. | Herbs, 1 bunch, any variety (in water).                         |
| 124. | Herbs, 3 bunches, 3 different kinds (in water), own containers. |
| 125. | Leeks, 2.   |
| 126. | Lettuces, all types, 2, with roots.                             |
| 127. | Marrows, 1.   |
| 128. | Onions, 3, each bulb over 250g.                                 |
| 129. | Onions, 3, no bulb to exceed 250g.                              |
| 130. | Onion, 1, heaviest in show.                                     |
| 131. | Onions, green salad 6.  |
| 132. | Parsnips, 3.  |
| 133. | Peppers, sweet, 3.  |
| 134. | Potatoes, white, 4.   |
| 135. | Potatoes, other than white, 4.                                  |
| 136. | Potatoes, 3 different cultivars, 4 of each.                     |
| 137. | Pumpkin or edible squash, 1.                                    |
| 138. | Shallots, exhibition, 8.  |
| 139. | Shallots, pickling, 8.  |
| 140. | Swedes, 3.  |
| 141. | Sweet corn, 3.  |
| 142. | Tomatoes, medium size, 5.                                       |
| 143. | Tomatoes, large fruited, 4.                                     |
| 144. | Tomatoes, small fruited, plum or cherry cultivars, 8.           |
| 145. | Any other vegetable, 1 dish up to 14 points (see note P).       |
| 146. | Any other vegetable, 1 dish, 15 points and over (see note P).   |

147. Collection of 4 kinds of vegetables, 2 of each - See Note 16 page 6.  
 148. Collection of 4 kinds of vegetables (see note I) - See Note 16 page 6.  
 149. A basket of vegetables, not less than 4 kinds, shown for quality and effect - See Note 16  
 page 6.  
 150. Marrow, heaviest, 1.  
 151. Runner bean, longest, 1  
 152. Potato, heaviest, 1.

**ST VINCENTS CUP - Highest points in Vegetables Section “F”.**  
**EHS SILVER DIPLOMA - Best Exhibit in Vegetables Section “F” (Excluding 150-152).**  
**EHS SILVER DIPLOMA - Best Exhibit basket of Vegetables.**

## **SECTION “G” CHILDREN**

**2008**

**CLASS**

153. 1 Stuffed Jacket Potato, with a salad garnish.  
 154. A Picture of a Peacock, A4 size, any medium.  
 155. A Collection of Seeds and Berries, to be named.

**2009**

**CLASS**

153. A decorated Paper Plate, theme of Hallow’een.  
 154. A collage of “Leaves and Pressed Flowers.”  
 155. An Open Sandwich, suitable for a healthy lunch.

**JOHN MARSHALL CHILDRENS CUP - Highest points in Children’s Classes throughout the year.**

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

## **SECTION “H” HOMEMADE BEER AND WINE**

**CLASS**

156. 3 bottles of Wine, all different.

**EHS GOLD DIPLOMA - Highest points in Homemade Beer and Wine Section “H”.**  
**EHS SILVER DIPLOMA - Best Exhibit in Homemade Beer and Wine Section “H”.**

## **SECTION “I” PHOTOGRAPHY**

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

**2008**

**CLASS**

157. Autumn colours.  
 158. Digging for Victory.  
 Vegetables.  
 159. Reflections.  
 animal.

**2009**

**CLASS**

157. Woodlands.  
 158. Fruit or  
 159. Your favourite

**EHS GOLD DIPLOMA – Highest points in Photography – Section “I”**

**EHS SILVER DIPLOMA – Best Exhibit in Photography Section**

**ENTRY FORM**

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

**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).....**

-----

**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 1<sup>st</sup> September. All entries must be submitted as indicated overleaf not later than 9pm on the Wednesday prior to the Show or to the Trading Hut on the Sunday prior to the Show**

**ENTRY FORM**

**All entries must be made by 9pm on the Wednesday prior to the Show:  
Late entries will only be allowed at the discretion of the Show Committee and their decision is final.**

**Mrs F Thomas**

**or E-MAIL [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)**

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

---

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**ENTRY FORM**

**All entries must be made by 9pm on the Wednesday prior to the Show:  
Late entries will only be allowed at the discretion of the Show Committee and their decision is final.**

**Mrs F Thomas**

**or E-MAIL [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)**

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



# **EASTCOTE HORTICULTURAL SOCIETY**



## **RECIPES 2008-2009**

### **SPRING SHOW 2008**

#### **SWIRLY MERINGUES:**

50g chocolate drops  
2 medium egg whites  
100g caster sugar

1. Preheat oven 110°C / 225°F / gas mark .
2. Line 2 baking trays with parchment or grease
3. Melt chocolate drops and leave to cool.
4. Whisk whites until very stiff, gradually beat in the sugar until stiff again.
5. Fold in the melted chocolate to give a swirly effect. Do not over-stir.
6. Place spoonfuls onto the trays – approx 12.
7. Bake for 40 minutes – change trays after 25 mins to help even cooking.
8. Switch off oven and leave meringues inside until cold.

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#### **APPLE TARTS:**

1/2 small pack puff pastry  
1 cooking apple- peeled, chopped.  
1 thick slice of bread-into crumbs  
1 tablespoon margarine or butter  
shake of lemon juice  
1 dessertspoon sugar – to taste  
2 tablespoons sultanas  
1/4 teaspoon cinnamon  
icing sugar for dusting

1. Preheat oven 200°C / 400°F / gas mark 7.
2. Roll out pastry and cut circles to fit bun tins.
3. Press to shape of tin and leave to rest.
4. Melt margarine and fry with the crumbs until crispy. Leave to cool.
5. Cook apples, lemon and sugar in separate pan and simmer gently until soft.
6. Add crumbs, cinnamon and sultanas.
7. Place spoonfuls into pastry cases.
8. Bake until crispy and edges golden – approx. 15 mins. Cool on wire tray.
9. Dust with sieved icing sugar to finish.

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#### **CHEESE AND TOMATO PATTI**

small pack of puff pastry  
packet stuffing mix- any flavour  
2-3 tomatoes, chopped  
75g grated cheddar cheese  
Milk for glazing

1. Preheat oven 200°C / 400°F / gas mark 7.
2. Line a baking tray with parchment.
3. Mix up stuffing with water as instructions.
4. Add tomatoes and cheese and mix.
5. Roll out pastry and using a saucer, cut into neat circles.
6. Place heaps of filling onto the circles, wet one half of the pastry edge, flatten filling into “D”.
7. Fold over the pastry to form a neat semi-circle and press edges firmly. Brush with milk.
8. Place on tray and bake until crisp and golden – approx 15 mins. Cool on a wire tray.

### **CARROT CAKE:**

2 medium carrots, coarsely grated  
3 medium eggs  
175 ml sunflower oil  
200g castor sugar  
100g chopped walnuts  
200g self-raising flour  
teaspoon baking powder  
1 teaspoons cinnamon  
1 teaspoon ginger

#### **Topping:**

50g icing sugar  
200g cream cheese  
1 tablespoon lemon juice  
teaspoon vanilla essence  
walnuts to decorate

1. Preheat oven 180°C/ 350°F gas mark 4.
2. Grease and line deep baking tin – approx 20cm diameter.
3. Beat together the oil, sugar and eggs.
4. Add carrots and nuts.
5. Add sieved flour, baking powder and spices.
6. Fold gently together.
7. Scrape into tin and smooth the top.
8. Bake for about 45 mins – until risen and firm.
9. Leave in tin for 10 mins to cool and then place onto a wire rack to cool.
10. Beat topping ingredients together.
11. Spread over cake when cool and decorate with the walnuts.

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## **SUMMER SHOW 2008**

### **STRAWBERRY SHORTCAKE:** (serves 4)

125g self-raising flour  
teaspoon baking powder  
25g margarine  
1 level tablespoon caster sugar  
1 egg- beaten  
teaspoon vanilla essence  
a little milk to mix

#### **Filling:**

75ml double cream or thick yogurt  
strawberries- halved or sliced  
Icing sugar for dusting

1. Preheat oven 220°C/425°F/ gas mark 7.
2. Lightly grease a baking tray.
3. Mix flour, baking powder and margarine with fingertips to form “breadcrumbs”.
4. Mix in sugar and egg and vanilla with enough milk to make a soft, not sticky dough.
5. Gently roll dough into a circle about 10cm.
6. Place on tray, brush with milk and bake until golden, about 12-15 mins.
7. Place onto a wire rack to cool.
8. When cold, cut in half horizontally and then cut the top carefully into 4 pieces.
9. Spread base with cream and sliced fruit.
10. Place the tops onto the fruit and lightly dust with icing sugar. Decorate with fruits.

**BROWNIES:**

100g chocolate chips  
 2 large eggs  
 125g margarine  
 275 castor sugar  
 tsp vanilla.  
 50g SR flour  
 25g plain flour  
 2 tablespoons cocoa powder  
 100g chopped walnuts

Deep, 20cm square cake tin

1. Heat oven 180°C/ 350°F/ gas mark 4.
2. Line cake tin with paper or grease well.
3. Melt chocolate. Leave to cool.
4. Beat margarine, sugar and vanilla until fluffy.
5. Beat in the eggs separately.
6. Add flours, cocoa, nuts and chocolate & mix.
7. Pour into prepared tin and bake for 35 mins .
8. It should have a crust on top and centre will still be soft.
9. Leave in tin for 2 mins and then cut into 9.
10. Transfer to cooling tray – on the paper.
11. Dust with sieved icing sugar.

**ORIENTAL STRUDEL:**

1 small pack puff pastry  
 1-2 tablespoons soy sauce  
 teaspoon ginger or \*  
 1 tablespoon oil

**Vegetables:**

3 spring onions, sliced  
 2 carrots- coarsely grated  
 2 sticks celery – chopped  
 3-4 mushrooms, sliced  
 small can bean shoots, drained  
 1 pepper- chopped  
 sprinkle of black pepper  
 \*small piece of root ginger, grated.  
 Milk or egg for glazing

1. Preheat oven, 200°C/ 400°F/gas mark 7.
2. Heat oil and stir-fry vegs for 5 mins until just soft, not mushrooms or bean shoots.
3. Remove from heat and leave to cool.
4. Add soy, ginger, pepper, and other vegetables.
5. Roll out pastry into a thin, neat rectangle- approx 30x35cm.Cut in half lengthwise.
6. Spread vegetable mix over both pieces, leaving 2cm border clear all round edges.
7. Fold over the 2 short sides onto the filling.
8. Roll each piece over to form 2 long rolls- from long edge.
9. Place onto baking tray and glaze.
10. Bake until golden and crispy – approx 20-25 mins.
11. Lift carefully onto wire tray to cool.

**AUTUMN SHOW 2008****APPLE FLAPJACK:**

2 eating apples, peeled and chopped  
 175g margarine  
 175g demerara sugar  
 2 tablespoons golden syrup  
 teaspoon cinnamon  
 50g sultanas  
 225g porridge oats  
 2 tablespoons sunflower or  
 sesame seeds or pine nuts if wanted

1. Preheat oven, 160°C/ 325°F/ gas mark 3.
2. Line or grease baking tin – 18x27cm approx.
3. Put apples and 25g margarine into saucepan.
4. Gently cook until soft, stir occasionally.
5. Add rest of margarine, sugar, syrup, sultanas and cinnamon and melt gently.
6. Remove from heat and stir in oats.
7. Add seeds or nuts, if used.
8. Tip into prepared tin and level the surface.
9. Bake in middle of oven for 25 mins.
10. Cool in tin for 10 mins and then cut into pieces.



**SCOTCH EGGS:**

450g sausage meat \*  
4 hardboiled eggs  
1 egg- beaten in shallow dish  
flour and crumbs for coating  
herbs if wanted/ salt and pepper  
\* low-fat sausages, peeled  
can be used if wanted.

1. Season the sausage meat and divide into 4.
2. Pat into circles with a little flour.  
Press meat around each egg and press to seal.
3. Dip into the egg and coat.
4. Put crumbs or flour and seasonings onto a piece of kitchen towel and roll each egg in the coating.
5. Press coating gently with hands to firm.
6. Bake in oven for about 25 mins ( 180°C/gas5)  
or fry until golden brown and firm.

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**STOLLEN:**

100g mixed dried fruits  
2 tablespoons rum, optional  
200g white bread flour  
25g castor sugar  
2 teaspoons fast action yeast  
teaspoon cinnamon  
1 egg  
75ml warm milk  
25g margarine, melted  
25g glace cherries  
25g chopped almonds  
125g marzipan, optional  
  
melted margarine for glazing  
icing sugar for dusting

- if used.
2. Mix flour, yeast, cinnamon and sugar in bowl.
  3. Add egg, margarine and enough milk to mix to a soft dough.
  4. Knead for 5 mins until elastic and smooth.
  5. Place back into bowl and cover with polythene bag, leave in warm place for about 45 mins until double  
doubled in size. Knead again for 2 mins.
  7. Roll out into a rectangle, 2cm thick.
  8. Sprinkle on the fruits, cherries and nuts and roll up.
  9. Roll out again to approx. 25x15cm.
  10. If marzipan is to be used – place a roll shape across  
the width and fold over.
  11. If not used, just fold the dough. Place on greased  
baking tray, place whole tray inside polythene bag and  
in a warm place until doubled in size - about 45 mins.
  12. Bake in oven – 190°C/ 375°F/ gas mark 5-  
for about 30 mins until loaf sounds hollow when  
tapped on the base.
  13. Brush with melted margarine and dust with icing  
sugar. Place on wire tray to cool.

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**ALMOND BISCUITS:**

100g ground almonds  
75g icing sugar, sieved  
1 egg  
a few drops almond essence  
Whole almond

1. Preheat oven 190°C/375°F/gas mark 5.
2. Line baking tray with parchment.
3. Mix ground almonds and sugar together.
4. Add enough egg to mix to a firm dough - use  
a spatula.
5. Pat into a “Toblerone” shape and cut dough.  
into thick slices. Lay on their sides on  
baking tray and press a whole  
almond in the centre of each.
6. Bake for 10 mins until pale golden.

## SPRING SHOW 2009

### CHEESY CHOUX BUNS:

150ml water  
50g margarine  
3 eggs  
75g flour – any type, strong is best.  
2 teaspoons dry mustard  
1 teaspoon dried herbs – own choice

#### Filling:

1 large tub cottage or cream cheese  
2 teaspoons chopped chives  
1 chopped spring onion, if wanted.  
Grated Parmesan for dusting

1. Preheat oven 200°C/ 400°F/ gas mark 7.
2. Grease 2 baking trays or line with parchment.
3. Sieve flour, mustard and herbs onto a piece of kitchen towel.
4. Bring water and margarine to boil in saucepan
5. Keep on the boil and add all flour at once.
6. Beat until smooth and shiny – 1 min. Cool.
7. Beat in each egg separately, an electric whisk gives excellent results.
8. Place teaspoonfuls onto the trays – about 12 to a tray only – space needed for cooking.
9. Bake for about 20 mins until golden and crisp.
10. Split in half IMMEDIATELY to allow steam to escape.
11. When cool use the filling and sandwich both halves together.
12. Dust with Parmesan to finish.

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### BANANA LOAF:

100g each = self-raising flour,  
caster sugar and margarine  
2 eggs  
1/2 teaspoon vanilla flavouring  
1 level teaspoon baking powder  
2 mashed bananas  
Finishes= glaze icing or  
sieved icing sugar.  
Oven – 160°C / 350°F / gas mark 4

1. Preheat oven. Line loaf tin with paper.
  2. Mix all ingredients together until smooth.
  3. Pour into prepared tin.
  4. Smooth surface and bake until golden and firm to touch. Skewer should come out clean when tested.
  5. Dust with icing sugar or drizzle glaze icing to decorate.
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**BATTENBURG CAKE:**

3 eggs

150g SR flour

150g margarine

150g castor sugar

1/2tsp vanilla flavouring

pink food colouring

2-3 tablespoons apricot jam, melted.

250g marzipan, approx.

1. Preheat oven 180°C/400°F/gas mark 5.
2. Line 20cm square tin with paper and use a double foil “wall” to separate colours.
3. Put eggs, flour, sugar and margarine and vanilla in bowl and mix until smooth
4. Use half of mix to fill one side of tin.
5. Colour remainder and fill second half.
6. Bake until firm to touch, about 25 mins.
7. Cut each colour into 2 lengthwise.

**TO ASSEMBLE :**

8. Place pieces together in traditional way, alternating colours and use jam to stick pieces together
9. Roll out marzipan into a neat rectangle the length of the cake and 4 times width, using a little or castor sugar to prevent sticking.
10. Brush outer edges with jam and roll marzipan around it neatly. Allow small overlap and press join together firmly.

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**BAKED APPLE DUMPLING:**

120g plain flour

60g margarine

2 small cooking apples

2 dessertspoons demerara sugar

2 shakes lemon juice

2 dessertspoons sultanas

pinch of cloves or cinnamon

1. Preheat oven 200°C/ 400°F/ gas mark 6.
  2. Rub flour and margarine together to form “breadcrumbs”.
  3. Add enough cold water to make a firm dough.
  4. Cut in half and roll each into a neat circle, large enough to envelop each apple.
  5. Peel and core apples. Mix remaining ingredients. Place an apple on each circle.
  6. Fill hole with filling mix, gently ease up the pastry around the apple, pinch tops together trim off surplus pastry as needed.
  7. Use pastry trimmings to make decorative leaves. Brush all pastry with milk.
  8. Lift carefully onto baking tray and decorate the dumpling with the “leaves”. Sprinkle with a little castor sugar and bake until golden, about 20 mins. Reduce heat for another 20 mins to cook apple – 150°C/200°F/gas 4.
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**FRUIT FLAN:**

150g plain flour  
 75g margarine  
 50g icing sugar  
 1 egg yolk  
 water to mix

Fruits of own choice , neatly prepared  
 Apricot jam for glazing.

1. Preheat oven, 180°C/ 350°F//gas mark 4.
2. Place flour and margarine in bowl and rub together to form "breadcrumbs".
3. Mix in sugar and egg yolk and enough water to mix to a soft, not sticky dough.
4. Place in fridge for 30 mins to cool.
5. Roll out pastry gently and use to line a flan dish. Trim edges neatly.
6. Prick base with a fork to prevent rising or small "baking beans".
7. Bake for about 15/20 mins until pale golden.
8. Leave to cool.
9. Fill flan with the prepared and drained fruit.
10. Brush with melted jam to glaze fruits.

Note : A layer of thick yogurt or crème fraiche can be placed in the flan underneath the fruit if

**SUMMER SHOW 2009****RASPBERRY AND ALMOND CAKE:**

4 medium eggs  
 165g castor sugar  
 225g ground almonds  
 1 teaspoon baking powder

**Filling :**

jar Raspberry jam  
 150g fresh rasp

**Icing :**

200g sieved icing sugar  
 a little warm water  
 a few raspberries for decoration

1. Preheat oven 170°C/325°F/ gas mark 3.
2. Separate eggs into 2 bowls.
3. Whisk whites until thick and forms peaks.
4. Whisk yolks and sugar until pale and creamy.
5. Gently fold whites into yolk mixture.
6. Gently fold in ground almonds, baking powder.
7. Line a deep, round 20cm cake tin and pour in the almond mixture.
8. Level the surface. Bake for 35-40 mins, until golden and firm. Leave to cool in tin for 20 minutes,
9. Transfer to wire rack.
10. Cut cake in half horizontally, spread with jam and most of berries, replace top.
11. Mix icing to a smooth paste, spread gently over top and add fruits for decoration.

### CHOCOLATE SPIRAL BISCUITS:

75g icing sugar  
150g margarine  
200g plain flour  
2 tablespoons milk  
1 tablespoon cocoa

1. Preheat oven 180°C/350°F/ gas mark 4.
2. Cream margarine and sugar together.
3. Stir in flour and milk. Divide into 2 pieces.
4. Gently knead cocoa into 1 piece, add drops of milk if ne
5. Gently roll out each piece 5mm thick neat rectangle.
6. Brush plain dough with water and lay chocolate piece o
7. Gently ease edges to fit neatly, trim into a neat rectangle
8. Roll up from long edge, wrap in clingfilm and put in fri  
to chill for 30 mins.
9. Cut into 5mm slices and lay onto greased baking trays.
10. Bake for 12-15 mins until “dry”, cool on a wire rack.

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### BRANDY SNAPS:

50g margarine  
75g caster sugar  
50g golden syrup  
50g plain flour  
1 teaspoon ground ginger

1. Preheat oven, 180°C, 350°F, gas mark 4.
2. Line 2 trays with parchment.
3. Melt margarine, sugar and syrup together.
4. Remove from heat and stir in flour and ginger.
5. Place teaspoonfuls onto tray – approx 6 per tray.
6. Bake in top of oven for approx 8-10 mins until  
golden brown.
7. Cook remaining mix when space is available.
8. Leave to cool for 1-2 mins and then remove from the  
parchment and wrap around a wooden handle until  
cool.
8. Slip off when hardened.

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### LEMON AND BERRY MUFFINS

1 lemon, zest and juice  
250g SR flour  
1 teaspoon bicarbonate of soda  
150g castor sugar  
90ml sunflower oil  
150g lemon flavoured yogurt  
2 medium eggs  
150g fresh berries  
75g icing sugar

1. Preheat oven 190°C/ 3375°F/gas mark 5.
2. Put muffin cases into deep bun tin.
3. Put flour, bicarb and sugar into a bowl.
4. Add yogurt, oil, eggs and half the juice.
5. Mix together lightly .
6. Add berries and gently stir in.
7. fill each muffin case.
8. Bake for 15-20 mins until golden and  
firm. Lift onto wire rack to cool.
9. Dust with icing sugar or use remaining  
to make glaze icing to drizzle over the tops.

## AUTUMN 2009:

### BUTTERFLY CAKES:

2 eggs  
100g SR flour  
100g margarine  
100g castor sugar  
few drops vanilla essence

#### Icing :

100g sieved icing sugar  
50g margarine  
few drops of vanilla  
icing sugar

1. Preheat oven 180°C/ 375°F/ gas mark 5.
2. Cream margarine and sugar until creamy.
3. Beat in each egg separately, add vanilla.
4. Gently fold in the flour.
5. Spoon into the cake cases and bake until golden and firm to touch.
6. Cool on a wire tray.
7. Mix icing ingredients with a few drops of water to make a smooth mix.
8. Cut the tops off the cakes and each one into halves.
9. Neatly spoon icing into each crater.
10. Place tops on to form “wings” and sieve with icing sugar to dust.

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### FRENCH APPLE CAKE:

450g cooking apples,  
peeled and chopped.  
110g SR flour  
1 teaspoon baking powder  
110g castor or soft brown sugar  
90ml milk  
40g margarine  
2 eggs  
teaspoon nutmeg  
teaspoon cinnamon

#### Topping

75g margarine  
110g castor sugar  
teaspoon vanilla  
1 egg  
Icing sugar for dusting

1. Preheat oven 160°C/325°F/ gas mark 3.
  2. Grease and line a deep cake tin, approx 20cm.
  3. Put prepared apples into base of tin.
  4. Beat all cake ingredients, except topping, until smooth and creamy.
  5. Pour over the apples and bake for 40-45 mins until lightly golden.
  6. Meanwhile, mix all topping ingredients, not sugar for dusting.
  7. Remove cake from oven and pour on the topping. Level the surface gently.
  8. Return cake to oven and bake for another 20-25 mins until golden brown.
  9. Cool cake in the tin and then dust with icing sugar.
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**CHOCOLATE SWISS ROLL:**

3 eggs  
75g caster sugar  
50g plain flour  
25g cocoa powder  
1 tablespoon hot water

**Rolling :**

2 tablespoons caster sugar

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**Filling**

Apricot jam

1. Preheat oven 200°C/ 400°F/ gas mark 7.
2. Line baking tray with parchment., approx 30x25cm.
3. Whisk eggs and sugar in bowl over a saucepan of simmering water until thick enough to write a letter.
4. Remove from heat and whisk for a further 2 mins to cool.
5. Gently fold in sieved flour, cocoa and water until evenly mixed, do not beat or overmix.
6. Gently pour into tin and level surface.
7. Bake for about 12-15 mins until firm to touch.
8. Turn onto a piece of kitchen paper sprinkled with sugar. Trim off all edges gently.
9. Score halfway through one short edge and spread whole cake with jam, right to the edges.
10. Gently fold over the scored edge and roll the cake, lift the paper to help with the rolling.
11. Tuck paper around cake and lift onto a wire tray to cool.

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**ORANGE BRIOCHES:**

225g strong bread flour  
3 teaspoons easy blend yeast  
50g castor sugar  
1 orange, rind  
3 tablespoons juice, warmed  
2 eggs  
50g margarine, melted  
milk or egg to glaze

1. Mix flour, sugar and yeast together.
  2. Add rind, juice, eggs and margarine and mix to a soft dough. Knead for 5 mins.
  3. Place in bowl and put inside a plastic carrier bag.
  4. Leave in a warm place until double in size, about 45 mins.
  5. Remove from bowl and knead for 2 mins.
  6. Roll into a fat sausage shape and cut into 12.
  7. Break off 10 of each piece and set aside.
  8. Shape larger pieces into balls and put into greased bun tins. Press a deep dent into centre of each with a floured little finger.
  9. Shape small pieces into balls and press into the dents. Put whole tray into a plastic bag and leave rise in a warm place, about 25-35 mins.
  10. Gently glaze with milk or egg and bake for 15 mins until golden. Cool on a wire tray.
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