

# Shalford Horticultural Society 2023

@ The Village Hall, Church End, Shalford CM7 5EZ



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# SHALFORD HORTICULTURAL SOCIETY 2023

## The Committee

<b>President</b>	<b>Mrs H Smith</b>	
<b>Chairman</b>	<b>Jane Mills</b>	<b>01371 850390</b>
<b>Vice Chairman</b>	<b>Claire Taylor</b>	<b>01376 329405</b>
<b>Treasurer</b>	<b>Jane Mills</b>	<b>01371 850390</b>
<b>Secretary</b>	<b>Mel Fray</b>	<b>07855 494624</b>
<b>Social Secretaries</b>	<b>Caroline Ottley</b>	<b>07734 140478</b>
	<b>Carol Prail</b>	<b>07749 113756</b>
<b>Member for Press/Facebook</b>	<b>Mel Fray</b>	<b>07855 494624</b>
<b>Member for Bookings</b>	<b>Carol Prail</b>	<b>07749 113756</b>
<b>Member for Road Boards</b>	<b>Richard Monk</b>	
<b>Member for Schedule</b>	<b>Claire Taylor</b>	<b>01376 329405</b>
<b>Member for Trophies</b>	<b>Christine Packer</b>	<b>07956 364677</b>

**Committee Members: Ellie Perry, Margaret Sparks**

## Honorary Vice Presidents:

Mrs A Tanner, Mr G Sim, Mrs S Martin, Mr J Smith

## Judges will be appointed for the following: –

Vegetables	Fruit & Flowers	Floral Art
Cookery	Handicraft	Photography

## Points for Vegetable Collections

Beans	Broad	15	Courgettes	12	Peas		20
Beans	Dwarf French	15	Cress	10	Peppers/Chilli		15
Beans	Runner	18	Cucumbers	18	Potatoes		20
Beetroot		15	Garlic	15	Pumpkins/Squashes		10
Brussels Sprouts		15	Kohlrabi	12	Radishes		10
Cabbages		15	Leeks	20	Shallots		18
Carrots	Long	20	Lettuces	15	Spring Onions		12
Carrots	Stump rooted	18	Marrows	15	Tomatoes	Medium	18
Cauliflowers	Inc. White Broccoli	20	Onions	20	Tomatoes	Small Fruited	12
Celery		20	Parsnips	20	Turnips/Swedes		15

## The Awards

The John Bahr Cup	Most Points for Horticulture	Classes 1 - 58	£
The Arthur Bright Cup	Longest Runner Bean	Class 21	
The Vera Smith Perpetual Challenge Cup	Most Points for Vegetable Collection	Class 31	£
The John Bright Cup	Best Exhibit for Potato Collection	Class 30	
The Jessie Hicks Tankard	Heaviest Marrow	Class 11	
The Peter Monk Cup	Best Exhibit for Salad Collection	Class 29	
The Aldworth Rose Bowl	Most Points for Fruit Section	Class 32-36	
The Nan Stevenson Trophy	Most Points for Flowers	Classes 37-52	£
The Goodchild Cup	Most Points for Floral Art	Classes 53-56	
The Sally Prime Cup	Most Points for Preserves & Honey	Classes 59-64	
The Hornsby Trophy	Most Points for Cookery	Classes 59-73	£
The Perry Cup	Most Points for Handicraft	Classes 74-79	
The Len Chinnery Trophy	Most Points for Photography	Classes 80-82	
Children's Prize	Most Points Age under 5	Classes 83 - 85	
Children's Prize	Most Points Age 5 - 7	Classes 86 - 88	
Children's Prize	Most Points Age 8 - 11	Classes 89 - 91	
The Bentley Cup	Best Exhibit in Vegetables (not Collections)		

## RULES & GUIDELINES

1. The Committee, whilst taking all possible care of exhibits, is not responsible for any loss or damage that may occur.
2. Every specimen exhibited in Vegetable, Fruit and Flower Classes must have been grown by the exhibitor.
3. Exhibitors to provide dishes or vases where necessary for presentation. No exhibitor may enter more than one exhibit in any class, neither can two or more persons exhibit separately from the same garden in any one class.
4. The Committee reserve the right to examine the garden or greenhouse of any exhibitor, either before or after the Show.
5. Pot plants should have been in the exhibitor's possession for a period of three months.
6. Photographs must not exceed 18cm x 12cm and must be shown unmounted (i.e. not in or on a separate card).
7. The Judge's decision is final.
8. The number of prizes in each class is at the Judge's discretion.
9. The Village Hall will be open for staging exhibits from 8.00 a.m. on the morning of the Shows and **STAGING OF ALL EXHIBITS MUST BE COMPLETED BY 10.30 a.m.**
  
10. Read the Guidelines under each section carefully to ensure the correct quantity of specimens.
11. Shallots for pickling must not exceed 3cm diameter.
12. Wash but do not scrub vegetable roots.
13. Tomatoes, peas, beans and cucumbers should be shown with stalk attached. Do not polish.
14. By covering potatoes, cauliflowers and celery with thick paper until judging time, the exhibitor will prevent greening.
15. The foliage of carrots and beetroot to be trimmed to 15cm. The foliage of onions and leeks must be trimmed to half-length and the roots trimmed to 3cm.
16. Onions and Carrots may be tied. Remove the loose skin only from an onion.
17. It is perfectly in order to remove damaged petals from your blooms, but do so cleanly and re-arrange other petals to fill the gaps.
18. Uniformity is most important. Do not spoil your exhibit by adding an odd size specimen.
19. Cookery exhibits should have cooled before being placed for judging and covered with cling film.
20. Check all bottles and jars for sealing. All exhibits should be well filled and perfectly clean.
21. Jam & Chutney should be covered with a wax disc. Then either a cellophane top or a plain screw top at the time of bottling. All labels must be plain white.
22. Any exhibit with vinegar should have a screw top or snap lid and be airtight.
23. Home-made wines & fruit spirits must be shown in clear glass bottles and a tasting glass should be provided.
24. Points are awarded for exhibits on the basis of: Condition, Size, Colour, Uniformity and Presentation. Avoid overcrowding your exhibits.
25. Submit your Entry Form, Exhibit and Exhibitor's Ticket on the morning of the Show; prepare your exhibit in good time. Where appropriate small exhibits may be displayed on a plate or dish.

## The Recipe

### UPSIDE-DOWN PINEAPPLE CAKE

#### For the Topping

- 50g softened butter
- 50g light soft brown sugar
- 7 pineapple rings in syrup
- 7 glace cherries

#### For the Cake

- 100g softened butter
- 100g golden caster sugar
- 100g self-raising flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 eggs



Heat oven to 180C

For the topping, beat butter & light soft brown sugar together until creamy. Spread over base & a quarter of the way up the sides of a 20cm round cake tin. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glace cherries in the centres of the rings.

For the cake, place butter, golden caster sugar, self-raising flour, 1 tsp baking powder, 1 tsp vanilla extract & 2 eggs in a bowl along with 2 tbsp. of the reserved pineapple syrup. Using an electric whisk, beat to a soft consistency. Spoon mixture into the tin on top of the pineapple and smooth it out so it's level. Bake for 35 mins. Leave to stand for 5 mins, then turn out onto a plate.

# HORTICULTURE -The John Bahr Cup-Classes 1-58

## Horticulture - Vegetables - The Bentley Cup-Best Exhibit

- |                   |                                                                                                                        |
|-------------------|------------------------------------------------------------------------------------------------------------------------|
| 1. Beetroot       | Three, round (guideline 15)                                                                                            |
| 2. Carrots        | Three, long, (guideline 15)                                                                                            |
| 3. Carrots        | Three, stump rooted (guideline 15)                                                                                     |
| 4. Courgettes     | Two, 10-15cm                                                                                                           |
| 5. Cucumber       | One, with stalk                                                                                                        |
| 6. Dwarf Beans    | Five                                                                                                                   |
| 7. Edible Flowers | Three                                                                                                                  |
| 8. Exotics        | Three of one type of any of the following: aubergines, figs, gourds, passion flower fruit, peppers. Judged for quality |
| 9. Garlic bulbs   | Three, with roots                                                                                                      |
| 10. Lettuce       | Two, with roots                                                                                                        |

## The Jessie Hicks Tankard-Class11

- |                  |                                         |
|------------------|-----------------------------------------|
| 11. Marrow       | Largest, judged by weight               |
| 12. Onions       | Three, 250g or under (guidelines 15-16) |
| 13. Onions       | Three, over 250g (guidelines 15-16)     |
| 14. Peas         | Five pods on a plate                    |
| 15. Peas         | Shelled, in a small ramekin dish        |
| 16. Potato       | One, judged for quality                 |
| 17. Potatoes     | Five coloured, one variety on a plate   |
| 18. Potatoes     | Five white, one variety on a plate      |
| 19. Rhubarb      | Three Stalks, no leaves                 |
| 20. Runner Beans | Five                                    |

## The Arthur Bright Cup-Class 21

- |                                           |                                                             |
|-------------------------------------------|-------------------------------------------------------------|
| 21. Runner Bean                           | Longest, tied to a baton, judged by length                  |
| 22. Shallots                              | Eight large, for quality, displayed in dish of sand         |
| 23. Shallots                              | Six, for pickling, displayed in dish of sand (guideline 11) |
| 24. Spring Onions                         | Five with foliage & 3cm of roots, grown where sown          |
| 25. The Most Amusing Home-grown Vegetable |                                                             |
| 26. Tomatoes                              | Five, cherry, one variety with stalks                       |
| 27. Tomatoes                              | Five, standard, one variety with stalks                     |
| 28. Vegetable                             | Two of one kind not mentioned in Classes 1 – 27             |

# VEGETABLE COLLECTIONS

## See Points Chart Page 2

### The Peter Monk Cup-Class 29

29. Collection of Three Salad Vegetables from list:

2 x Beetroot, 1 x Cucumber, 1 x Pepper,  
5 x Radishes, 5 x Spring Onions, 2 x Tomatoes,

### The John Bright Cup-Class 30

30. Potatoes Collection      Three varieties, three of each, displayed in a tray

### The Vera Smith Perpetual Challenge Cup-Class 31

31. Vegetable Collection      Six kinds, number as specified previously, displayed in a tray

## Horticulture- Fruit-The Aldworth Rose Bowl -Classes 32-36

32. Blackcurrants      6 strigs (strings)

33. Collection of three outdoor grown fruits, in a dish, 3 of each fruit

34. Gooseberries      12 x berries, with stalks

35. Plums      6 x fruit

36. Raspberries      12 x berries, with stalks



## Horticulture-Flowers

### Nan Stevenson Trophy -Classes 37-52

37. Cactus or succulent	One
38. Cluster flowered roses	Three stems
39. Dahlias	Three blooms any variety
40. Flowering pot plant excluding orchids.	One, See rule 5
41. Flowers	Eight different kinds
42. Flowers	Five of one kind
43. Fuchsia heads	Six of the same or mixed
44. Geranium	Three, any colour
45. Gladioli	Three spikes
46. My best bloom	One
47. Non-flowering pot plant	One, See rule 5
48. Pansies	Five
49. Perennials	Three kinds
50. Potted Orchid	One, See rule 5
51. Rose	One
52. Sweet Peas	Five stems, any variety or colour

## Horticulture-Floral Art

### The Goodchild Cup-Classes 53-56

#### **Flowers need not be grown by exhibitor**

- 53. An All Foliage Arrangement, accessories may be used
- 54. Do As You Please Exhibit of flowers and foliage
- 55. Miniature Exhibit not greater than 10cm overall
- 56. Bee Theme, an arrangement of flowers and foliage



## COOKERY

### The Hornsby Trophy-Classes 59-73

#### Preserves & Honey-The Sally Prime Cup-Classes 59-64

##### **Please see guideline 21 for jams**

59. Blackcurrant jam	One jar, 2023 - minimum 340g jar
60. Fruit Curd	One jar, 2023 - minimum 340g jar
61. Marmalade	One jar, 2023 - minimum 340g jar
62. Raspberry jam	One jar, 2023 - minimum 340g jar
63. Strawberry jam	One jar, 2023 - minimum 340g jar
64. Honey	One jar, 2023 - minimum 340g jar
65. A Cake using a vegetable ingredient	One, please list vegetable used
66. A Decorated Cup Cake	One
67. Bread Rolls	Three
68. Cheese Scones	Three
69. Dessert in a Glass	One
70. Homemade Wine/Fruit Spirit	One bottle, dated. May be made from kit (guideline 23)
71. Quiche Lorraine	One large (approx. 18cm)
72. Pineapple Upside-down Cake	One (See page 5 for recipe)
73. Victoria Sandwich	One (with raspberry jam filling)

## HANDICRAFT

### The Perry Cup-Classes 74-79

##### **Please see guideline 7**

- 74. A Mosaic Coaster
- 75. Any crocheted article
- 76. Any drawing or painting
- 77. Any hand knitted article
- 78. Any handicraft
- 79. A Poem about The King's Coronation

## PHOTOGRAPHY

The Len Chinnery Trophy-Classes 80-82

**Please see rule 6**

80. A colour photograph, unmounted - Nuts

81. A colour photograph, unmounted - Shalford Village Fete 2023

82. A colour photograph, unmounted - Wings

## CHILDREN'S EXHIBITS

Age must be stated on all exhibits

Age: under 5 ..... Prize for most points

83. A Caterpillar Model – using recycled materials (max 30 cm)

84. A Flower in a pot – grown yourself

85. My Favourite Animal – a painting or sketch A4

Age: 5-7 years.....Prize for most points

86. A Caterpillar Model – using recycled materials (max 30 cm)

87. A Flower in a pot – grown yourself

88. My Favourite Animal – a painting or sketch A4

Age:8-11 years.....Prize for most points

89. A Caterpillar Model – using recycled materials (max 30 cm)

90. A Flower in a pot – grown yourself

91. My Favourite Animal – a painting or sketch A4

## ENTRY FORM

**Entry Forms together with Exhibits must be brought between 8.00 am & 10.30 am on the morning of the Show.**

**One Entry Form for each person in each household**

**Please put an 'X' against all classes you wish to enter**

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91									

I have read the Rules and undertake to comply with them.

Please print

NAME ..... Age (if under 16) .....

ADDRESS .....

Phone/email .....

Signature .....

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## The Bob Reiman Tankard

This Tankard will now be awarded for the Pumpkin with the Largest Circumference at a special Competition to be held at the MacMillan Coffee Morning 23rd September 2023