Shalford Horticultural Society 2025

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



Schedule available Online @ https://bendlowe.co.uk
Or call 01371 850390 for a printed copy
https://www.facebook.com/SHSEssex

SHALFORD HORTICULTURAL SOCIETY 2025

The Committee

President	Mrs H Smith	
Chair	Jane Mills	01371 850390
Vice Chair	Carol Praill	07749 113756
Treasurer	Jane Mills	01371 850390
Secretary	Mel Fray	07855 494624
Social Secretary	Caroline Ottley	07734 140478
Press/Facebook	Mel Fray	07855 494624
Bookings	Carol Praill /Tim Gowers	07749 113756
Trophies	Christine Packer/Trudy Frost/	07956 364677

Carol Hussey

Road Boards Richard Monk

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 and Salad Collections

Collection boxes are awarded points by the Judge as per Royal Horticultural Society handbook.

The Awards

The John Bahr Cup	Most Points for Horticulture	Classes 1 - 56
The Bentley Cup	Best Exhibit in Vegetables (not Collections)	
The Jessie Hicks Tankard	Heaviest Marrow	Class 11
The Arthur Bright Cup	Longest Runner Bean	Class 21
The Peter Monk Cup	Best Exhibit for Salad Collection	Class 29

The John Bright Com	Deat Fullibit for Detate Callegtion	Cl 20	
The John Bright Cup	Best Exhibit for Potato Collection	Class 30	
The Vera Smith Perpetual Challenge Cup	Most Points for Vegetable Collection	Class 31	
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 Hornsby Trophy	Most Points for Cookery	Classes 59-73	
The Sally Prime Cup	Most Points for Preserves & Honey	Classes 59-64	
The David French Trophy	Homemade Wine/Fruit Spirit	Class 70	
The Perry Cup	Most Points for Handicraft	Classes 74-79	
The Len Chinnery Trophy	Most Points for Photography	Classes 80-82	
Banksian Coin & Certificate	Most Points across the whole Show Cannot be awarded to the same person for following two years	Classes 1 - 91	
Recognition Certificate	SHS Committee's Award.		
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	

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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.
- 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 8 inch x 6 inch 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.
- 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 10.15 a.m when you will be asked to leave.
- 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 or suitable alternative.
- 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. Month and Year to be displayed.
- 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

BANANA TEA LOAF

Serves 8-10

225g (8oz) self-raising flour

½ teaspoon salt

½ teaspoon mixed spice

100g (4oz) butter, cut into pieces

50g (2oz) mixed peel

50g (2oz) currents

50g (2oz) walnut halves, chopped

450g (1lb) bananas, peeled (Hint – Ripe bananas best)

1 tablespoon runny honey

2 eggs, beaten

Softened butter, to serve – Shalford Horticultural Society will provide this for the judge to use for tasting.

PREPARATION TIME: 20 minutes

COOKING TIME: 1 hour

OVEN: 140°C, 275°F, Gas Mark 1

This loaf actually improves with keeping. It may be made up to 1 week in advance, then wrapped in cling film and stored in a cool place or be kept in an airtight container.

- 1. Lightly grease a 1kg (2lb) loaf tin and set aside
- 2. Sift the flour, salt and spice into a mixing bowl, and rub in the butter until the mixture resembles fine breadcrumbs.
- 3. Stir in the mixed peel, currants and walnuts.
- 4. Mash the bananas with the honey, and stir gently into the mixture with the beaten eggs. Blend well.

5. Pour the mixture into the prepared tin, and bake in a preheated oven for 1 hour, or until the loaf is well risen.

Remove from the oven and allow to cool in the tin for 10 minutes before turning on to a wire tray to cool.

6. When ready to serve, slice and butter the bread. (Note: Butter will be provided by SHS for the Judge to use)



HORTICULTURE -The John Bahr Cup-Classes 1-56

Horticulture - Vegetables - The Bentley Cup-Best Exhibit

1. Beetroot Three, round (guideline 15)

2. Carrots Three, (guideline 15)

3. Chillis Five, with stalks

4. Courgettes Two, 10-15cm

5. Cucumber One, with stalk

6. Dwarf Beans Five

7. Edible Flowers Three

8. Exotic Vegetables Two of a kind
 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. Cabbage One

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 One – A kind of vegetable not mentioned in classes 1-27

VEGETABLE COLLECTIONS

Points awarded by the Judge as detailed by RHS handbook.

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 displayed in a tray

Four kinds, number as specified previously,

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

32. Berries (One kind) 12 x berries, with stalks

33. Apples (Dessert) Five, On a plate 34. Pears(Dessert) Five, On a plate

35. Apples(Cooking) Five, On a plate

36. Any other fruit Three, in a dish / not mentioned or 6 strigs (strings)

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 or Three, any colour

Pelargoniums

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. An Arrangement in a Wellington Boot

COOKERY

The Hornsby Trophy-Classes 59-73

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

Homemade Wine/Fruit Spirit-The David French Trophy-Class 70

Please see guideline 21 for jams

59. Any other fruit Jam 60. Fruit Curd	One jar, 2025 - minimum 340g jar One jar, 2025 - minimum 340g jar
61. Marmalade	One jar, 2025 - minimum 340g jar
62. Raspberry Jam	One jar, 2025 - minimum 340g jar
63. Strawberry Jam	One jar, 2025 - minimum 340g jar
64. Honey	One jar, Dated - minimum 340g jar
65. A Cake using a vegetable ingredient	One, please list vegetable used
66. Jam or Curd Tarts	Three
67. Seeded Rolls	Three
68. Plain Scones	Three
69. Dessert For One	One
70. Homemade Wine/Fruit Spirit	One bottle, dated. May be made from kit (guideline 23)

71. Savoury Pasty

One, Can be vegetarian, must be

labelled.

72. Banana Tea Loaf One (See page 5 for recipe)

73. Victoria Sandwich One (with raspberry jam filling)

HANDICRAFT - Please see guideline 7

The Perry Cup-Classes 74-79

- 74. Papercraft (e.g. A greeting card, collage, origami)
- 75. Any crocheted article
- 76. Any drawing or painting
- 77. Any hand knitted article
- 78. Any handicraft
- 79. Needle Felted Item

PHOTOGRAPHY - Please see rule 6

The Len Chinnery Trophy-Classes 80-82

- 80. A colour photograph, unmounted VE Day
- 81. A colour photograph, unmounted My Pet(s)
- 82. A colour photograph, unmounted Bird(s)

CHILDREN'S EXHIBITS - Age must be stated on all exhibits

Age: under 5 Prize for most points

- 83. Make A Flag
- 84. Potato Print Picture/Pattern
- 85. A Mug of Flowers/Foliage

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

- 86. Make A Flag
- 87. Potato Print Picture/Pattern
- 88. A Mug of Flowers/Foliage

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

- 89. Make A Flag
- 90. Potato Print Picture/Pattern
- 91. A Mug of Flowers/Foliage

ENTRY FORM

Entry Forms together with Exhibits must be brought between 8.00 am & 10.00 am on the morning of the Show and must have staged all entries by 10:15 am at the latest.

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	





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

26th September 2025