

AUTUMN SHOW SCHEDULE - 12TH SEPTEMBER 2020

LIST OF CLASSES

SECTION 1 - FLOWERS AND POTTED PLANTS

(NEW TO SHOWING? CLASSES IN BOLD MAY TAKE LESS PREPARATION)

1. Dahlias, cactus and semi-cactus types. 3 blooms one or more varieties.
2. Dahlias, ball and pom-pom types. 3 blooms, one or more varieties.
3. Dahlias, bedding, collarets, single, water lily and anemone-flowered types, 3 blooms one or more varieties.
4. Dahlias, decorative. 3 blooms, one or more varieties.
5. Pot grown dahlia, any variety.
- 6. A vase of annuals, 5 stems, one or more varieties.**
- 7. A vase of annuals, 3 stems one variety.**
- 8. A flowering pot plant, up to and including 13cm (5") pot, excluding plants named in other classes.**
- 9. A flowering pot plant over 13cm (5") pot, excluding plants named in other classes.**
10. Fuchsia up to and including 13cm(5") pot.
11. Fuchsia over 13cm (5") pot.
12. A begonia in a pot.
13. A plant grown in a pot from an Association supplied plug.
- 14. Rose, single stem, any variety.**
- 15. Roses, 3 stems large flowered, one or more varieties.**
16. Chrysanthemum, 3 stems, one or more varieties.
17. Chrysanthemum, pot grown, any variety.
- 18. 5 stems of decorative foliage and / or berries.**
- 19. A vase of 3 blooms or stems of one kind of outdoor grown herbaceous perennials, excluding those named above.**
- 20. A vase of garden flowers not more than 7 stems, one or more varieties excluding those named elsewhere.**

21. A pot or bowl of cacti and/or succulents.

22. A pot or bowl of alpine plants.

23. A pot grown orchid.

24. A pot grown Pelargonium, any variety.

25. 3 fuchsia florets, single bloom, 4 petal, one variety.

26. 3 fuchsia florets semi-double, 5 or 7 petals, one variety.

27. 3 fuchsia florets double, 8 or more petals, one variety.

28. A vase of clematis flowers, 3 stems, one or more varieties.

SECTION 2 - VEGETABLES

29. 5 potatoes.

30. 6 runner beans.

31. 6 French beans.

32. 3 beetroot.

33. 5 medium tomatoes, over 35mm (1½") and under 75mm (3") in diameter.

34. 3 large tomatoes over 75mm (3") in diameter.

35. 5 small fruited or cherry cultivar tomatoes under 35mm (1.5") diameter.

36. 5 plum or novelty tomatoes under 35mm (1.5").

37. 3 onions over 10cm (4") diameter, seed or set.

38. 5 onions under 10cm (4") diameter, seed or set.

39. 12 shallots not over 5cm (2").

40. 3 sweet peppers.

41. 1 cucumber.

42. 4 carrots.

43. 3 courgettes.

44. 1 squash, summer or winter variety.

45. "5 a Day" – a selection of 5 different kinds of fruit and/ or vegetables, 1 of each, arranged in a seed tray approximately 38cm x 23cm (15" x 9"). **Open Class** (non-members are welcome to

enter. Points from this class do not count towards any trophy. See website for details of RHS points used in judging).

46. Any other vegetable, Show Secretary will specify quantity. **See schedule for points value.**

47. The heaviest marrow.

48. The largest potato.

49. The most unusually shaped vegetable.

50. Top Tray (**See schedule for details**).

SECTION 3 - FRUIT

51. 5 dessert apples.

52. 5 cooking apples.

53. 5 pears.

54. 2 bunches grapes.

55. 10 blackberries (on an Association supplied plate).

56. 10 raspberries (on an Association supplied plate).

57. Any other fruit or nuts. Show Secretary to specify quantity. (**See end of schedule for points value**).

See also class 68 – Late Entry

SECTION 4 - FLORAL ARTS

58. 'London Fashion Week' 30.5cm x 30.5cm (12" x 12") An arrangement of own garden flowers and foliage. Accessories permitted.

59. 'Equinox' 51cm x 51cm (20" x 20") Flowers and foliage may be purchased. Accessories permitted.

SECTION 5 - DOMESTIC

60. A jar of mixed fruit jam. 300-400ml (12-16oz) **Own recipe.**

61. A jar of piccalilli. 300-400ml (12-16oz) **Own recipe.**

62. Dundee Cake. **Recipe and Association plate supplied.**

63. 6 pieces of Parkin **Own recipe and plate.**

64. 6 Savory Samosas. **Own recipe and plate.**

65. A bottle of home-made beverage. Container should be appropriate to the beverage. (*Note – this may include wine, beer, cordials, soft drinks and liqueurs. This class will not count towards any trophy*).

66. Hobbies, pastimes and crafts, not necessarily garden related.

SECTION 6 - JUNIOR SECTION

10 YEARS AND UNDER:

67. A picture of an insect, using components from the natural world and displayed on an A4 sheet of card.

Section 7 – Late Entry

68. Late Entry. An item from any class in sections 1, 2 or 3 presented on the day. *Note that entries in this class do not count towards any trophy.*

AUTUMN RECIPE - SECTION 5 CLASS 62

DUNDEE CAKE

Ingredients

275g/10oz plain flour	
¼ level teaspoon bicarb	25g/10z chopped almonds
A good pinch of salt	225g/8oz sultanas
225g/8oz butter	175g/6oz raisins
225g/8oz caster sugar	100g/4oz glacé cherries
4 eggs, lightly whisked	50g/2oz chopped mixed peel
Grated zest of 1 orange	50-75g/2oz blanched almonds

Method

1. Line a buttered 20cm/8" round tin with greaseproof paper and pre-heat oven to 180C/160C fan/GM4
2. Sift the flour, bicarb and salt together.
3. Cream together the butter and sugar until light and fluffy
4. Beat in the eggs, a little at a time, adding a little of the flour to prevent curdling.
5. Stir in the grated orange zest and fold in the remaining flour.
6. Carefully stir in the chopped almonds, cherries, raisins, sultanas and mixed peel until thoroughly mixed.
7. Turn into prepared tin, smooth the top with a palette knife and arrange the blanched almonds on top in a circular pattern.
8. Cook in the centre of the oven for 1 hour. Lower the temperature to 140C/120C fan/GM1 for 1¼ to 1½ hours until cooked through. Test with a skewer. Cover the top of the cake if it starts to over-brown.

NOTE: This cake should keep well for up to two weeks without cutting, in an airtight tin.