

# AUTUMN SHOW SCHEDULE 16 SEPTEMBER 2017

## 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.
- 4a. Pot grown Dahlia up to and including 20cm (8 inch) pot grown from Association plant supplied.  
*NOVICE CLASS- open to members not having won a First Prize in Section 1 at any previous show. It will be judged independently with a prize awarded.*
5. **A vase of annuals, 5 stems.**
6. **A flowering pot plant, up to and including 13cm (5") pot, excluding fuchsia or begonias.**
7. **A flowering pot plant, over 13cm (5") pot, excluding fuchsia or begonias.**
8. Fuchsia, up to and including 13cm (5") pot.
9. Fuchsia, over 13cm (5") pot.
10. A begonia in a pot.
11. **Roses, 3 stems large flowered, one or more varieties.**
12. **5 stems of decorative foliage and/or berries.**



13. **A vase of 3 blooms or stems of one kind of outdoor grown herbaceous perennials, excluding those named above.**
14. **A vase of garden flowers, not more than 7 stems, one or more varieties, excluding those named above.**
15. **A pot or bowl of cacti and/or succulents.**
16. 3 fuchsia florets, single bloom, 4 petals, one variety.
17. 3 fuchsia florets semi-double, 5 or 7 petals, one variety.
18. 3 fuchsia florets double, 8 or more petals, one variety.

## **SECTION 2 - VEGETABLES**

19. 5 potatoes.
20. 6 runner beans.
21. 3 beetroot.
22. 5 medium size tomatoes, over 35mm (1½") in diameter and under 75mm (3") in diameter.
23. 3 large size tomatoes, over 75mm (3") in diameter.
24. 5 small fruited or cherry cultivar tomatoes, under 35mm (1½") in diameter.
25. 5 plum or novelty tomatoes, under 35mm (1½") in diameter.
26. 3 onions, over 10cm (4") diameter, seed or set.
27. 5 onions, under 10cm (4") diameter, seed or set.
28. 12 shallots not over 5cm (2").
29. 3 sweet peppers.
30. 1 cucumber.
31. 4 carrots.
32. A selection of 5 different kinds of single vegetables, 1 of each, arranged in a seed tray, approximately 38cm x 23cm (15"x9").



33. Any other vegetable. Show Secretary will specify quantity. *See end of schedule for points value.*
34. The heaviest marrow.
35. The most unusually shaped vegetable.
36. Top Tray, *see schedule for details.*

### **SECTION 3 - FRUIT**

37. 5 dessert apples.
38. 5 cooking apples.
39. 5 pears.
40. Any other fruit. Show Secretary to specify quantity.  
*See end of schedule for points value.*

### **SECTION 4 - FLORAL ARTS**

*There are no height restrictions in Floral Art, but no other part of arrangement may exceed the footprint measurements.*

41. "Arrangement in a shell" 15cm x 15cm (6" x 6")  
*An arrangement of own garden flowers and foliage. Accessories are allowed.*
42. "Celebrating Pocahontas" 51cm x 51cm (20" x 20")  
*Accessories and foliage are allowed. Flowers may be purchased.*

### **SECTION 5 - DOMESTIC**

43. A plain jar of gooseberry jam 300ml-400ml (12oz-16oz).
44. 3 Cornish pasties, on supplied plate
45. An apple tart, on supplied plate
46. Chocolate sponge, on supplied plate - *Recipe supplied in schedule*
47. Potato salad, *in own dish*



## SECTION 6 - JUNIOR SECTION

48. For 10yrs and under - A vegetable animal using whole or cut vegetables. To be displayed on a sheet of A5 paper/card. *Natural and/or artificial material allowed.*
49. For 11-16yrs – A pot of growing carrots, from seed.  
*Pot sizes up to and including 18-20cms (7-8 inch)*

## AUTUMN RECIPE 2017

### Section 5 Class 46 Chocolate Cake

#### Ingredients:

100g/4oz margarine	25g/1oz cocoa
100g/4oz caster sugar	1 tablespoon water
2 eggs	1/2 teaspoon baking powder
100g/4oz self-raising flour	2 x 7" sandwich tins

#### Directions:

1. Cream the margarine and sugar together until light, fluffy and pale in colour.
2. Beat the eggs into the creamed mixture.
3. Sift flour, cocoa and baking powder together, fold into mixture.
4. Divide eqally between 2 greased 7" tins.
5. Bake until well risen and firm to the touch. Regulo Mark 4/ 180 C.
6. Sandwich together when cold with a filling of your own choice.

**To stage:** Display the cake on own plate.

