



# Show Book

# 2024

**Show Dates 2024**

**Spring Show 7th April**

**Autumn Show 1st September**

**Headquarters & Shop**

*Rayleigh Horticultural Society*

*Lower Wyburns Farm*

*Daws Heath Road, Rayleigh*

*Essex SS6 7NP*

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***Established over a century***

# SPRING SHOW



**Sunday 7th April, 2024 at The Mill Arts & Events Centre, Rayleigh**

Entry forms accepted up to 11 am on day of the show  
Exhibits can be staged between 9.00 am and 11.30 am  
when the hall will be cleared for judging.

Show is open to the public at 2 pm Admission £1.00 (children free)  
Exhibitors may NOT remove entries before 4.30 pm

*Note: No more than two entries per class, from each individual member,  
(with the exception of preserves see Rule 2 page 12)*

**\*\* All entries to be named if possible \*\***

## SCHEDULE OF CLASSES

### Section A: Narcissi (Daffodils)

#### Class

- 1 1 vase, 5 blooms, 1 or more varieties divisions 1 - 3
- 2 1 vase, 5 stems, one variety, any division
- 3 6 vases, 1 stem per vase, 6 varieties from any 4 divisions
- 4 1 vase, 3 stems, division 1
- 5 1 vase, 3 stems, division 2
- 6 1 vase, 3 stems, division 3
- 7 1 vase, 3 stems, division 4
- 8 1 vase, 3 stems multi headed division 4
- 9 1 vase, 3 blooms or stems, any division other than 1 – 4, 1 variety
- 10 1 vase, 3 blooms or stems, 1 each from any 3 divisions
- 11 1 stem, division 1
- 12 1 stem, division 2
- 13 1 stem, division 3
- 14 1 stem, division.4
- 15 1 stem, multi headed, division 4
- 16 1 stem, division 5
- 17 1 stem, division 6
- 18 1 stem, division 7
- 19 1 stem, division 8
- 20 1 stem, division 9
- 21 1 stem, division 11
- 22 1 vase, miniature Daffodils, 3 stems, 1 variety
- 23 1 container of mixed Narcissi/Daffodils

**The DAFFODIL SOCIETY BRONZE MEDAL will be awarded to the best exhibit in classes  
1 - 23 (subject to rule 8 page 12)**

**Daffodil Society Best Bloom Certificate will be awarded**

***Never shown before! Have you checked the NEW COMPETITOR section?***

**Your attention is drawn to the time limit on entries  
These will not be accepted after 11a.m. on the day of the show.**

## SECTION B: TULIPS

### Class

- 31 1 vase, 3 blooms, single, any variety (excluding dwarf varieties)
- 32 1 vase, 3 blooms, double, any variety
- 33 1 vase 3 stems, any variety not mentioned in classes 31 – 32 & 35
- 34 1 specimen bloom
- 35 1 vase, 3 stems, dwarf Tulips
- 36 1 container of mixed Tulips

**Are your entries as per schedule?**

## SECTION C: MISCELLANEOUS

### Class

- 40 1 Vase of Polyanthus 5 Stems
- 41 1 vase, 5 stems, Primroses
- 42 1 flower stem from open garden (excluding Narcissi and Tulips)
- 43 6 Pansies or Viola heads displayed in the container provided
- 44 1 vase of Wallflowers
- 45 1 container of dwarf or miniature flowers, mixed varieties
- 46 1 container, 6 stems of Muscari. (Grape Hyacinths)
- 47 1 vase of flowering shrubs. 1 or more varieties
- 48 1 Hyacinth, cut bloom
- 49 1 vase of flowers not mentioned elsewhere. 1 or more varieties
- 50 1 container with a growing bulb or bulbs (other than Narcissi)
- 51 1 container of growing Narcissi
- 52 A collection of 3 Succulents or Cacti in individual containers
- 53 1 Alpine plant in a suitable container (not necessarily in bloom)
- 54 3 containers of Alpine plants (not necessarily in bloom)
- 55 1 Houseplant
- 56 1 Orchid plant in bloom
- 57 A 5-inch sand filled flowerpot saucer containing a design of flower heads only
- 58 5 Hellebore flowers floating in a plastic / glass dish
- 59 Camellias, 1 specimen bloom in container provided
- 60 1 planted patio container any size
- 61 A springtime hanging basket or hanging pot
- 62 1 flowering pot plant, not bulbs
- 63 1 foliage pot plant
- 64 1 Cabbage, conical or round with approx. 3" of stem
- 65 3 sticks of Rhubarb with 3" of leaf on
- 66 2 Leeks
- 67 6 Shallots exhibition
- 68 Any other vegetable not mentioned above

## NEW COMPETITOR CLASSES

For the definition of a *new competitor* please see rule 10 page 12

***Please read notes for exhibitors on page 12***

### Class

- 76 1 vase, 3 stems, mixed Narcissi/Daffodils
- 77 1 stem, any division Narcissi/Daffodil
- 78 1 vase, 1 single Tulip
- 79 1 pot plant any kind
- 80 1 vase mixed flowers/shrubs

**£5 voucher sponsored by Colin Andrews for best entry in NEW COMPETITOR classes**  
**£25 voucher sponsored by Robert Byford of Byford Food Hall for best entry in class 55**

**Points awarded in classes 76 - 80 will count towards the NEW COMPETITOR CUP**

**Points awarded in class 60 - 61 will count towards the JOYCE WINSHIP SHIELD**

**Points awarded in classes 62 - 63 will count towards the RAYFLOWER CUP**

**Points awarded in classes 64 - 68 will count towards the HOWARD CUP**

**Points awarded in classes 1 – 59 will count towards the W L RAW CUP**

**The TOWN SHOW cup will be awarded for the best entry in the Horticultural classes**

## DOMESTIC & HANDICRAFT CLASSES

### Class

- 85 1 jar of Piccalilli (1lb approx) (only one entry per exhibitor)
- 86 1 jar of Chutney (1lb approx) (only one entry per exhibitor)
- 87 Cheese and Bacon scone round- *made to recipe on page 10*
- 88 Jam or Butter Cream Filled Swiss Roll - *own recipe*
- 89 6 Digestive biscuits –*Made to recipe on page 10*
- 90 1 jar Orange Marmalade (approx 1lb) (only one entry per exhibitor)
- 91 1 jar Marmalade - any other variety (approx 1lb) (only one entry per exhibitor)
- 92 4 Hot Cross Buns - *own recipe*

**A £10 store voucher, sponsored by Rayleigh Country Markets Ltd. will be awarded to the best entry in the domestic classes**

- 93 A painting or drawing (*please make sure you have a back fixing for hanging*)
- 94 An exhibit of handicraft (i.e. wood, pottery, jewellery, etc.)
- 95 An exhibit of needlecraft (i.e. embroidery, cross stitch, etc.)
- 96 An exhibit of needlecraft (i.e. sewn items, patchwork, etc.)
- 97 An exhibit of soft craft (i.e. knitted garments, toys, cushions etc.)
- 98 An exhibit of soft craft (i.e. crochet)
- 99 An exhibit of decorated paper craft (any type of greetings cards)
- 100 An exhibit of decorated paper craft (gift box, bag or origami)
- 101 An exhibit of decorated hard craft (i.e. china plates, painted glass, etc.)
- 102 A photograph maximum size A4 subject **"Your town at night"**

### CHILDREN'S CLASSES for any age group

**Age must be stated on the entry form. Classes 103-105 Ages upto & incl 9 years /  
Classes 106-108 10 to 16 years**

All children's entries should be the work of the child on their own (see page 12 rule 7)

- 103 Make Easter nest cakes (with breakfast cereal and chocolate then decorate with eggs & chicks)
- 104 Decorate a flowerpot as fancy as you like (paint the pot then glue on shells, beads, sequins or gems in a pattern all round)
- 105 Make a miniature garden in half a seed tray (using some fresh plants where possible)
- 106 Make Easter nest cakes (with breakfast cereal and chocolate then decorate with eggs & chicks)
- 107 Decorate a flowerpot as fancy as you like (paint the pot then glue on shells, beads, sequins or gems in a pattern all round)
- 108 Make a miniature garden in half a seed tray (using some fresh plants where possible)

**Open Class** For all children up to the age of 16: **Make a Scarecrow, Max size 500mm**  
**Sponsored by Pat and Charles Hill**

Points awarded in classes 103 - 105 will count towards the CHILDREN'S JUBILEE CUP and **£15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**  
Points awarded in Class 106- 108 will count towards the **J. ANDREWS CHILDREN'S CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**

### FLORAL ARRANGEMENT

Entries need not have been grown by the exhibitor

- 110 An arrangement **"Down by the Potting Shed"**  
Space allowed 2ft, fresh materials, accessories allowed **NOTE no niches supplied**
- 111 An arrangement **"Memories"** *Including a photograph*  
Space allowed 2ft, fresh materials, accessories allowed **NOTE no niches supplied**
- 112 **"It's Spring"**  
*Please note this class is for the complete novice only.*  
Space allowed 2ft, fresh materials, accessories allowed **NOTE no niches supplied**

**Points awarded in classes 85 - 92 will count towards the F A ENDERS CUP**  
**Points awarded in classes 93 - 102 will count towards the FOWLER CUP**  
**Points awarded in classes 110 - 112 will count towards the A FOX CUP**

Your attention is drawn to the time limit on entries. These will not be accepted after 11 a.m. on the day of the Show.



# AUTUMN SHOW

Sunday 1st September 2024 at The Mill Arts & Events Centre, Rayleigh

Entry forms accepted up to 11 a.m. on day of the show  
Exhibits can be staged between 9.00 am and 11.30 am  
when the hall will be cleared for judging.  
EXCEPT DOMESTIC ENTRIES WHICH MUST BE STAGED BY 11 a.m.

Show open to the public at 2 .p.m. Admission £1.00 (children free)  
Exhibitors may NOT remove entries before 4.30 p.m.

*Note:- No more than two entries per class from each individual member,  
(with the exception of preserves see rule 2 page 12 )*

**\*\* All entries to be named if possible \*\***

## SCHEDULE OF CLASSES

### SECTION A: VEGETABLES

#### Class

- 1 Shallots 6 pickling, **must not exceed 30mm diameter** (measure available)
- 2 Shallots 6, giant exhibition
- 3 Onions 3, over 250g. (tops off).
- 4 Onions 3, 1 variety, not to exceed 250g (tops off)
- 5 Onions 3, Red grown from sets or seed (tops off)
- 6 Potatoes 4, one variety white
- 7 Potatoes 4, one variety coloured
- 8 Potatoes 6, 3 coloured and 3 white, one variety of each
- 9 Runner beans 9, under 10 inches
- 10 Runner beans 9, 10 inches or over
- 11 French Beans 9
- 12 Marrow 1, maximum 15" (longer than 15" TRY CLASS 42)
- 13 Courgettes 2
- 14 Peppers Sweet 2
- 15 Peppers Hot Chilli 6
- 16 Lettuce 1, (roots on)
- 17 Carrots 3, 1 variety 3 inch tops
- 18 Cabbage 1, with approx 3" of stem
- 19 Tomatoes 9, cherry type
- 20 Tomatoes 6
- 21 Tomatoes 1 truss (not necessarily all ripe) any variety
- 22 Parsnips 3, 3 inch tops
- 23 Leeks 2
- 24 Beetroot 2, 3 inch tops
- 25 Squash 1
- 26 Pumpkin 1 Well formed mature and of good colour
- 27 Cucumber 1
- 28 Any vegetable not mentioned in the schedule including exotic varieties
- 29 Sweet Corn 2
- 30 Elephant Garlic 1 bulb
- 31 Rhubarb 3 sticks with 3 inches of leaf

***Are you a NEW COMPETITOR? Have you checked the NEW COMPETITOR section?***

*Your attention is drawn to the time limit on entries. These will not be accepted after 11 a.m. on the day of the show.*

**Class**

- 34 A collection of vegetables in a trug or basket, a minimum of 6 kinds
- 35 A display of anything grown by the exhibitor - space allowed 2ft 6ins
- 36 Mini-collection of vegetables, 1 of each of 4 kinds
- 37 Collection of salad vegetables, 1 of each of 4 kinds
- 38 \*\*\*\*\***RAYLEIGH TOP TRAY**\*\*\*\*\* *For rules see page 11*
- 39 Heaviest Pumpkin
- 40 Heaviest Potato
- 41 Heaviest Onion (*Top off*)
- 42 Heaviest Marrow
- 43 Heaviest Tomato
- 44 Longest Bean
- 45 The Ugliest Vegetable
- 46 Heaviest Beetroot

Quantities as per agreed list page 9

£10 STORE voucher will be awarded to the winner of class 39 *and*  
is sponsored by Ann & David Baughen

£5 STORE vouchers will be awarded to the winners of classes 34 and 42

£2 STORE vouchers will be awarded to the winners of classes 40 to 46  
excluding 42 *and* are sponsored by Ron Coutts

The ALF GREEN SHIELD will be awarded to the Winner of Class 20

Points awarded in classes 1 - 38 will count towards the HOWARD CUP

The RAYLEIGH WHOPPER BIG VEG CUP will be awarded to the exhibitor with the most  
points in the Big Veg. Classes 39 - 46

**SECTION B: FRUIT**

*Apples, pears and gooseberries need not be ripe*

**Class**

- 50 Apples, 3 cooking
- 51 Apples, 3 dessert
- 52 Basket / punnet of fruit minimum of 3 different kinds
- 53 Plums 9
- 54 Blackberries 12
- 55 Any fruit not mentioned in the schedule, excluding rhubarb (*quantities as agreed list page 9*)
- 56 3 Pears cooking
- 57 3 Pears dessert
- 58 Raspberries 6

Points awarded in classes 50 - 58 will count towards the ANFILOGOFF CUP

£5 vouchers sponsored by Geoff Blower  
will be awarded for the best entry in classes 52 - 53

**SECTION C: FLOWERS****CHRYSANTHEMUMS****Class**

- 66 1 vase, 3 blooms, 1 variety
- 67 1 bloom, any variety,
- 68 1 vase, 5 blooms, any varieties

**A £5 voucher sponsored by Peter Noble will be awarded to the winner of class 68**

The E P RAND CUP will be awarded to the winner of the highest number of points in classes 66 - 68

The NATIONAL CHRYSANTHEMUM SOCIETY'S SILVER MEDAL will be awarded to the best  
exhibit in classes 66 - 68. Subject to Rule 8, Page 12

## DAHLIAS

### Class

- 75 5 pompoms
- 76 5 pompoms large
- 77 1 miniature ball
- 78 1 small ball
- 79 1 miniature decorative
- 80 1 small decorative
- 81 1 medium decorative
- 82 1 giant or large decorative
- 83 1 miniature cactus or 1 miniature semi cactus
- 84 1 of any type of Dahlia growing in a pot
- 85 1 small cactus or semi cactus
- 86 1 medium cactus or semi cactus
- 87 1 cactus or semi cactus, large or giant
- 88 3 of any type of Dahlia
- 89 1 of any type of Dahlia
- 90 Vase or bowl mixed, arranged for frontal effect

### Measuring Rings Available

Dahlia exhibits must meet 2015 National Dahlia Classifications in diameter:

**Giant more than 250 mm**

**Large between 200 and 250 mm**

**Medium between 150 and 200 mm**

**Small between 100 and 150 mm**

**Miniature not exceeding 100 mm**

**Small ball between 100 and 150 mm**

**Miniature ball between 50 and 100 mm**

**Large Pompoms between 50 and 75 mm**

**Pompoms must not exceed 55 mm**

Dahlia Classification - pick up Information Sheet no 1 from the store

The BRITTEN CUP will be awarded to the winner of the highest number of points in classes 75 - 90.

The NATIONAL DAHLIA SOCIETY'S SILVER MEDAL will be awarded to the best exhibit in classes 75 - 90. Subject to Rule 8 Page 12

A £5 voucher sponsored by Colin Andrews will be awarded to the exhibitor gaining the highest number of points in the Dahlia classes

**NOTE Dahlia Exhibits should conform to N D S Size Specifications. Any infringement could lead to disqualification.**

## MISCELLANEOUS

### Class

- 95 Roses 6 blooms in a box, 1 or more varieties
- 96 Roses 3 blooms, 1 or more varieties
- 97 Roses 1 bloom
- 98 Roses 1 stem, cluster flowered
- 99 Gladioli 1 spike
- 100 Gladioli 3 spikes, any varieties
- 101 Vase of mixed foliage (not flowering shrubs) container supplied
- 102 Asters 5 stems, annual
- 103 3 Hydrangea heads, 1 or more cultivars
- 104 Vase mixed flowers min 10 stems (excluding those named in the autumn schedule)
- 105 Vase of flowers, 5 stems 1 variety (excluding those named in the autumn schedule)
- 106 Succulent or Cacti 1 in any size container
- 107 Succulents and/or Cacti. A collection of 3 in individual container
- 108 1 flower stem from your garden (other than Dahlia or Chrysanthemum)
- 109 A vase of autumn berries
- 110 A container of mixed flowers and foliage
- 111 7 Fuchsia blooms in artists palette provided (flowers should be different shades)
- 112 1 Begonia flower head in container provided
- 113 1 Fuchsia in any size pot
- 114 1 Fuchsia, mini standard. Clear stem not less than 5" not more than 10"
- 115 1 plant in flower, in any size container (excluding those named in autumn schedule)
- 116 1 Begonia grown from corm, in any size container
- 117 1 plant in flower grown from a **corm, tuber, bulb or rhizome**, any size container (excluding Begonia)
- 118 1 Foliage plant in any size container
- 119 1 hanging pot
- 121 1 hanging basket any size
- 122 1 patio container

Points awarded in classes 95 - 98 count towards the FOLEY ROSE CUP

Points awarded in classes 99 - 112 count towards the FLORAL CUP

Points awarded in classes 113 - 118 count towards the RAYFLOWER CUP

Points awarded in classes 119- 122 count towards the JOYCE WINSHIP SHIELD

## SECTION D: NEW COMPETITOR CLASSES

*For the definition of a NEW COMPETITOR please see rule 10 page 12  
Please read notes for exhibitors on page 12*

### Class

- 128 Vegetables, any 1 variety as per agreed list on page 9
- 129 Vase of mixed flowers may include shrubs
- 130 1 stem of Dahlia or Chrysanthemum
- 131 1 plant in any size container
- 132 1 hanging basket any size
- 133 Fruit, any 1 variety as per agreed list on page 9
- 134 Potatoes, 4 any one variety

**A £5 store voucher, sponsored by Janet Andrews  
will be awarded to the overall winner of the NEW COMPETITOR classes  
Points awarded in the above classes will count towards the NEW COMPETITOR CUP**

## SECTION E: DOMESTIC & HANDICRAFT CLASSES

**\*\*\*\*PLEASE NOTE ALL DOMESTIC ENTRIES MUST BE STAGED BY 11 a.m.**

### Class

- 140 1 Jar Strawberry jam, 1lb approx (only one entry per exhibitor)
- 141 1 Jar Raspberry jam, 1lb approx (only one entry per exhibitor)
- 142 1 Jar any other soft fruit Jam, 1lb approx. (only one entry per exhibitor)
- 143 1 Jar any stone fruit Jam, 1lb - approx (only one entry per exhibitor)
- 144 1 Jar Mincemeat 1lb approx. - (only one entry per exhibitor)
- 145 Baked cheesecake – *made to recipe on page 10*
- 146 Apple and Blackberry Crumble Cake *made to recipe on page 10*
- 147 Creamy Courgette Tart *made to recipe on page 10*
- 148 Chocolate & Apricot Cookies *made to recipe on page 10*
- 149 4 Savoury Scones – *own recipe*

**A £10 Store voucher, sponsored by Rayleigh Country Markets Ltd, will be awarded  
to the best entry in the domestic classes**

- 153 A painting or drawing (please make sure you have a back fixing for hanging)
- 154 An exhibit of handcraft (i.e. wood, pottery, jewellery, etc.)
- 155 An exhibit of needlecraft (i.e. embroidery, cross stitch, etc)
- 156 An exhibit of needlecraft (i.e. sewn items, patchwork, etc)
- 157 An exhibit of soft craft (i.e. knitted garments, toys, cushions, etc.)
- 158 An exhibit of soft craft (i.e. Crochet)
- 159 An exhibit of decorated paper craft (any type of greetings cards)
- 160 An exhibit of decorated paper craft (gift box, bag or origami)
- 161 An exhibit of decorated hard craft (i.e. china plates, painted glass, etc.)
- 162 A photograph maximum size A4 subject **“Something Industrial”**

**Points awarded in classes 140 - 149 will count towards the F A ENDERS CUP**

**Points awarded in classes 153 - 162 will count towards the FOWLER CUP**

**The LES DUNFORD AUTUMN SHIELD will be awarded to the best Exhibit in the Domestic classes.**

## SECTION G: CHILDREN'S CLASSES (Any age group)

*Age must be stated on the entry form.*

*Classes 168-171 Ages upto & incl 9 years*

*Classes 172-175 10 to 16 years*

All children's entries should be the work of the child on their own (see page 12 rule 7)

### Class

- 168 Make 4 jam tarts from your own recipe, and with any flavour jam.
- 169 Make a monster out of fruit, vegetables, berries & leaves etc. to fit on to A4
- 170 Make 6 Christmas gift tags. (As sparkly as you like, using glitter, sequins & sticker shapes etc.)
- 171 Paint a stone to use as a paperweight.



- 172 Make 4 jam tarts from your own recipe, and with any flavour jam.  
 173 Make a monster out of fruit, vegetables, berries & leaves etc. to fit on to A4  
 174 Make 6 Christmas gift tags. (As sparkly as you like, using glitter, sequins & sticker shapes etc.)  
 175 Paint a stone to use as a paperweight.

### Open Class

**For children all ages up to 16 - Make a model of a Halloween witch.**

As scary as you like Max height 500mm

**Sponsored by Ron Coutts**

**Points awarded in classes 168 - 171 will count towards the CHILDREN'S JUBILEE CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**

Points awarded in Class 172- 175 will count towards the J. ANDREWS CHILDREN'S CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb

## SECTION H: FLORAL ARRANGEMENTS

*Entries need not have been grown by the exhibitor*

### Class

- 180 An arrangement **Mexican celebration of life (Day of the Dead)**  
 Space allowed 2ft, fresh materials, accessories allowed, **NOTE no niches supplied.**
- 181 An arrangement **London landmark (Named)**  
 Space allowed 2ft, fresh materials, accessories allowed. **NOTE no niches supplied.**
- 182 An arrangement **Mixed flower arrangement in a tea cup**  
 Space allowed 2ft, Fresh materials, accessories allowed. **NOTE no niches supplied.**

Points awarded in classes 180 - 182 will count towards the A FOX CUP and a £10 store voucher

**The A. BROCKMAN award will be presented for the best horticultural entry**

*Our thanks to all the willing volunteers who came to help at all the shows last year.  
 The setting up and clearing away was made much easier and faster with your help.*

*Please help if you can.*

**Your attention is drawn to the time limit on entries.**

**These will not be accepted after 11 a.m. on the day of the Show.**

## AGREED LIST of quantities used in the Society's Shows

C = Cooking D = Dessert B = Bunch

Qty	FRUIT		VEGETABLES		
3	Apples C 80mm min	6	Asparagus	12	Onions – Salad
3	Apples D 60mm min/80mm max	2	Aubergines	3	Onions – over 250gm
12	Blackberries	9	Beans – Broad	3	Onions – under 250gm
6 B	Blackcurrants	9	Beans – French	12	Onions – Pickling 30mm
6 B	White/Red Currants	2	Beans – Runner	3	Parsnips
12	Damsons	9	Beetroot – Globe 75mm approx.	9	Peas
12	Gooseberries	3	Beetroot – Long	9	Mange Tout and Salad
12	Loganberries	2	Broccoli	6	Peppers – Hot Chilli
1 B	4" or 100mm Lateral Stem Indoor Grapes	9	Brussels Sprouts	2	Peppers – Sweet
1	Melon	1	Cabbage – Green/Red	4	Potatoes
3	Peaches	1	Cabbage – Savoy	1	Pumpkin
3	Pears C	3	Carrots – Long	3	Radishes – Oriental
3	Pears D	3	Carrots – Other	6	Radishes – Small Salad
9	Plums C	1	Cauliflower	3	Rhubarb
9	Plums D	2	Celery – Trench	6	Shallots under 30mm
6	Raspberries	2	Celery – Self blanching	6	Shallots – Exhibition
10	Strawberries	2	Courgettes	2	Swedes
1 B	4" or 100mm Lateral Stem Outdoor Grapes	1	Cucumber	2	Sweetcorn
		2	Garlic Bulbs	3	Turnips
		3	Kohlrabi	6	Tomatoes – med 60mm
		2	Leeks	3	Toms – Lge beefsteak 75mm
		1	Lettuce	9	Toms – Cherry sml 35mm max
		1	Marrow		

## Cheese & Bacon Scone Round

**Ingredients:** 340gms self raising flour — 30gms butter — 85gms grated cheddar cheese — 2 rashers cooked bacon, finely chopped — 140ml milk — 140ml water — For topping, 50gms grated cheese, cayenne pepper

**Method:** Pre heat oven to very hot, 220C/524 F/ Gas mark 7.—Rub butter into flour, stir in cheese and bacon. Combine milk and water and reserve 1 teaspoonful - pour the rest into the dried mix. Mix to a soft dough. Turn onto a floured surface and knead lightly. Press or roll out to a 20cm / 8" round. Place onto a greased baking sheet and using a floured knife cut two-thirds of the way through to make 8 wedges. Glaze with the remaining milk/water liquid. Sprinkle with extra cheese and a little cayenne pepper. Bake for 20 mins or until hollow when tapped.

## Digestive Biscuits (makes approx. 24)

**Ingredients:** 170gm wholemeal flour — 30gm plain flour — half tsp salt —1 tsp baking powder — 30 gm oatmeal 85 gms butter — 85 gms caster sugar — 6 tablespoons milk.

**Method:** Sift flours, salt and baking powder into a bowl. Add oatmeal and rub in butter finely. Add sugar. Mix to a stiff paste with milk. Turn onto a lightly floured board and knead well. Roll out thinly and cut into 24 rounds with a two and a half inch biscuit cutter. Transfer to greased baking trays and prick well with a fork. Bake in centre of oven at 375 F / 190C / Gas mark 5, for 15 - 20 mins or until light gold. Transfer to a wire tray to cool.

## Baked Cheesecake

**Ingredients:** 225gm shortcrust pastry -*Filling* — 50gms butter — 50gms caster sugar - 340gms plain cottage cheese, sieved — 2 eggs, beaten — 85gms raisins — grated rind and juice of one lemon — 50gms ground almonds

**Method:** Roll out the pastry and line an 8inch loose bottomed or spring form deep flange ring. Chill in the fridge. Heat the oven to 190°C / gas 5 . Make the filling by creaming together the butter and sugar and gradually adding the cheese. Stir in the remaining ingredients and mix thoroughly. Spoon this into the pastry case, stand it on baking tray and cook for about 40 minutes until the filling is just set. If possible remove the sides from the flan ring and return to the oven for 10 minutes to ensure the pastry sides are well cooked. Leave to cool.

## Apple and Blackberry Crumble Cake

**Ingredients:** 2 apples, peeled, cored and thinly sliced—125gm blackberries

**For crumble:** 60gm self raising flour—1 tsp caster sugar—1 tsp low fat spread

**For the sponge:** 2 eggs -100 gm caster sugar - 125ml sunflower oil - 1 tsp vanilla extract - 125 gm self raising flour - 1 tsp baking powder

**Method:** Heat oven to 180°C / fan 160°C / gas 4 and line a 20 cm round baking tin with baking paper. Arrange the apples and blackberries in the base of the tin. In a small bowl, combine all the crumble ingredients and rub in until the mixture resembles breadcrumbs. Sprinkle over the fruit and set aside. In a large bowl, beat the sponge ingredients together for 3-4 minutes until combined and light. Spread the mixture on top of the crumble, then bake in the oven for 35- 40 minutes until golden brown Remove from the oven, leave to cool in the tin for 15 minutes then invert on to a wire rack and leave to cool completely. Leave it fruit side up. The cake will keep in an airtight container for up to 3 days.

## Chocolate & apricot cookies Makes 22- 24

**Ingredients:** 113gms margarine — 113gms caster or light brown sugar—30ml condensed milk  
50gm chocolate dots or plain chocolate chopped finely — 57gms dried apricots, chopped - 75gm self raising flour, sifted - 75gm self raising flour , wholemeal

**For topping-** ; 50gm plain chocolate, coarsely grated.

**Method:** Cream margarine and sugar together until light and fluffy, then beat in the condensed milk. Add the chocolate & apricots, then the flours and work until smooth. Roll the dough into walnut sized balls, place well apart on 2 greased baking sheets and press down lightly with a fork. Bake in a preheated oven, 150°C / 300° F / gas mark 2 for 30 - 35 minutes or until golden brown. Sprinkle immediately with the grated chocolate. It will melt slightly as the cookies cool on a wire rack. (Can be frozen)

## Creamy Courgette Tart

**Ingredients:** 175gm plain flour - pinch of salt - pinch cayenne pepper - 75 gm butter - diced - 100gm cheddar cheese - 450g courgettes - 2 medium eggs - 150 ml double cream

**Method:** Place flour & seasoning in a bowl. Rub in butter until mixture resembles fine breadcrumbs & stir in half the cheese . Add 15- 30 ml / 1- 2 tbsb water & mix to a dough. Knead lightly & roll out to line a 20.5 cm / 8 inch flan ring. Bake blind at 190 ° c/ 375 ° f / mark 5 for 20 mins. Cool. Cut courgettes into 1 cm / ½ inch slices & cook in boiling salted water for 8 mins. Drain well, dry on kitchen paper & arrange in the pastry case.

Beat eggs & cream , season lightly , add the remaining cheese and pour over the courgettes. Bake at 190 ° c/ 375 ° f / mark 5 for 30 minutes until golden brown.

# **RAYLEIGH TOP TRAY**

## **COMPETITION RULES**

The Rayleigh Top Tray class is for a display of **three** types of vegetables from the following list of eight. The quantity of each type of vegetable required for the display is given in brackets.

- Carrots (3)**
- Cauliflowers (2)**
- Onions (3)**
- Parsnips (3)**
- Peas (6)**
- Potatoes (3)**
- Runner Beans (6)**
- Tomatoes (6)**

Each type of vegetable will be judged using a scale of 20 points, split into 3 sections. There are 7 points for size, shape and colour; 7 points for condition and 6 points for uniformity. All vegetables are to be displayed for effect.

Vegetables must be displayed in an area measuring 18 in by 24 in (45x60cm) without bending any part of them. No part of any exhibit may exceed the tray size.

A tray or board measuring 18in by 24 in (45x60cm) can be used to display the vegetables or the area can simply be marked on the staging. Where a tray has a lip or edge the internal measurements must not exceed the stated size.

A black cloth is permitted and trays may be painted. Parsley is allowed for garnishing and other foliage or accessories, such as plates, backboards, sand or rings, **will** be allowed. Onion tops may be tied or whipped using raffia.

**Prizes**      **1<sup>st</sup> £5 store voucher**      **2<sup>nd</sup> £3 store voucher**      **3<sup>rd</sup> £2 store Voucher**

### **Notes for Exhibitors and Judges**

Carrots and parsnips must have foliage trimmed back to 3 inches (7.5cms) long. Peas and beans must be displayed with some stalk attached. Tomatoes must be displayed with calyces.

**Failure to abide by any of these rules will lead to disqualification.**

# NOTES FOR EXHIBITORS

*We often receive questions about exhibits therefore the following notes may be of help to members*

- 1 All vegetables must be washed clean of soil, and insect pests removed. You may lose points for "dirty exhibits". *Note*- Peas & Beans must have stalks.
- 2 Peas must not be washed or handled, they have a natural bloom which pleases the judge and can earn an extra point.
- 3 Fruit must be clean, with stalks, but be careful e.g. apples must not be polished and grapes and plums should be handled carefully because of the natural bloom.
- 4 Aim for uniformity at all times to score extra points e.g. 2 marrows, 1 large and 1 small will not beat 2 of equal size.
- 5 Onions and shallots - all tops must be cut off and the stubs bent over and neatly bound with raffia. Trim roots. Excessive skinning should be avoided.
- 6 Dahlias - must conform to the sizes as specified by the National Dahlia Society.
- 7 Check all the numbers called for in each class before you leave.
- 8 All pots should be shown with a suitable saucer.
- 9 Jams - may be 12oz or 1lb jars and may be shown with waxed disc and sealed with clear jam pot covers or in screw topped jars and be clearly labelled.
- 10 The 8oz approx. classes can be 12oz jars, but an exhibit in a 12oz jar only 2 thirds full is not so pleasing to the judge's eye as an 8oz jar full up.
- 11 Remember that "taste" is an essential part of the judging and your entry may be sampled for this purpose.
- 12 Most domestic entries are pointed by the judge and appropriate comments are usually made on the judging card.
- 13 Grapes should be named, as should other entries if possible.
- 14 **Finally, check that your entry is exactly as per the Schedule, i.e. qty & size**

## RULES COVERING ENTRIES AT ALL THE SOCIETY'S SHOWS

### **EXHIBITORS MUST BE MEMBERS OF THE SOCIETY**

- 1 A member is a person resident in a household with a paid up subscription.
- 2 No more than two entries per class from each member with the exception of jams and preserves where only one entry is allowed except where otherwise indicated.
- 3 The Show Committee reserve the right to refuse any entry and also to inspect any exhibitor's garden before or after the show.
- 4 The Judges' decision shall be final.
- 5 Any protest to be reported to the Show Manager or Show Secretary within half an hour of show opening.
- 6 The Committee will not be responsible for any loss or damage to exhibits, etc, although all possible care will be taken.
- 7 All horticultural exhibits except Floral Art classes must be grown by the exhibitor. Pot plants must have been in the exhibitor's possession for not less than two months before the show and may only be shown once during any current show year. Children's, domestic and decorative exhibits must be the exhibitor's own handiwork. Domestic and handicraft entries may not previously have been exhibited.
- 8 The Judges are empowered to withhold prizes and awards where the exhibits are considered to be of insufficient merit.
- 9 Up to three prizes may be awarded in any 1 class, at the judge's discretion.
- 10 A NEW COMPETITOR is a member who has never won a horticultural prize in previous years. Points from all two shows in one year will count towards the New Competitors cup
- 11 For cups and trophies, points will be awarded as follows:  
1st - 4 2nd - 2 3rd - 1 and HC - half  
In the event of a tie for a cup or trophy, the highest number of "firsts" will determine the winner.  
Cups and trophies may be withheld at the Committee's discretion where it is felt that the number of entries or the standard is so low so as to not merit the award.
- 12 Under the rules of the Royal Horticultural Society winners of the Banksian Medal in the previous two years are not eligible to compete for the current year's award.
- 13 All cups and trophies remain the property of the Society, but will be held by the winner for twelve months. They are insured by the Society. Please ensure they are returned to the Secretary prior to the Autumn Show, in order that, when the current winners are established, their names can be engraved ready for presentation at the Presentation evening.
- 14 Horticultural exhibits are judged in accordance with the rules of the Royal Horticultural Society.
- 15 Unless otherwise stated a dish of vegetables or a vase of flowers must be of one variety.
- 16 Entrants to the 'children's potato challenge' must only use the seed potato supplied by our store, the Show Committee reserve the right to refuse any entry if this rule is not followed.
- 17 The Show Committee will interpret these rules in any dispute.