Summer Show

To be held in the **Community Centre** on Saturday, 13th July, 2024 Staging from 10 .00 to 12.00. Judging from 12 Noon Doors open to the public at 2.30 pm. Presentation of awards at 4 pm

RULES

- 1 All competitors must guarantee that their exhibits have been grown in their own gardens or allotments, or have been made by themselves. (The Committee reserves the right to visit any competitor's garden and / or allotment, after entries have been submitted.)
- 2 No competitor shall be present during the judging of the exhibits.
- 3 No person shall be allowed to exhibit more than one entry in any one Class. Only one entry in any one Class will be accepted from the same garden.
- 4 The Judges are empowered by the Committee to withhold any prizes or points if they consider that the exhibits are not sufficient in number or quality to merit an award.
- 5 If an exhibitor has a protest about the management of the Show they shall lodge it with a Committee member in writing before 3.30 pm on the day of the Show. The protest will be considered by a quorum of the Committee.
- 6 Vases and plates will be provided by the Society.
- 7 The Society shall not be liable for compensation for loss or damage to exhibits, personal property etc. from any cause whatsoever.
- 8 The Stewards reserve the right to move any exhibit on the staging table to ensure that all exhibits have equal prominence.
- 9 Each entry form shall be used by one competitor only.
- 10 Any disputes not covered by the above Rules will be settled by a quorum of the Committee.

All entry forms must reach Alan Reynolds by no later than 8 PM on Tuesday 9th July 2024 email entry will be accepted.

POINTS

FIRST 6 points will be awarded SECOND 5 points will be awarded THIRD 4 points will be awarded

All exhibits MUST conform to the Schedule

Section One – Vegetables and Fruit

Notes Cauliflowers, lettuces or root vegetables must be exhibited with a minimum of 50 mm of their own stalk, root or base. Plates will be available for use where appropriate. All soft fruit with stalks intact.

CLASS

- 1 Potatoes, 4 of any one variety
- 2 Runner Beans, 6 pods
- 3 French / Dwarf Beans, 6 pods
- 4 Tomatoes, 10 cherry, 1 variety (35 mm diameter maximum)
- 5 Carrots, 4 of any one variety
- 6 Beetroots, 4
- 7 Courgettes, 3
- 8 Cucumber, 1
- 9 Trug, box or basket of mixed vegetables displayed within a maximum area of 460 x 610 mm
- 10 Any other vegetable(s), 1 variety, not mentioned in Classes 1 to 8
- 11 Culinary Herbs, four varieties in a vase, no flowers
- 12 Gooseberries, 10 fruits
- 13 Black Currants, 10 strigs (bunches)
- 14 Any other soft fruit, 10 fruits or strigs (bunches)

Section Two - Flowers and Shrubs

Note Perennial (woody herbaceous) definition - "Plants which have an annual growth, which flower, seed and die back, to grow again from the same permanent stock each Spring".

CLASS

- 15 Sweet Peas, annual, 6 spikes can be mixed
- 16 Vase of 6 stems of Pinks and / or Carnations
- 17 Vase of 3 stems of Cosmos
- 18 Vase of 3 stems of Phlox
- 19 Vase of 3 Dahlias, can be mixed
- 20 Vase of mixed cut flowers (can include Roses)
- 21 Five stems of annuals, can be mixed
- 22 Clematis, 6 blooms, no foliage, heads arranged in a bowl
- 23 Perennials, 4 stems, mixed
- 24 Flowering shrub, 1 spray
- 25 A single specimen Rose bloom, large flowered (HT-type)
- 26 Cluster flowered (floribunda-type) Rose, 2 stems, 1 or more varieties
- 27 A single Rose judged for fragrance only
- 28 A display of 5 Rose blooms in own container, any varieties, with own foliage
- 29 Orchid, maximum 200 mm diameter pot
- 30 Fuchsia, maximum 200 mm diameter pot
- 31 Flowering plant (excluding Classes 29 and 30), maximum 200 mm diameter plant pot
- 32 Foliage, maximum 200 mm diameter pot

Notes Pot plants in classes 29-32 must always be grown and kept in a pot, one plant per pot, and be cared for by the exhibitor for at least six months.

All exhibits in Class 33 must have been planted by the exhibitor

33 A bowl garden of Cacti and / or Succulents

Section Three - Floral Art

Notes Artificial flowers are NOT permitted. **All cut stems to be in water or water-retaining material, but** *not floral foam (Oasis)*

Materials may be purchased and need not be home grown, arrangements will be viewed from the front only.

CLASS

- 34 An arrangement of flowers, fruit and veg in a basket 600 x 600 mm, height optional
- 35 An arrangement predominately of white flowers to include a bottle of wine 450 x 450 mm, height optional
- 36 An arrangement of summer flowers and foliage 450 x 450 mm, height optional
- 37 A miniature arrangement up to 100 mm overall

Section Four - Kitchen Craft

Notes Home-made jam and marmalade - fill jar to top, use plain jars and cover with wax disc and transparent jam pot covers only.

Home-made bread and cakes - these are judged on flavour, crust and texture. External appearance judged on shape, colour and uniformity.

Home-made chutney - use plastic or plastic coated covers.

Exhibitors may use their own plates for Classes 42 to 47, but paper plates will be available if preferred. All food items (Classes 42 to 47) to be covered with cling film or similar.

CLASS

- 38 One jar of fruit jam
- 39 One jar of lemon curd
- 40 One jar of marmalade (citrus fruit to be used)
- 41 One jar of chutney, any variety
- 42 A Carrot Cake (with Icing)
- 43 Coconut ice, 5
- 44 Shortbread, 5
- 45 A bottle of non-alcoholic drink
- 46 Savoury quiche (not sea food)
- 47 Chocolate brownies, 4

Section Five – Craft

Note Entries in this Section must not have been previously exhibited at a Lingfield Horticultural Society show and must have been made by the exhibitor.

CLASS

- 48 A close up photograph of a single flower.
- 49 A limerick with an Olympic theme.
- 50 A Greetings Card- can be computer generated.
- 51 A Decorated spoon
- 52 Any other craft, not included in Classes 48 to 51, to be displayed within 700 mm table space

Section Six Young people up to 16

Note Entries in this Section must not have been previously exhibited at a Lingfield Horticultural Society show and must have been made by the exhibitor.

CLASS

- 53 A close up photograph of an animal.
- 54 A piece of origami.
- 55 A Greetings Card which can be computer generated.
- 56 A Decorated spoon.
- 57 A creature made of vegetables.'
- 58 Decorate a standard Marshmallow on a stick (must still be edible)

Note. All food items (class 58) to be covered with cling film or similar. Exhibitors may use their own plates for class 58 but paper plates will be available