

Titchfield Gardeners' Club

autumn show guide

date: saturday 10th september 2022

venue: titchfield parish rooms, high street, titchfield **show open to**

public: 2.00pm - 4.00pm

rules

1. the show is open to entries from members and to any person residing within titchfield village.
2. all flower and plant exhibits must be the bona fide property of the exhibitor for six months before the show, with the exception of class 64 - floral arrangement. vegetables and fruit must have been grown entirely by the exhibitor.
3. only one entry per person in respect of all classes.
4. **entry forms** and fees must be delivered to the **show secretary by the end of the TGC meeting** on wednesday 7th september 2022 or late entries by 12 noon on friday, 9th september 2022 to:-

steve nash, 4 garstons close, titchfield. PO14 4EN.

no late entries on the day of the show.
entry fee 20p per entry, late entries 50p.
5. all exhibits to be staged between 8.00am - 10.15am on the day of the show, after which the hall will be cleared for judging.
6. the judges' decision shall be final, and certificates and points awarded at their discretion. points to be awarded will be: first 4 points, second 2 points, third 1 point.
7. all cups and trophies will be awarded only to qualifying **club members** at 4pm and are to be held for one year.
8. members not wishing their entries to be auctioned should mark their entry cards 'not for sale' or remove their exhibits between 4.00pm - 4.15pm
9. the committee will take all reasonable care, but will not be held responsible for loss or damage to any of the exhibitors' property.
10. judged to RHS rules, except where this schedule may differ.

autumn show **classes**

flowers — bikini vases are supplied. where possible state variety.

- 1 **garden flowers** — any variety/varieties, 1 vase
- 2 **rose** — 1 specimen bloom
- 3 **roses** — 3 stems, any variety/varieties, 1 vase
- 4 **bulbs, corms or tubers** — 3 stems, 1 variety, 1 vase
- 5 **sweet peas** — 5 stems, any variety/varieties, 1 vase
- 6 **penstemons** — 3 stems, any variety/varieties, 1 vase
- 7 **dahlia** — 1 bloom daisy
- 8 **dahlia** — 1 bloom pompon/ball
- 9 **dahlia** — 1 bloom decorative
- 10 **dahlias** — 3 blooms, any variety/varieties, 1 vase
- 11 **hydrangea** — 1 stem, mop head
- 12 **hydrangea** — 1 stem, lace cap
- 13 **perennial flowers** — 3 stems, any variety/varieties, 1 vase
- 14 **mounted fuchsia heads** — 6 displayed on flat board with stems in water
- 15 **annuals** — any variety/varieties, 1 vase
- 16 **heathers** — 3 sprays or stems, any variety/varieties, 1 vase
- 17 **flowering shrubs** — 3 stems, any variety/varieties, 1 vase
- 18 **foliage shrubs** — 3 stems, any variety/varieties, 1 vase
- 19 **specimen bloom** — 1 stem, any cultivar

herbs — own container if desired, not more than 6" high.

- 20 **fresh herbs** — 5 named varieties, 1 vase

vegetables — where possible state variety.

- 21 **cabbage** — 1 green or red with outside leaves and 75mm of stalk
- 22 **runner beans** — 5, one variety with stalks
- 23 **white potatoes** — 3, one variety
- 24 **coloured potatoes** — 3, one variety.
- 25 **carrots** — 3, one variety. tops trimmed to 75mm
- 26 **onions** — 3, one variety. tops tied
- 27 **shallots** — 5, one variety. tops tied
- 28 **leeks** — 3, one variety with roots, leaves tied
- 29 **tomatoes** — 5 not small fruited, one variety with calyx
- 30 **tomatoes** — 5 small fruited, one variety with calyx

- 31 **tomatoes** — on the vine, any amount
- 32 **beetroots** — 3, one variety. tops trimmed to 75mm. optimum size 50-70mm (tennis ball size)
- 33 **salading vegetables** — 4 different kinds, 1 of each. if in doubt, consult show secretary.
- 34 **1 flower, 1 vegetable** — does not need a link between them, e.g. size, colour etcetera.
- 35 **courgettes** — 3
- 36 **vegetables** — exotic/unusual. 1, 3 or 5 according to size. if in doubt, consult show secretary.
- 37 **vegetables** — not mentioned. 1, 3 or 5 according to size. if in doubt, consult show secretary.

fruit — plates supplied.

- 38 **dessert apples** — 3 with stalks down, 1 variety
- 39 **cooking apples** — 3 with stalks down, 1 variety
- 40 **pears** — 3 with stalks, 1 variety
- 41 **raspberries** — 12 with stalks, 1 variety
- 42 **blackberries** — 12 with stalks, 1 variety
- 43 **stone fruit** — 1 variety with stalks. consult show secretary for quantity
- 44 **any other fruit** — 1 variety

pot plants — remove all commercial name labels.

- 45 **orchid plant** — 1, potted
- 46 **patio pot** — 1, maximum contain 18" (any direction)
- 47 **fuchsia pot** — 1 pot, maximum 10" pot
- 48 **geranium/pelargonium pot** — 1 pot, maximum 10" pot
- 49 **flowering pot** — 1 pot, maximum 10" pot
- 50 **foliage plant pot** — 1 pot, maximum 10" pot
- 51 **cacti/succulent** — 1 pot, maximum 8" pot

photography — mounted with a visible border. max size of entries 8" x 6" including mount. (Photographs must not have been computer enhanced nor entered in a titchfield show previously).

- 52 **photograph** — reflections
- 53 **photograph** — save our bees
- 54 **photograph** — titchfield canal
- 55 **photograph** — any horticultural subject

preserves

- 56 **jam**
any flavour. approx 1lb. clear jar and cover, no manufacturer's logo. do not cover with cling film.
- 57 **jelly**
any flavour. small clear jar and cover, no manufacturer's logo. do not cover with cling film.
- 58 **marmalade**
any flavour. approx 1lb. clear jar and cover, no manufacturer's logo. do not cover with cling film.
- 59 **chutney**
approx 1lb. clear jar and cover, no manufacturer's logo. do not cover with cling film.
- 60 **pickles**
excluding pickled onions. approx 1lb. clear jar and cover, no manufacturer's logo. do not cover with cling film.
- 61 **pickled onions**
clear jar and cover, no manufacturer's logo

cookery

- 62 **courgette slice, 4 x 3" squares** (guidance at end of schedule, please list ingredients, quantities can remain your best kept secret!)
- 63 **courgette cake** (please list ingredients, quantities can remain your best kept secret!)

floral arrangement — niche space 2' x 2' x 2'6" high.

- 64 **red, white and blue**

hints

size — in groups of fruit and vegetables, try to be uniform in the size of each exhibit.

variety names — try to name each variety exhibited. It is easier to assess the produce if it's named and the judge therefore knows what the standard for the particular variety is.

show schedule — follow the instruction/guidance given in the show schedule regarding size and number for exhibition. if in doubt, consult the show secretary.

herbs — if you use your own container it must be approximately 150mm (6") tall, and no larger than 65mm (2½") at the mouth. Bay is a tree and is **not** accepted as a herb.

potatoes — any potatoes with red eyes or red spots must be entered into the coloured class (24). ensure you gently hand-wash your potatoes, do not scrub them or damage the potato skin.

salading vegetables — 4 (one of each) of the following may be exhibited:

- beetroot
- cress
- blanched dandelion
- radish
- cabbage
- celery
- sweet peppers
- cucumber
- chicory
- endive
- turnips
- potato
- chives
- florence fennel
- watercress
- carrot
- corn salad or lambs' lettuce
- kohlrabi
- green salad onion
- mustard or rape
- tomato
- oriental brassicas

onions — do not peel. lift them as early as possible and dry them in the sun. tie their tops, preferably with natural raffia and strip the roots.

stone fruit — the following may be exhibited:

- apricot — 1, 2 or 3
- peach — 1, 2 or 3
- cherry — 9
- damson — 9, unpolished
- small plum — 7, bloom undisturbed
- large plum — 5

conversion of measurements:

- 1" = 25mm
- 3" = 75mm
- 4" = 10cm
- 10" = 25cm

dahlias — best with a **small** amount of foliage on the stem.

fuchsia heads — best displayed on a black board, or card, and named. ensure the seedpod at the base of the head is pushed through the display card/board and is not visible. if showing all of one variety ensure each have the same number of petals (they must be identical).

garden flowers (class 1) — avoid overcrowding the bikini vase or including too much greenery.

roses (classes 2 + 3) — the rose heads should stand upright. in class 2 only, all buds should be removed. also remove any dead flowers or damaged petals.

foliage shrubs — avoid using leylandii (it's a tree, not a shrub)

pot flowers — remove all dead flower heads, leaves and stalks. remove commercial labels, but name the variety where possible. supports and ties are allowed but make every effort to hide them. ensure there is only one plant in the pot.

naming fruits and vegetables — it's important that all varieties are named where possible, as this determines size. in the case of exhibits judged equal first place, a named variety takes precedence.

cookery — clear jam jars should be used, and avoid jars with manufacturer's markings or logos. the ideal size pot for jam, marmalade, chutney and pickle is 1lb (454g). jelly should be in a small jar. pickled onions do not have to be in a 1lb (454g) jar. fill your jar(s) up to the top, and put clear lids on jam, marmalade and chutneys, as well as a wax disc. pickles don't need a wax disc. please note that piccalilli should be entered in the pickle class, not the chutney class. putting date labels on jars will help the judge to establish shelf life.

photography — photographs may be entered that have been taken by a digital camera, and not previously entered in a titchfield competition. entries should not be computer enhanced. all photos are to be mounted with a visible border, maximum size of entries 8" x 6" including mount.

autumn show **awards**

to be held for one year



**audrey biggs
rose bowl**

awarded for the most points in classes 1 - 19



challenge trophy

awarded for the most points in classes 20 - 37



steve harris trophy

awarded for the most points in classes 38 - 44



hollam nurseries cup

awarded for the most points in classes 45 - 51



parr cup

awarded for the most points in classes 52 - 55



pauline kerby award

awarded for the most points in classes 56 - 63



haydock cup

awarded for the best fruit in show



elsie hartley trophy

awarded for the best vegetable in show



fuchsia trophy

awarded for the best fuchsia plant in show



pamela gear shield

awarded for the best dahlia in show



albert ripley rose bowl

awarded for the best rose in show



forrest trophy

awarded for the best floral arrangement



photographic trophy

awarded for the best photograph in show



titchfield gardeners trophy

awarded for the best horticultural exhibit



burnley cup

awarded for the most points in classes 1 - 64



meon bye trophy

awarded for most points overall in classes 1 - 51



malcolm harper novice trophy

awarded for most points overall in classes 1 - 51*

*only winnable by entrants who have never won before

courgette slice guidance

Note, this recipe is for 12 servings, unless having a party after the show, adjust as you wish to make the necessary show entry requirement.

Ingredients

3 courgettes

1 onion, finely chopped

200g rindless bacon, finely diced

150g grated cheese

150g self-raising flour

3 tbsp olive oil

7 eggs

Salt and pepper

120g smooth ricotta

6 cherry tomatoes, halved

Method

1. Preheat oven 180°C/160°C (fan-forced), gas mark 4/3 (fan-forced) and grease and line a 30 x 20cm (base measurement) pan with baking paper.
2. Combine grated zucchini, onion, bacon, cheese and flour.
3. Whisk oil and eggs together and stir into flour mixture. Season with salt and pepper.
4. Pour into prepared pan and smooth the surface. Dollop tbsp. of ricotta and arrange cherry tomatoes over the top. Bake 35-40 minutes or until top is golden. Serve warm or cold.