

Titchfield Gardeners' Club

autumn show guide

date: saturday 9th september 2023

venue: titchfield parish rooms, high street, titchfield

show open to public: 2.00pm - 4.00pm

rules

1. The Show is open to entries from TGC members, the Village Allotment Society Titchfield 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 TGC club meeting** on Wednesday 6th September 2023.

Steve Nash, 4 Garstons Close, Titchfield. PO14 4EN

NO LATE ENTRIES ON THE DAY OF THE SHOW

Entry fee 20p per entry.

5. All exhibits to be staged between 8.00 - 10.15 am 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 them immediately after the trophy presentations.
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.

Flowers (Bikini vases supplied). Where possible state variety

Class

- 1 GARDEN FLOWERS, any variety (ies), 1 vase
- 2 ROSE, 1 specimen bloom
- 3 ROSES, 3 stems any variety (ies), 1 vase
- 4 BULBS, CORMS or TUBERS, 3 stems one variety, 1 vase
- 5 SWEET PEAS, 5 stems any variety (ies), 1 vase
- 6 PENSTEMONS, 3 stems any variety (ies), 1 vase
- 7 DAHLIA, 1 bloom – Daisy
- 8 DAHLIA, 1 bloom – Pompon or Ball
- 9 DAHLIA, 1 bloom – Decorative
- 10 DAHLIAS, 3 blooms any variety (ies), 1 vase
- 11 HYDRANGEA, 1 stem – Mop Head
- 12 HYDRANGEA, 1 stem – Lace Cap
- 13 PERENNIAL FLOWERS, 3 stems any variety (ies), 1 vase
- 14 Six mounted FUCHSIA HEADS displayed on flat board with stems in water
- 15 ANNUALS any variety (ies), 1 vase
- 16 HEATHERS, 3 sprays or stems any variety (ies), 1 vase
- 17 FLOWERING SHRUBS, 3 stems any variety (ies), 1 vase
- 18 FOLIAGE SHRUBS, 3 stems any variety (ies), 1 vase
- 19 SPECIMEN BLOOM, 1 stem, any cultivar

Herbs (Own container if desired, not more than 6" high)

Class

20 FRESH HERBS, 5 named varieties, 1 vase

Vegetables Where possible state variety.

Class

21 CABBAGE, 1, green/red with outside leaves and 75 mm of stalk

22 RUNNER BEANS, 5, one variety with stalks

23 POTATOES, white, 3, one variety

24 POTATOES, coloured, 3, one variety

25 CARROTS, 3, one variety. Tops trimmed to 75 mm

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 (not small-fruited), 5, one variety with calyx

30 TOMATOES (small-fruited), 5, one variety with calyx

31 TOMATOES (small fruited), any number, on vine

32 BEETROOT, 3, one variety. Tops trimmed to 75mm
Optimum size 50 / 70 mm. (Tennis ball size)

33 SALADING VEGETABLES, 4 kinds (1 of each)
If in doubt consult Show Secretary

34 ONE FLOWER & ONE VEGETABLE
(does not need link between them, eg, colour, size, etc)

35 COURGETTES, 3

36 VEGETABLES, EXOTIC/UNUSUAL
1, 3 or 5 according to size. If in doubt consult Show Secretary

37 VEGETABLES NOT PREVIOUSLY MENTIONED
1, 3 or 5 according to size. If in doubt consult Show Secretary

Fruit (plates supplied)

Class

38 APPLES, DESSERT, 3. One variety with stalks (stalks down)

39 APPLES, COOKING, 3. One variety with stalks (stalks down)

40 PEARS, 3. One variety with stalks.

41 RASPBERRIES, 12. One variety with stalks

42 BLACKBERRIES, 12. One variety with stalks

43 STONE FRUIT. One variety with stalks. Consult Show Secretary for quantity

44 ANY OTHER FRUIT. One variety.

Pot Plants (remove all commercial name labels)

Class

45 ORCHID PLANT, 1 pot

46 PATIO POT, 1. Maximum container 18" (any direction)

47 FUCHSIA, 1 pot. Maximum 10" pot

48 GERANIUM/PELARGONIUM, 1 pot. Maximum 10" pot

49 FLOWERING PLANT, (not previously mentioned), 1 pot. Maximum 10" pot

50 FOLIAGE PLANT, 1 pot. Maximum 10" pot

51 CACTI/SUCCULENT, 1 pot. Maximum 8" pot.

Photography. All photographs should be mounted with a visible border. Maximum size of entries 8" x 6" including mount. (Photographs must not have been computer enhanced nor entered in a Titchfield Show previously).

Class

52 CELEBRATING THE CORONATION

53 HORSE(S) AND/OR PONIE(S)

54 A VIEW OF TITCHFIELD CHURCH

55 ANY HORTICULTURAL SUBJECT

Preserves

Class

56 JAM, any flavour. Approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do NOT cover with cling film.

57 JELLY, any flavour. Small clear jar (with no manufacturer's logo) and clear cover. Do NOT cover with cling film.

58 MARMALADE, any flavour. Approx 1 lb. Clear jar (with no manufacturer's logo) and clear cover. Do NOT cover with cling film.

59 CHUTNEY, approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do NOT cover with cling film.

60 PICKLES, (excluding Pickled Onions) approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do NOT cover with cling film.

61 PICKLED ONIONS, Clear jar (with no manufacturer's logo) and clear cover.

Cookery

Class

62 CORONATION QUICHE

63 LIME & GINGER DRIZZLE CAKE (follow recipe & method at end of schedule)

Floral Arrangement (Niche space 2' x 2' x 2'6" high)

Class

64 SAY IT WITH ROSES

LIME & GINGER DRIZZLE CAKE

Ingredients

Cake

200g salted butter	250g dark brown soft sugar
250g plain flour	50g treacle
100g golden syrup	100ml milk
2 medium eggs	Zest 1 lime
1tsp bicarbonate of soda	1tsp ground ginger
1 ball stem ginger from jar in syrup, finely chopped	

Drizzle

Juice of 3 limes
100g demerara sugar
25g crystallised ginger cut into small cubes

Method

1. Preheat oven 180°C/fan assisted 160°C, gas 4. Grease and line a 20cm x 20cm tin with baking paper.
2. Place butter, sugar, treacle & syrup in large saucepan medium heat until butter has melted and sugar dissolved.
3. Remove from heat, whisk in the milk till combined. Beat in the eggs one at a time. Stir in the chopped stem ginger and some of the lime zest.
4. Mix the flour, bicarbonate of soda & ground ginger in a bowl, sift into the saucepan and beat till well combined. Pour into the tin and bake 30-35 minutes or until risen.
5. While baking, mix the lime juice and demerara sugar in a jug. 5 minutes after cake comes out and still in tin, pour over the drizzle. Leave to soak in. Sprinkle crystallised ginger and remaining lime zest.