

CLAYTON HORTICULTURAL SOCIETY

101st ANNUAL

FLOWER AND VEGETABLE SHOW

Saturday 7 SEPTEMBER 2024

IN THE CLAYTON VILLAGE HALL

DOORS OPEN AT 3.00 P.M.

Presentation of prizes at 4 p.m.

AUCTION OF GOODS FOLLOWS AT 4.30 P.M.

*** Flowers, vegetables, baking, jams & pickles, craft goods ***

ADMISSION - £1 per adult, children free

Refreshments available - 3:00 to 4:00 pm.

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TROPHIES

WALTER ANDREWS CUP

Most points in the Vegetable Section

FRANK WALLIS CUP

Runner up in the Vegetable Section

HALEY ROSE BOWL

Most points in the Flower Section

ALDERMAN HINDLE ROSE BOWL

Runner up in the Flower section

ISAAC WARBURTON CUP

Most points in Vegetable and Flower Sections combined

JOHN MILNES TRAY

Winner of Class 19, tray of vegetables

J MILNER MEMORIAL TROPHY

Winner of class 29, three roses

WOOLBOARD CUP

Most points in Housecraft section

ALICE CASS MEMORIAL TROPHY

Runner up in Housecraft section

JOHN MILNES SALVER

Winner of class 69, flower arrangement

TALLANT TROPHY

Young Baker. Most points in classes 43 to 52

J HANCOX SHIELD

Most points in Children section

CHILDREN'S CENTENARY SHIELD

Runner-up in Children section

JUDGES

The judges for the show are expected to be:

Vegetables and Flowers

David Elcock

Housecraft

Judith North

Flower Arrangements

Eileen Barraclough

Photographs

John and Frances Atkinson

Handicraft and Children's Section

Hannah Gardiner

MEMBERSHIP

Society membership is open to any person who is interested in horticulture.

Intending members should contact any member of the Committee.

The Committee shall have the power to accept or reject such applications for membership.

COMMITTEE

The members of the Committee are:

Chairman	Lee Greenwood	01274 882664
Secretary	Rachel Greenwood	01274 882664
Treasurer	Helen Simpson	01274 883906

www.claytonhorticulturalsociety.org.uk

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REGULATIONS GOVERNING THE SHOW

1. All exhibitors in the Vegetable and Flower sections must be members of the Society.
2. All exhibits for prizes must have been grown by the exhibitor.
3. Entries shall be delivered as described on the entry form at or before 8.00pm on the Thursday before the Show. Late entries may be accepted at the discretion of a steward, not later than 11.30am on the day of the show.
4. The hall will be open from 8.00 a.m. on the Show Day for staging of exhibits. All entries for competition must be staged by the exhibitor and ready for the judge by 12.00 prompt at which time the hall will be cleared.
5. Any exhibitor disqualified for exhibiting any produce not his/her own growing will forfeit any other prize he may have gained.
6. No exhibitor may take more than one prize in any class.
7. Cash prizes and points will be given in each class as follows:

	Value	Points
First	60p	3
Second	40p	2
Third	20p	1
8. All trophies are to be held for one year and returned to the Society before the next Show.
9. Any prize may, at the discretion of the judge, be withheld or modified if an exhibit is considered undeserving of the prize offered.
10. The Committee reserve to themselves the right to refuse any undesirable entries.
11. Judging shall be under the rules of the Royal Horticultural Society. The decision of the judge will be final.
12. The Committee has the right to visit members' allotments or gardens if considered necessary.
13. Exhibitors will not be allowed to remove exhibits until after the Prize Giving. Anyone doing so without permission will forfeit all prizes awarded to him/her. All goods left at 4:30 pm will be auctioned.
14. The stewards appointed by the Committee will responsible for the proper staging of the exhibits and will make the spacing of the exhibits on the tables prior to the Show.
15. All objections to be handed to the Secretary before 4.30 p.m. on the day of the Show. The Committee are empowered to settle any dispute which may arise for which the rules do not provide.
16. All prize money to be claimed on the day of the Show between 3.00 and 4.00pm. Monies not claimed on the day are donated to Society funds.

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SCHEDULE OF CLASSES

VEGETABLE SECTION

Open only to Members of the Society

- 1 - TWO Leeks
- 2 - SIX French Beans
- 3 - SIX Shallots - any colour
- 4 - THREE Onions, as grown - any colour
- 5 - THREE Carrots with tops cut to 8 cm
- 6 - ONE Cucumber
- 7 - FOUR Runner Beans
- 8 - ONE Vegetable Marrow
- 9 - FOUR Tomatoes
- 10 - FOUR Small Tomatoes
- 11 - ONE Cabbage - any colour, min wt 450 gm
- 12 - THREE Beetroot with tops cut to 8 cm
- 13 - SIX Pods of Peas
- 14 - TWO Turnips or TWO Swedes- root & top dressed to 8cm
- 15 - THREE Peppers, any variety or varieties
- 16 - FOUR White Potatoes
- 17 - FOUR Coloured Potatoes
- 18 - THREE Onions dressed - max weight 225gms each, any colour
- 19 - THREE Courgettes - max length 15 cm
- 20 - Tray of FOUR different kinds of vegetable - types, quantities, weights as specified in classes 1 – 19
- 21 - ONE Specimen Vegetable (not in any other class)
- 22 - ONE Heaviest Onion - dressed
- 23 - ONE Heaviest Tomato
- 24 - THREE Heavy Potatoes - to be judged by weight

FLOWER SECTION

To be shown in Society's vases
Open only to Members of the Society

- 25 - SIX Spikes of Sweet Peas, any colour
- 26 - SIX Pansies or Violas
- 27 - Vase of Flowers - not less than THREE types, foliage barred
- 28 - ONE Stem Floribunda Roses
- 29 - THREE Roses, Hybrid Tea
- 30 - ONE Specimen Rose, Hybrid Tea
- 31 - THREE Carnations or Pinks
- 32 - SIX Asters
- 33 - THREE stems Cactus Dahlias
- 34 - THREE stems Dahlias, any variety or varieties
- 35 - ONE Dahlia, any variety
- 36 - Vase of Foliage
- 37 - Vase of Perennials - not less than THREE types arranged for all round effect, roses & foliage barred
- 38 - THREE blooms Hydrangea
- 39 - SIX Blooms Calendulas
- 40 - ONE Spike Gladioli
- 41 - THREE Spikes of Gladioli
- 42 - GIFT CLASS - Vase of Flowers - To be given to the Society to auction for Society funds

HOUSECRAFT SECTION

Recipes given **must** be followed
Classes 56, 57, 58 – not previously shown
Open to non-members – Professionals barred

- 43 - ONE Fruit Cake (*See recipe*)
- 44 - ONE Victoria Jam Sandwich Cake (*See recipe*)
- 45 - FOUR Pieces of Traybake
- 46 - FOUR Butterfly Buns (*See recipe*)
- 47 - FOUR Sultana Scones (*See recipe*)
- 48 - ONE Plaited Loaf
- 49 - ONE Apple Pie (*See note*)
- 50 - ONE Showstopper Celebration Cake (*See note*)
- 51 - TWO Gingerbread Biscuits, decorated
- 52 - ONE Jar jam/jelly (*see not*)
- 53 - ONE Jar Lemon Cheese (*See note*)
- 54 - ONE Jar Pickles or Chutney (*See note*)
- 55 - One Bottle of non-alcoholic drink (*See note*)
- 56 - Any hand-knitted or crocheted garment
- 57 - Embroidery, Tapestry or other decorated needlework
- 58 - Any other handcrafted item outside 56 and 57
(*The society reserves the right to reclassify any exhibit in classes 56-58.*)
- 59 - GIFT CLASS - To be given to the Society to auction (*See note*)

MISCELLANEOUS SECTION

See notes. Plants to have been in
owner's possession for at least 3 months.
Open to non-members. Professionals barred.

- 60 - ONE Wonky Vegetable
- 61 - ONE Vegetable and ONE Stem Flower (*See note*)
- 62 - Showcase of Vegetables arranged for overall effect (*See note*)
- 63 - ONE Small plate of one variety of home grown fruit (*See note*)
- 64 - Pot Plant (foliage), 20cm max pot
- 65 - Pot Plant (flowering), 20cm max pot
- 66 - Cactus or Succulent Plant, 20cm max pot
- 67 - Variety of cut Herbs in a jam jar
- 68 - Single floating Flower Head - homegrown flower (*See note*)
- 69 - Gent's Buttonhole - bought flowers permitted
- 70 - "Nature's Hedgerow" - Flower Arrangement (*See note*)
- 71 - "Sparkle" - Petite Arrangement (*See note*)
- 72 - Photograph, unmounted, "My Favorite Flower(s)"
18cm x 13cm maximum
- 73 - Photograph, unmounted, "Hills and Dales"
18cm x 13cm maximum

CHILDREN'S SECTION

Free entry – see notes
Age Limit = 12 years on date of Show

- 74 - Miniature Garden - max size 36 cm by 26 cm. (*See note*)
Age up to and including 12 years
- 75 - Something you have grown (*See note*)
- 76 - A decorated rock
- 77 - CREATURE made from vegetables and/or fruit
- 78 - FOUR decorated biscuits (*See note*)
- 79 - Any item of jewellery (not just edible) (*See note*)
- 80 - Hand Writing (not illustrated), using this text :-
*Rain on the green grass
And rain on the trees
Rain on the housetop
But don't rain on me.*

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RECIPES

(The judges will take into consideration the fact that these recipes have been followed.)

Class 43 – FRUIT CAKE

225g (8 oz) plain flour
1 tsp baking powder
150g (5 oz) white (not golden) caster sugar
150g (5 oz) butter
175g (6 oz) currants
175g (6 oz) sultanas
50g (2 oz) cherries
50g (2 oz) peel, finely chopped
3 eggs
2 tbs ground almonds

Class 44 – VICTORIA JAM SANDWICH

175g (6 oz) SR flour
175g (6 oz) margarine
175g (6 oz) caster sugar
3 large eggs
1-2 tbs hot water
few drops vanilla essence
Bake in 2 tins approx 20cm diameter. Spread with jam. Dust top with caster sugar.

Class 46 – BUTTERFLY BUNS

50g (2 oz) SR flour
50g (2 oz) caster sugar
50g (2 oz) margarine
1 egg
1 tbl milk or water
Fill with jam, top with butter cream. Sift with icing sugar

Class 47 – SULTANA SCONES

225g (8 oz) SR flour
50g (2 oz) butter or margarine
50g (2 oz) sultanas
1 tbl sugar
salt
4 tbs milk beaten with 1 egg

NOTES

Class 49

APPLE PIE – A metal, enamel or foil dish is recommended for crisp, evenly cooked pastry.

Class 50

SHOWSTOPPER CELEBRATION CAKE – Any kind of cake. Can be an iced cake, chocolate-covered cake, etc. To celebrate any event. Not to be cut.

Classes 52, 53, 54

JAMS, JELLIES, LEMON-CHEESES, PICKLES AND CHUTNIES – Exhibit in a glass jar with a wax disc, cellophane top and sterilised screw lid. Type and date of making should be indicated on the jar. Put class label on jar – not on lid. No accessories, e.g: saucers, fabric tops. etc.

Class 55

DRINK – A non-alcoholic drink in a clear glass screw-top bottle. Type, date of making should be indicated on the bottle.

Class 59

GIFT CLASS – Soft toys, any hand-made or home-grown article, fancy foods, etc.

Class 61

ONE VEGETABLE AND ONE STEM FLOWER – Display flower in a society vase, with the vegetable alongside. No accessories.

Class 62

SHOWCASE OF VEGETABLES – Maximum size 40cm x 30cm. Garnish with parsley (optional).

Class 63

HOME GROWN FRUIT – One variety of fruit, **not in any other class**, displayed on a 20cm paper plate provided by the society.

Class 68

SINGLE FLOATING FLOWER HEAD – Should be shown in bowl or container large enough to allow the flower head to float freely.

Class 70

FLOWER ARRANGEMENT – Maximum size 60cm wide, high, deep. Bought flowers, other plant materials and accessories permitted.

Class 71

PETITE ARRANGEMENT – Minimum size 10cm wide, high, deep. Maximum size 23cm wide, high, deep. Bought flowers, other plant materials and accessories permitted.

Classes 74

MINIATURE GARDEN – Use mainly natural materials, flowers and buds, berries, seeds, pebbles.

Classes 75

SOMETHING YOU HAVE GROWN – For example: a lettuce, a carrot top, cress in a pot or empty egg-shell.

Class 78

FOUR DECORATED BISCUITS – Bought biscuits permitted, e.g. digestive, rich tea, etc. Maybe ice a pattern or decorate with “Hundreds and Thousands”.

Class 79

EDIBLE JEWELLERY – Necklace or bracelet made from a selection of sweets, pasta, dried fruit etc. Thread on a fine string.

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VEGETABLES – GUIDING NOTES

The following hints are designed to help you if you have not entered a show before and are not quite sure how to go about it.

FIRST STEPS

Read the schedule carefully.

Make sure you have the correct quantities of vegetables for the classes you wish to enter.

Choosing your exhibits - judges look for three things -

- Condition - all vegetables should be clean, fresh and free from blemishes
- Uniformity - all vegetables should be of a similar size, shape and colour
- Size - important, but only if the other qualities are present as well

PREPARING YOUR EXHIBITS :-

BEETROOT

Select beetroots of even and medium size. Avoid those with poor skin colour at the base of the root. Check, on spares, that the flesh is a good colour and free from paler rings. Leave roots on. Wash carefully to remove soil without damaging skin.

CABBAGE

Must weigh at least 450 gm. Avoid choosing one with a split heart or with leaves damaged by pests such as caterpillars. Leave outer leaves on. Trim stalk close to base of cabbage. The aim is to get a fresh cabbage with a solid, close-packed heart showing little coarseness or stalk.

CARROTS

Select uniform roots of good colour. Avoid those with pale coloured skin or which have turned green near the top of the roots.

LEEKs

Wash carefully and trim roots to 8 cm in length. Avoid stripping too many layers of the outer skin away. Keep the leaves intact. Look for a good length of straight blanched stem without any bulbous base.

ONIONS

Select for uniform shape and size. Class 4 - retain blades and roots. Class 19 - remove roots and top, strip off outer leaves to smooth skin. Lift three weeks before show date approximately to allow drying off and ripening. To dress – cut tops off and bind. Do not fold tops over.

PEAS

Look for large, fresh well-filled pods of a good colour. Retain the natural 'bloom' by handling the stems to keep them looking fresh. Exhibit on a plate or doyley in a circular formation, lower ends facing outwards.

POTATOES

Select medium sized tubers with only a few shallow eyes. Match them for shape and size. Clean carefully with a soft sponge and plenty of water, never scrub them clean. Arrange on a small plate.

RUNNER BEANS

Avoid pale coloured coarse beans, and look for long slender straight fresh beans. Keep a short length of stem on each. Arrange directly on bench as neatly and straight as possible.

SHALLOTS

Match separate bulbs, not clusters, for size and shape. Remove loose skins and tie down the neck with raffia or thin twine. Arrange in circular fashion bedded in sand on a small plate.

TOMATOES

Avoid poorly coloured or over-ripe fruit. Aim for uniformity and firmness with fresh green stalk intact on each tomato. Arrange on a small plate.

TURNIPS and SWEDES

Choose roots about the size of a cricket ball, with an even shape and small tap root. Wash carefully to remove soil, strip leaves back to 8 cm.

TRAY of VEGETABLES

Tray 60 cm x 45 cm. Line with fabric (optional).

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ENTRY FORM

Entry Fee
(25p per class)

Vegetable Section (Members only, Classes 1 to 24)

Class Numbers _____

Flower Section (Members only, Classes 25 to 42)

Class Numbers _____

Housecraft Section (Open to Non-Members, Classes 43 to 59)

Class Numbers _____

Miscellaneous Section (Open to Non-Members, Classes 60 to 73)

Class Numbers _____

TOTAL ENTRY FEE (see note below about how to pay) £ _____

Young Baker (Open to Non-Members, aged 19 and under, Classes 43 to 51)

Name _____ Age ____ Class Numbers _____ Free Entry

Children Section (Open to Non-Members, aged 12 and under, Classes 74 to 80)

Name _____ Age ____ Class Numbers _____ Free Entry

Name _____ Age ____ Class Numbers _____ Free Entry

Name _____ Age ____ Class Numbers _____ Free Entry

I agree to exhibit in accordance with the Rules for Exhibition at the above-named show. I agree that my name, postal and email addresses may be retained by the Society on its computer and other data bases.

Signature _____

Name _____

Home Address _____

Email address _____

Phone _____

It may be easier for you (it certainly will be for us)
if you use the **on-line entry form** at :
www.claytonhorticulturalsociety.org.uk

You can pay your entry fee by cash when you hand in this
form, or at the Show when you set-out your exhibits.
Or you can pay by electronic transfer (please see
www.claytonhorticulturalsociety.org.uk/pay).

Please complete this form and send/give it to
Rachel Greenwood
90 The Avenue
Clayton
Bradford
BD14 6SE
together with the total entry fee,
before 8.00pm on Thursday, 5 September 2024