



# 2023 **Autumn Show and Exhibition Guide**



The show will be held on **Saturday 2nd September 3.00 – 5.00pm**  
**Early entry for disabled visitors 2.30pm**  
**at the Vision Hall, Christ Church, Watling Street, Radlett**  
**Admission £1.00 (Children free)**  
**Staging from 8am to 11.30am**

# 2023 Autumn Show and Exhibition

## Part 1 – Exhibition

### non competitive

Exhibitors are invited to create a display of anything they have either grown or made. There are no rules other than the exhibit has to fit into the allotted space. Accessories are permitted and you can even construct your own niche.

The display could be on a theme, domestic entries might be 'tea time', and vegetable displays might be based on a trug. Entries could even be a combination of fruit, flowers, vegetable, domestic and craft.

This section is non competitive but a number of rosettes may be awarded.

There is no entry fee but you have to reserve a space in advance either by completing the relevant section on the entry form or ringing the Show Secretary or her assistant before 7pm the Thursday before the show.

Space will be allocated on the basis of space available. The Show Secretary will inform you well in advance if your allotted space is smaller than the one you requested.

## Part 2 – Show

### competitive

Deadline for entries is 7pm the Thursday before the show. Details on how to enter are on the entry form on page 32. Entry to the competitive classes is free. There will be no prize money but prize cards will be awarded.

### SHOW SECRETARY

Amanda Harvell - 07810 377 257

### ASSISTANT SHOW SECRETARY

Jane Poyser - 07812 825 238

## 2023 Autumn Show Special Awards

### THE ROYAL HORTICULTURAL SOCIETY BANKSIAN MEDAL

Awarded to the exhibitor who obtains the most points in Sections 1, 2, 3 and 4. The competitors who won the medal in 2021 and 2022, Peter Hordern and Maureen Thorne, are not eligible this year.

### THE ROYAL HORTICULTURAL SOCIETY AFFILIATED SOCIETIES BRONZE MEDAL

Will be awarded to the exhibitor gaining the most points in Section 4, except that the medal will not be awarded to the same exhibitor for more than three successive years.

### THE NATIONAL DAHLIA SOCIETY SILVER MEDAL

Will be awarded to the best Dahlia exhibit.

### THE RAYMOND SPRAKE CUP

Will be awarded to the exhibitor gaining the most points in the Domestic classes.

### THE PAUL BALEN CUP

Will be awarded to the best photograph in the show (classes 58-60).

### BLUE RIBBONS

The best exhibit in the Domestic classes.

The best exhibit in the Vegetable classes.

The best exhibit in the Fruit classes.

The best exhibit in the Floral classes.

### TOP TRAY AWARDS

1st, 2nd and 3rd prize The Store Vouchers to the value of £5.00 each.

# 2023 Autumn Show Classes

## SECTION 1 ROSES

- 1 THE BARTON CUP** One specimen bloom large flowered Rose with own foliage.
- 2** One vase of 3 blooms of large flowered Roses, one or more varieties.
- 3** One vase of 3 stems of floribundas Roses, one or more varieties.  
Exhibitors are requested to name varieties where known.

## SECTION 2 DAHLIAS

- 4** One vase of 3 Dahlias from your garden, any variety or varieties. This class is intended for those who just grow a few Dahlia plants in their garden, not for the more experienced grower.
- 5 THE STANLEY DARK CUP** - 1 bloom from a mystery Dahlia purchased at £2.50 each plant from the Society. These can be reserved on a first come, first served basis, by telephoning Peter Hordern, and they will also be available from The Store in late May while stocks last.
- 6** 3 decorative Dahlias, any size, any variety or varieties.
- 7** 3 cactus or semi-cactus Dahlias, any size, any variety or varieties.
- 8** 3 blooms of any other Dahlia other than decorative, cactus or semi-cactus (i.e. those in Sections 6 and 7). This includes waterlily, pompom, collarette, ball etc.

## SECTION 3 OTHER FLOWERS

- 9 THE DOROTHY MERCER CUP** for a collection of cut flowers of a least 5 different kinds in one 4.5" (11cm) diameter container which will be provided by the Society.  
Space allotted is 2'6" (76cm) x 2'6" (76cm). This class is not a floral arrangement.
- 10** An arrangement of foliage in a vase no bigger than 18" (46cm) x 18" (46cm).
- 11** 3 stems or blooms of any annual or perennial flower or shrub, one variety.  
This includes spray Chrysanthemums but not Roses or Dahlias.
- 12** Fuchsia flowers, 6 in a box, any variety although identical blooms are more likely to win.  
(Display box will be provided).
- 13** Begonia, 1 flower, any variety. (Display box will be provided).
- 14** Gladiolus, 1 spike.
- 15** Flowering house or pot plant other than Fuchsia.
- 16** A tumbler/vase of mixed herbs, not more than 5 types.
- 17** Most fragrant flower - 1 bloom or stem.
- 18** The largest Sunflower head.

**Floral Art - flowers do not need to have been grown by the exhibitor**  
**All measurements are from the show bench**

- 19** A miniature tumbler / vase of cut flowers maximum 8" (20cm) x 8" (20cm).
- 20** A flower arrangement '*Fit for a King*' no size limit.
- 21** An arrangement of foliage in a vase no bigger than 18" (46cm) x 18" (46cm).

## **SECTION 4 VEGETABLES AND FRUIT**

- 22 RADLETT TOP TRAY** for 3 vegetables, sample quantities Carrots(3); Cauliflowers(2); Onions(3); Parsnips(3); Peas(9); Potatoes(5); Runner beans(6); Tomatoes(6); Artichoke (2) – 15; Aubergines (3) – 18; French Beans (9) – 15; Cauliflower (2) – 20; Celery, trench (2) – 20; Courgette (3) – 10; Cucumber, house or frame (2) – 18; Cucumber, ridge or outdoor (2) – 15; Garlic (5) – 12; Marrows (2) – 15; Parsnips (3) – 20; Swede (2) – 15; Turnip (3) – 15.
- For other quantities and values see the RHS handbook.
- The numbers not in parenthesis indicate the maximum value available of the vegetables in the judge's scoring.
- (Display boards will be provided 18" (46cm) x 24" (61cm).)
- 23** A Trug of an aesthetically arranged collection of vegetables and/or fruit but no flowers. (Trug available from The Store).
- 24 THE VIC CRAFT CHALLENGE CUP** for tomatoes, (not cherry or small) 6 of one variety.
- 25** Tomatoes, cherry or small fruited cultivar, under one and a half inches in diameter (3.8cm), 6 of one variety.
- 26** A cluster of ripe tomatoes on the vine.
- 27** The heaviest tomato.
- 28** Potatoes, 5 of one variety.
- 29** The heaviest potato.
- 30** Any type of edible bean, 10 pods of one variety.
- 31** The longest edible bean.
- 32** The longest cucumber.
- 33** Onions, 3 of one variety, over 8oz (225g).
- 34** Onions, 5 of one variety, under 8oz (225g).
- 35** The heaviest onion.
- 36** Beetroot, 3 of one variety, tops trimmed.
- 37** 1 squash, gourd or pumpkin.
- 38** Sweetcorn, 2 of one variety.
- 39** Chillies, 6 of any variety or varieties .
- 40** Vegetable not mentioned above. Please refer to Top Tray class for quantities.
- 41** Apples, dessert or culinary, 5 of one variety.
- 42** One dish of stone fruit, a minimum of 3 fruits.
- 43** One dish of berry fruit, 10 of one variety.
- 44** Pears, 5 of any one variety.
- 45** Oddities class for anything you grew that didn't quite go according to plan. i.e. deformed vegetable, fruit etc. (No points awarded for this class)

## 2023 Autumn Show Classes – continued

### SECTION 5 DOMESTIC CLASSES

NOTE: ALL POTS MUST BE LABELLED. (No Kilner jars)

- 46 Jam, from berries, one pot.
- 47 Jam, stoned fruit, one pot.
- 48 Jelly, any variety, one pot.
- 49 Marmalade, any variety, one pot.
- 50 Lemon, Orange or Lime Curd, one pot.
- 51 Chutney, one jar.
- 52 Preserve, any variety not mentioned above.
- 53 Scones, plate of 4, any flavour.
- 54 A 'picnic pie', savoury covered pie not exceeding 8" (20cm) diameter.
- 55 A cake baked to the recipe printed on page 28 - Coffee and Walnut cake.
- 56 A Victoria Sponge cake, jam filled and sprinkled with caster sugar, not exceeding 8" (20cm) diameter.
- 57 High Tea Plate – a minimum of 3 homemade items displayed on a plate no bigger than 8" (20 cms). (Bread does not need to be homemade).
- 58 Cordial – any flavour.
- 59 Any alcoholic drink.
- 60 **Men only class.** Chocolate Fudge cake to recipe on page 29.

### SECTION 6 PHOTOGRAPHY

**THE PAUL BALEN CUP** will be awarded to best photograph in the show. The Society would like to use the winning photograph for the 2023 Autumn Show Schedule cover. These classes are open to both members and non members excluding professionals. Photographs must have been taken by the exhibitor. Where possible, and to add interest, plant varieties should be named.

- 61 **Statue**
- 62 **Sky**
- 63 **Yellow**

*The photography judge will be happy to discuss entries with any exhibitor after judging has been completed.*

**Multiple entries accepted, space permitting, but only one prize can be won in each class.**

**Total size not to exceed A4 - 8.3 x 11.7 inches - 210mm x 297mm. No frames please.**

### SECTION 8 CHILDREN'S CLASSES

This section is open to all children between 5 and 11 years old on the day of the show, whether their parents are members of the Society or not.

- 63 A model of a 'Windmill' constructed entirely by the exhibitor from vegetables and/or fruit. You can use wooden skewers/string to hold the model in place.
- 64 An item of fruit, grown by the exhibitor.
- 65 An item of vegetable, grown by the exhibitor.
- 66 A flower, grown by the exhibitor.

# Regulations for Exhibitors

- 1.** Except where stated all classes are open to members of the Society, members of their household and non members under the age of 18.
- 2.** Except in the Children's Classes:
  - a)** Exhibitors may show only produce of their own garden or allotment. House or pot plants must have been in an exhibitor's possession for at least two months prior to the show except Orchids which should have been in your possession for at least 6 months.
  - b)** No two persons may exhibit separately from the same garden in any one class.
  - c)** Exhibitors may make more than one entry in any one class, but no exhibitor may win more than one prize in any one class.
- 3.** It is a condition of entry that the Committee reserves the right to inspect, by appointment, exhibitors' gardens and allotments.
- 4.** Entry forms must be handed to a Committee Member or put through the door of 2 Rose Walk, Radlett, WD7 7JS before 7pm on the Thursday before the show. Entries after this date can only be made through the Show Secretary and at her discretion.
- 5.** A limited number of vases are available but exhibitors must be prepared to provide their own. Plates will be provided. All exhibits, personal property etc. shall be at the risk of exhibitors. The Society shall not be liable for loss or damage from any cause.
- 6.** Exhibits must be staged at the show between 8am and 11.30am. All persons not involved in judging must leave the hall by 11.30am. All exhibits shall remain staged until 5.30pm. Prize-giving will take place during the Show at 5.15pm. From 5.45pm exhibits remaining will be at the disposal of the Society.
- 7.** Any protest or objection must be made in writing and handed to the Show Secretary within one hour of the opening of the show. The decision of the Committee is final.
- 8.** The decision of the judges as to the merits of any exhibit shall be final. Any prize or special award may, at the discretion of the judges, be withheld or modified if the exhibit be considered unworthy of the prize offered. Unless otherwise stated the show will be governed by the rules of the Royal Horticultural Society Show Handbook and/or the rules of the appropriate National Societies to which the Society belongs.
- 9.** Cups and trophies will be presented at the end of the show, but will be taken back for engraving.
- 10.** In the event of winners having an equal number of points, the appropriate trophy, cup or medal shall go to the winner of the most first prizes.
- 11.** All matters not provided for in these regulations shall be left to the Committee, whose decision shall be final.

# Cake Recipes and Top Tray



## Coffee and Walnut Layer Cake

(Class 55)

### Ingredients:

- 50g walnut pieces
- 225g caster sugar
- 225g soft unsalted butter (plus some for greasing)
- 200g plain flour
- 4 teaspoons instant espresso powder
- 2 ½ teaspoons baking powder
- ½ teaspoon bicarbonate of soda
- 4 large eggs
- 1 – 2 tablespoons milk

### Buttercream Frosting

- 350g icing sugar
- 175g soft unsalted butter
- 2 ½ teaspoons instant espresso powder (dissolved in 1 tablespoon boiling water)
- Approximately 10 walnut halves (to decorate)

### Method:

1. Preheat the oven to 180° C/160° C Fan/gas mark 4/350° F. Butter two x 20cm (8") sandwich tins and line the base of each with baking parchment.
2. Put the walnut pieces and sugar into a food processor and blitz to a fine nutty powder.
3. Add the 225g butter, flour and 4 teaspoons espresso powder, baking powder, bicarb and eggs and process to a smooth batter.
4. Add the milk, pouring it down the funnel with the motor still running, or just pulsing, to loosen the cake mixture: it should be a soft, dropping consistency, so add more milk if you need to. (If you are making this by hand, bash the nuts to a rubbly powder with a rolling pin and mix with the dry ingredients; then cream the butter and sugar together, and beat in some dry ingredients and eggs alternately and, finally, the milk.)
5. Divide the mixture between the 2 lined tins and bake in the oven for 25 minutes, or until the sponge have risen and feels springy to the touch. Cool the cakes in their tins on a wire rack for about 10 minutes, before turning them out onto the rack and peeling off the baking parchment.
6. When the sponges are cool, you can make the buttercream.
7. Pulse the icing sugar in the food processor until it is lump free, then add the butter and process to make a smooth icing. Dissolve the instant espresso powder in 1 tablespoon boiling water and add it while still hot to the processor, pulsing to blend into the buttercream. If you are doing this by hand, sieve the icing sugar and beat it into the butter with a wooden spoon. Then beat in the hot coffee liquid.
8. Place 1 sponge upside down on your cake stand or serving plate. Spread with about half the icing; then place on it the second sponge, right side up (i.e. so the 2 flat sides of the sponges meet in the middle) and cover the top with the remaining icing in a random, swirly pattern.
9. This cake is all about old-fashioned, rustic charm, so don't worry however the frosting goes on is fine. Finally, gently press the walnut halves into the top of the icing all around the edge of the circle about 1 cm apart.

## Chocolate Fudge Cake (Class 60)

### Ingredients:

50g (2oz) sifted cocoa powder  
6 tbsp boiling water  
3 large eggs  
50ml (2fl oz) milk  
175g (6oz) self-raising flour  
1 round tsp baking powder  
100g (4oz) softened butter  
275g (10oz) caster sugar

### For the icing and filling:

3 tbsp apricot jam  
150g (5oz) plain chocolate  
(39% cocoa solids)  
150ml (1/4 pint) double cream

### Essential kit

2 x 20cm (8") deep sandwich tins.

### Method:

1. Pre-heat the oven to 180° C/Gas 4. Grease two 20cm (8") deep sandwich tins then line the base of each tin with baking parchment.
2. Blend the cocoa and boiling water in a large bowl then add the remaining cake ingredients and beat until the mixture has become a smooth,

thickish batter. Divide the cake mix equally between the prepared tins and level the surface.

3. Bake in the pre-heated oven for about 25 – 30 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

4. To make the icing, warm the apricot jam in a very small pan, then spread a little over the base of one cake and the top of the other. Break the chocolate into pieces and gently heat with the cream in a heatproof bowl set over a pan of simmering water for about 10 minutes or just until the chocolate has melted, stirring occasionally.

5. Remove the bowl from the heat and stir the chocolate mixture to make sure it has completely melted. Leave to cool until it is on the point of setting then spread on top of the apricot on both cakes. Sandwich the cakes together and use a small palette knife to smooth the icing on the top. Keep in a cool place until ready to serve.

*Recipe from Mary Berry's Bible.*



## Radlett Top Tray details

(Class 22)

Vegetables must be displayed within an area 18" (46cm) x 24" (61cm) without bending. A tray or board or black cloth may be used. No plates are allowed, but rings and tied necks will be permitted.

Each individual tray of vegetables shall be judged to a maximum of twenty points. This shall be split into three allowing 7 points for freshness, 7 points for condition and 6 points for uniformity.

All vegetables are to be displayed for best effect.





# Hints to Exhibitors

## GENERAL

Remember to read the schedule carefully and abide by the description of the class exactly, particularly with regard to the number of specimens in each exhibit.

If you have not shown before or are unsure on how to present your exhibit do not hesitate to ask the Show Secretary for advice.

The naming of an exhibit enhances its show value and counts in close competition.

When selecting specimens remember that uniformity is more important than size. Large coarse specimens do not usually win prizes.

All fruit should be shown complete with stalks.

Apples should not be polished and need not be ripe.

## FLOWERS

**Perennials** A perennial plant is one which lasts many years. Perennial plants include trees and shrubs, plants which are grown from bulbs, corms and tubers, and, in fact, all that are not annuals or biennials.

**Annuals** A plant which naturally and ordinarily begins and ends its growth, seeds and dies (irrespective of frost) within twelve months.

**Shrubs** Woody perennials of smaller structure than a tree and having no bole or trunk.

**Roses** A good rose has form, size, brightness, substance and good foliage. Remember that buds count as blooms.

**Dahlias** These will be judged in accordance with the National Dahlia Society rules. Giants exceed 10" (25cm), Large are between 8" (20cm) and 10" (25cm), Mediums between 6" (15cm) and 8" (20cm), Small between 4" (10cm) and 6" (15cm), Miniatures under 4" (10cm) and Pompons under 2" (5cm).

## VEGETABLES

**Beans** Must be straight and young, brittle when snapped and of even shape and size.

**Beetroot** When cut must be of a colour according to cultivar and of tender age. Whether round or long they should be all of even size and shape.

**Cabbages** The pair should be of the same variety and similar in shape and size. Each must have a firm solid heart, good colour and leaves without blemishes.

**Carrots** Must be typical of their type, young and of a rich red colour. Wash them without scratching and bunch fan shaped after trimming the foliage to 3" (7.5cm). All should be similar shape and length.

**Marrows** Must be sufficiently tender to permit easy puncturing by the thumbnail when tested. Small ones for table use gain more points than large ones and must be alike in shape and size.

**Onions** Must be cleaned and all scale leaves removed but do not skin them down to the pale green under-skins. Tie the necks with string or raffia.

**Shallots** Should be firm and of even size. Tie necks neatly and exhibit on a plate of sand.

**Potatoes** Must be typical of their type and variety. Coloured varieties must show their true colour and all should be young and unblemished when washed clean. All should be of the same size.

**Tomatoes** Should be just ripe, of even size, rich colour according to cultivar with small green stalk.

## FLORAL ART

The flowers need not have been grown by the exhibitor, but the arrangement must be exclusively by their own hand; plant material must predominate over everything else used; no artificial plant material may be used; bracts may be used as flowers or foliage; bases and drapes are not considered to be accessories. All live plant material must have a water source.

**Accessory** Anything other than plant material used as part of the exhibit except bases, containers and drapes.

**Foliage** Leaves and unopened buds not showing petal colour.

**Fresh Plant Material** All the plant material used must be living. As driftwood is dried material, it may not be used in this instance.

**Natural Plant Material** Fresh and/or dried, preserved, bleached or skeletonised plant material including driftwood.

*The society would like to discourage the use of oasis for display. Paper, wire, sand are all good alternatives*

# Show and Exhibition Entry Form

|    |    |    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|----|----|
|    | 1  | 2  | 3  | 4  | 5  | 6  | 7  | 8  | 9  |
| 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 |
| 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 |
| 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 |
| 40 | 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 |
| 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 |
| 60 | 61 | 62 | 63 | 64 | 65 | 66 | 67 |    |    |

**Exhibition entries:** Each table is 2' x 6' (61 cm x 183 cm)

Please tick which size you would like: A quarter a half or a whole table

Quarter

Half

Whole

Please circle the classes you wish to enter, thus:

54

Multiple entries are permitted, in which case please

circle the relevant entries more than once, thus:

54

Additional Entry Forms are available from the Show Secretary,

or you may use a separate sheet of paper.



Affiliated to the:

Royal Horticultural Society  
National Chrysanthemum Society  
National Dahlia Society  
National Sweet Pea Society

Name of Exhibitor .....

Address.....

Telephone.....

Entries must be handed to a committee member or put through the door of  
2 The Rose Walk, Radlett, WD7 7JS, **before 7pm on Thursday 31 August 2023.**  
They can also be emailed to The Show Secretary at [amanda.harvell@gmail.com](mailto:amanda.harvell@gmail.com)

The Exhibition and  
Show Section cover  
image is by  
Dave Oswald taken  
at last year's event

Visit our website: [www.radletthortsoc.co.uk](http://www.radletthortsoc.co.uk)