



2019 **Autumn Show Guide**



The show will be held on **Saturday 7th September 3.00 – 5.30pm**
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 – Prize-giving at 5.15pm

Deadline for show entries

Entry forms and fees must be handed to a committee member, or put through the door at Desmond Cottage, 1 Gills Hill, Radlett **before 7pm on Thursday 5th September.**

SHOW SECRETARY: Amanda Harvell - 07810 377 257

ENTRY FEE: 10p for every entry apart from **Children's Classes** which are **free**

Please use entry form on back page. All exhibits shall remain staged until 5.30pm.

Afterwards any donated exhibits will be sold with the proceeds going to THRIVE, a charity for positive change through horticulture in the lives of the disabled and disadvantaged.

2019 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 2017 and 2018, Mike Paterson and Maureen Thorne are not eligible this year.

THE PERPETUAL CHALLENGE BOWL

Will be awarded to the exhibitor gaining the most points in Sections 1, 2 and 3.

THE BILL WOODS ROSE BOWL for most points awarded in Classes 3 and 4

THE ROYAL HORTICULTURAL SOCIETY AFFILIATED SOCIETIES BRONZE MEDAL

Will be awarded to the exhibitor gaining the most points in Section 4, excluding classes 56, 57, 58 and 65, 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 NOVICE CUP

Will be awarded to the exhibitor gaining the most points in classes 66 to 73 inclusive.

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 96-99).

BLUE RIBBONS

Will be awarded for the best exhibit in the Domestic classes (77 to 95 inclusive), the Vegetable classes (35 to 58 inclusive), and the Fruit classes (59 to 64 inclusive).

2019 Autumn Show Classes

CLASS

1 **THE CHAIRMAN'S PAIR**

One vase of flowers and one plate of fruit or vegetables.

SECTION 1 ROSES

2 **THE BARTON CUP** One specimen bloom large flowered Rose with own foliage.

3 One vase of three stems, cluster flowered Roses, one or more varieties.

4 One vase of three blooms of large flowered Roses, one or more varieties.

5 The most fragrant bloom. One bloom from any type of Rose.

Exhibitors are requested to name varieties where known.

SECTION 2 DAHLIAS

6 One specimen of any Dahlia from your garden, any variety. This class is intended for those who just grow a few Dahlia plants in their garden, not for the more experienced grower.

7 One vase of three 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.

8 **THE STANLEY DARK CUP** - One Bloom from a mystery Dahlia purchased at £1.00 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.

9 One large or giant Dahlia, usually over 220mm in diameter, no maximum size.

10 3 medium decorative, cactus or semi-cactus Dahlias, maximum diameter 220mm, any variety or varieties.

11 3 small or miniature decorative Dahlias, maximum diameter 170mm, any variety or varieties.

12 3 small or miniature cactus or semi-cactus Dahlias, maximum diameter 170mm.

13 3 miniature ball Dahlias, maximum diameter 115mm.

14 5 pompon Dahlias, maximum diameter 52mm.

15 3 waterlily Dahlias, no size restriction.

16 3 blooms of collarette or any other Dahlias not mentioned in classes 9 - 15.

17 **THE WILLIAM DRAPER CUP** - Dahlia Championship Class.

2 vases of 3 blooms of Dahlias, any variety or varieties.

SECTION 3 OTHER FLOWERS

18 **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.

19 A miniature vase of cut flowers in a small tumbler. Maximum height 6" (15cm).

20 Perennial flowers not mentioned by name above, 6 stems of one variety.

PRIZES: First £1.00 Second 50 pence Third 20 pence - unless otherwise stated

- 21** Non-perennial flowers raised from seed during the 24 months preceding the show, 6 stems of one kind.
- 22** Chrysanthemums, one specimen bloom, disbudded.
- 23** Three stems of spray of Chrysanthemums, not disbudded, any variety or varieties.
- 24** Fuchsia pot plant, pot not to exceed 8" (20cm) diameter.
- 25** Fuchsia, 6 flowers of at least 3 different varieties. (Display box will be provided).
- 26** Fuchsia, 6 flowers all the same variety. (Display box will be provided).
- 27** Begonia, one flower, any variety. (Display box will be provided).
- 28** Gladiolus, one spike.
- 29** Flowering shrubs and/or trees, one container of three heads or stems, one variety.
- 30** Flowering house or pot plant other than fuchsia.
- 31** Orchid, one plant. This must have been in the exhibitors possession for a minimum of 6 months.
- 32** A tumbler of mixed herbs, not more than 5 types.
- 33** Foliage house or pot plant or cactus, pot not to exceed 8" (20cm) diameter.
- 34** Most fragrant flower (any variety).

SECTION 4 VEGETABLES AND FRUIT

- 35** **RADLETT TOP TRAY** for three dishes of vegetables, sample quantities below and in note to class 53 Carrots(3) Cauliflowers(2), Large Onions(3), Parsnips(3), Peas(9), Potatoes(5), Runner beans(6), Tomatoes(6).
For details of this class see page 10.
- 36** A Trug of aesthetically arranged collection of vegetables and/or fruit but no flowers. (Trug will be provided).
- 37** **THE VIC CRAFT CHALLENGE CUP** for tomatoes, (not cherry or small) 6 of one variety.
- 38** Tomatoes, cherry or small fruited cultivar, under one and a half inches in diameter (3.8cm), 6 of one variety.
- 39** A cluster of ripe tomatoes on the vine.
- 40** The tastiest Tomato – 4 all the same variety. This class will be judged on taste alone.
- 41** Potatoes, 5 of one variety.
- 42** Runner Beans, 10 pods of one variety.
- 43** Carrots, 5 of one variety, tops trimmed.
- 44** Onions, 3 of one variety, over 8oz.
- 45** Onions, 5 of one variety, under 8oz.
- 46** Shallots, 12 of one variety.
- 47** Leeks, 2.
- 48** Beetroot, 3 of one variety, tops trimmed.
- 49** Chilli peppers, 6.
- 50** Rhubarb, 3 sticks.
- 51** Squash, 1 of any type.
- 52** Decorative gourd, 1 of any type.

PRIZES: First £1.00 Second 50 pence Third 20 pence – unless otherwise stated

- 53** Sweetcorn, 2 of one variety.
- 54** A pair of cucumbers
- 55** Vegetables not mentioned by name in this section, Top Tray not included (see notes below for numbers and max points).
- 56** The heaviest Onion, First prize only.
- 57** The heaviest Pumpkin, First prize only.
- 58** The longest Runner Bean, First prize only.
- 59** Apples, dessert, 5 of one variety.
- 60** Apples, culinary, 5 of one variety.
- 61** Pears, 5 of one variety.
- 62** One dish of stone fruit, a minimum of 3 fruits.
- 63** One dish of berry fruit, 10 of one variety.
- 64** One kind of fruit not mentioned by name in this section, other than stone or berry fruit, one dish with a minimum of 3 fruits.
- 65** Oddities class for anything you grew that didn't quite go according to plan i.e. deformed non-competitive vegetable, fruit etc. **(No prize awarded for this class)**

NOTE: CLASS 55 is judged in accordance with the rules in the RHS handbook which specifies numbers required (listed first) and the max points available (listed second) for each vegetable, as follows:- Globe 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 values refer to the RHS handbook.

SECTION 5 NOVICE CLASSES PRIZES

These classes are open only to members who have never previously won a first prize for the subject of the class in a Radlett Horticultural Society Autumn Show.

THE NOVICE CUP will be awarded to the exhibitor gaining the most points in classes 66-73.

- 66** One specimen bloom large flowered Rose with own foliage.
- 67** Perennial flowers other than Roses, Dahlias, shrub and tree flowers. 3 stems of one variety.
- 68** Annual flowers other than Roses, Dahlias, shrub and tree flowers. 3 stems of one variety.
- 69** Runner Beans, 6 pods one variety.
- 70** Tomatoes, 4 of one variety.
- 71** Vegetables not mentioned by name in this section.
Minimum of three except where size dictates (e.g. pumpkin).
- 72** Apples, 3 of one variety.
- 73** Fruit other than apples. One plate with a minimum of 3 fruits, or 10 for berry fruit.

PRIZES: First £1.00 Second 50 pence Third 20 pence – unless otherwise stated

SECTION 6 FLORAL ART

- 74** **“Oranges and Lemons”** An autumn wreath which can be a floral arrangement using natural plant material and accessories. A 20cm (8”) wreath can be collected from the Store from the beginning of August. Once decorated should not exceed 30cm (12”) in diameter.
- 75** **“Purple Haze”** A miniature floral arrangement not to exceed 10cm (4”) in width and depth of 10cm (4”) in height.
- 76** **A Hanging Basket** Not exceeding 30cm (12”) diameter and 30cm (12”) drop.

SECTION 7 DOMESTIC CLASSES

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

- 77** Jam, strawberry, one pot.
- 78** Jam, raspberry, one pot.
- 79** Jam, stoned fruit, one pot.
- 80** Jam, soft fruit, one pot, not strawberry or raspberry.
- 81** Jelly, any variety.
- 82** Marmalade, any variety, one pot.
- 83** Lemon, Orange or Lime Curd, one pot.
- 84** A bottle of homemade non-alcoholic drink (e.g. apple juice, carrot juice, elderflower cordial etc).
- 85** A jar of chutney.
- 86** Four flapjacks, any flavour.
- 87** A summer fruit tart, not exceeding 8” (20cm) diameter.
- 88** A savoury quiche, not exceeding 8” (20cm) diameter.
- 89** A cake baked to the recipe printed on page 11.
- 90** Four homemade cookies.
- 91** A Victoria Sponge cake, sprinkled with caster sugar, not exceeding 20cm (8”) diameter.
- 92** A shortbread round - not exceeding 15cm (6”).
- 93** Five decorated cup cakes with the **WOW** factor– these will be judged for both taste and appearance. All decorations must be home made.
- 94** Four scones – any flavour.

MENS ONLY CLASS

- 95** Cherry and Almond cake - baked to the recipe printed on page 11.

PRIZES: First £1.00 Second 50 pence Third 20 pence – unless otherwise stated

SECTION 8 PHOTOGRAPHY

The Society would like to use The Paul Balen Cup winning photograph for the 2020 Autumn Show Schedule cover. **THE PAUL BALEN CUP** will be awarded to best photograph in the show. 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. Maximum size for all photographs is 10" (25cm) x 8" (20cm).

- 96** 'Festivals' A photograph that captures the occasion.
- 97** 'The harvest' An image that highlights the produce of the season.
- 98** 'Abstract' A picture that does not attempt to represent external reality, but rather seeks to achieve its effect using shapes, colours, and textures from a horticultural source subject.
- 99** 'Wildlife' Animals, birds or insects.

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

No-one may exhibit more than one entry per class.

SECTION 9 ADULT CRAFT CLASS

- 100** A textile based item.
- 101** An item of pottery or glass
- 102** A woodwork based item

If the item is more than 20" (50cm) please advise the show secretary in advance.

SECTION 10 CHILDREN'S CLASSES

This section is open to all children between 5 and 16 years old whether their parents are members of the Society or not.

Children 5-10 years inclusive

- 103** A model constructed entirely by the exhibitor from vegetables and/or fruit. (Wire, wood, glue and string can be used for joining).
- 104** An item of fruit, vegetable or flower grown by the exhibitor. (Free tomato plants must be pre-ordered on 07812 825238 by May 4 and can be collected from the Store on May 26).
- 105** A family photo - must feature one or more of your family.

Children 11-16 years inclusive

- 106** A mystery tomato - 3 fruits. (Free tomato plants must be pre-ordered on 07812 825238 by May 4 and can be collected from the Store on May 26).
- 107** A model vehicle constructed entirely by the exhibitor from vegetables and/or fruit. (Wire, wood and string can be used for joining).
- 108** A miniature garden.
- 109** Make a chocolate pizza with your home-made base (lots of recipes on the internet).

PRIZES: First: £1.00 Second: 50 pence Third: 20 pence – unless otherwise stated

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.

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 Entries, accompanied by the appropriate fee and entry form must be handed to a Committee Member or put through the door of Desmond Cottage, 1 Gills Hill before 7pm on Thursday 5th September 2019. 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 to the public and be accompanied by a fee of £1 refundable if the objection is upheld. 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 Prize money must be claimed prior to the closing of the show. Distribution will commence as soon as practicable after the opening of the show.

10 Cups and trophies will be presented at the end of the show, but will be taken back for engraving.

11 In the event of winners having an equal number of prize money or points, the appropriate trophy, cup or medal shall go to the winner of the most first prizes.

12 All matters not provided for in these regulations shall be left to the Committee whose decision shall be final.

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 root vegetables should be washed.

All fruit with the exception of peaches and nectarines should be shown complete with stalks.

Apples and pears should not be polished and care should be taken to ensure that the natural bloom on such fruits as grapes and plums is not impaired.

Apples, pears and gooseberries need not be ripe but all other fruit should 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.

Chrysanthemums Early flowering, a variety of Chrysanthemum which in a normal season blooms in the open ground before October 1st. Large and medium flowered are official classifications of the National Chrysanthemum Society.

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), Smalls 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" (7.62cm). 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.

Hints to Exhibitors – continued

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.

Radlett Top Tray details (Class 35)

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 dish 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 effect.



Last year's Top Trays

Recipes

Coffee and Walnut Cake (Class 89)

Ingredients:

4 large eggs
250g Butter
250g Golden Caster Sugar
2 tbs Instant Coffee, dissolve in 1½ tbs hot water
100g Walnuts, roughly chopped
250g Self raising flour
1 tsp Vanilla extract
Ingredients for cake icing:
100g softened butter
300g golden or plain icing sugar
2 tsps instant Coffee dissolved in 1 tbs hot water
12 Walnut halves for topping.

Method:

1. Preheat oven to 180°C (350°F, Gas mark 4)
2. Lightly grease and line 2 x 20cm sandwich tins

3. Beat butter and sugar until light and fluffy
4. Beat in eggs one at a time. If curdling, add a little flour
5. Add vanilla extract and coffee liquid to mixture
6. Gently fold in the flour and then fold in the chopped walnuts
7. If the mixture is too stiff add a few drops of milk
8. Spoon mixture equally into the 2 lined tins and level
9. Bake for 25 – 30 minutes, until a cocktail stick comes out clean
10. Leave to cool for a few minutes before transferring to a wire rack
11. Whilst cooling the cake, assemble ingredients to make the icing
12. Beat the butter, icing sugar and coffee until very smooth
13. Once cake is cold, sandwich together using approximately half the icing
14. Spread the remaining icing on top and decorate with the walnut halves.

Cherry and Almond Cake (Class 95)

Ingredients:

200g glace cherries
175g butter, at room temperature
175g golden caster sugar
3 large eggs, whisked lightly
175g plain flour
½ level tsp baking powder
75g ground almonds
A few drops almond extract
1 dessertspoon milk

Method:

1. Preheat oven to 180°C, Gas mark 4
2. Lightly grease and line 1 x 18cm cake tin
3. Take glace cherries, if dripping in syrup, pat dry with kitchen paper then slice each one into flour
4. Beat butter and sugar until light and fluffy

5. Lightly beat eggs one at a time into mixture (if curdling, add a little flour)
6. Sift flour and baking powder together and carefully fold into mixture using a metal spoon
7. Toss two third of the cherries together with the ground almonds and carefully fold these into the cake, adding one or two drops of almond extract and milk
8. Spoon cake mix into prepared tin, level off the top with the back of a spoon. Sprinkle over the remaining third of the cherries and poke them just under the surface with a teaspoon
9. Bake the cake near the centre of the oven for 50 minutes, then cover with foil and continue cooking for a further 10 minutes, or until the centre is springy to touch
10. Cool the cake in the tin for 15 minutes before turning it out onto a wire rack to cool.

Radlett Horticultural Society – Show 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	68	69
70	71	72	73	74	75	76	77	78	79
80	81	82	83	84	85	86	87	88	89
90	91	92	93	94	95	96	97	98	99
100	101	102	103	104	105	106	107	108	109

Grey boxes denote – no entry fee charge

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

Entry fee for all classes is 10p except Class 65 (oddities) and children's classes which are free.

Additional Entry Forms are available from the Show Secretary, or you may use a separate sheet of paper.

Total Entry Fees £.....

Name of Exhibitor

Address.....

Telephone.....

Entries must be handed to a committee member or put through the door of Desmond Cottage 1 Gills Hill, Radlett **before** 7pm on Thursday 5th September 2019.



Affiliated to the:
 Royal Horticultural Society
 National Chrysanthemum Society
 National Dahlia Society
 National Sweet Pea Society

The cover image is a detail of the picture selected as best photograph in show for 2018. It was taken by **Peter Cushion**.

Visit our website: www.radletthortsoc.co.uk