## www.lowdhamhortsoc.org.uk

## LOWDHAM

## HORTICULTURAL SOCIETY

FOUNDED IN 1893

AFFILIATED TO THE ROYAL HORTICULTURAL SOCIETY

# 2012 AUGUST SHOW

AT THE VILLAGE HALL AND PLAYING FIELDS LOWDHAM

BANK HOLIDAY MONDAY 27th August 2012

ENTRANCE TO SHOW GROUND £2.00
Children under 16 yrs. of age FREE

## The Society

The Lowdham Horticultural Society was founded in 1893, the first show taking place in August that year.

If you have an interest in flowers, fruit and vegetables and enjoy social gatherings why not join the society? The annual subscription remains at £5.00.

We organise three shows each year, the Spring Show in April, the Summer Show in August and the popular Apple Day in October.

With renewed interest in 'grow your own vegetables', the Society manages a greatly subsidised seed/plant scheme, a most worthwhile benefit for members.

Evening visits to open gardens and day trips by coach (members subsidised) to other shows and larger gardens are arranged for the summer.

We have a series of monthly talks in Lowdham Village Hall at 7.30pm on Friday evenings during the autumn, winter and spring. Non members are welcome to attend the talks for a small charge.

The Society Secretary is Christine Baggaley, (tel 0115 966 3734). Why not have a look at our website for details of the

Society and any forthcoming events.

www.lowdhamhortsoc.org.uk

## Lowdham Horticultural Society through the years Extracts from our archives

'The first annual show of flowers, plants, fruit and vegetables in connection with the Lowdham and District Horticultural Society was held on Thursday in a field at the rear of the Magna Charta Inn.....The Hucknall Temperance Band was in attendance and played several interesting selections of music during the afternoon and evening.'

Newark Advertiser

August 26<sup>th</sup> 1893

1920 Lowdham's Village Policeman – Edgar Sears – was a National Winner of The Daily Mail Cup. He was a specialist grower of sweet peas supplying Nottingham Florists Skinner and Rook.

1933

1937

1949

Lowdham and District Flower Show Committee was the new name given to the Lowdham and District Branch of the Nottingham Children's Hospital Cot and Free Medicine Fund

In connection with the Annual Flower Show to be held on the 21 st August, the Committee will be glad to receive the names of any persons who are willing to help. (Nothing new in that respect then!)

This was the first 'Lowdham Horticultural Show', previously having included a gymkana. There were four classes for eggs with a prize of 5/- (25p)

1953 The Show was held on the wettest day of the Summer and a financial loss was incurred. As a result of this, in 1954 the Committee appealed for more entries to help with the loss.

#### RULES -- 2012 SHOW

- The Show is open to everybody regardless of where they live.
- 2 Exhibits will be staged between 8 am and 10.30 am on Monday 27th August.

#### NO ENTRIES ACCEPTED AFTER 10.30 am

- 3 Judging will commence promptly at 11 am.
- 4 NO EXHIBITS WILL BE MOVED UNTIL AN ANNOUNCEMENT IS MADE IN THE MARQUEE APPROXIMATELY AT 4.30 pm
- The Society Rules for judging the Horticultural Classes are based on the recommendations of the Royal Horticultural Society, and the decision of the judges is final.
- Winners of the Banksian Medal in 2010 may not be awarded the medal in 2012 and the winner in 2011 may not be awarded the medal in 2012 or 2013 under RHS rules.
- The Novice Classes are for gardeners who have not won a 1<sup>st</sup> prize in the Main Classes. The prize money and points awarded in these Classes will not count towards the totals for the Society's Cups and Trophies.
- 8 No exhibitor may be awarded more than one prize in any one class.
- The following scale of points is used to calculate winners of Cups and Section Awards.

Classes 1, 33 & 78 10pts: 1st. 6pts:

2nd. 4pts: 3rd.

Classes 2, 3, 4, 34, 35 & 83 7pts: 1st. 4pts: 2nd.

3pts: 3rd

11

Remainder Classes 5pts: 1st. 3pts:

2nd. 2pts: 3rd.

The Royal Horticultural Society Bronze Medal will be won outright.

The Nottingham Evening News Challenge Cup, The Pearson Bowl, The Walter Bennett Plate, The Hoveringham Cup, The MacAlpine Challenge Cup, The Smith Memorial Challenge Cup, The Furley Cup, The Birkin Trophy, The Croft Cup, The George Haggis Memorial Trophy, The Revell Cup, The David Rees Memorial Cup, The Burton Challenge Trophy, the Gerry Reddish Memorial Plate, the Lowdham Silver Plate and the Charles King Memorial Cup are perpetual challenge trophies which will be held by the winners for 12 months.

The winners are to give satisfactory security to the Society that the trophies will be returned to the Hon. Show Secretary two weeks before the date of the following show.

In the event of two or more exhibitors having equal numbers of points competing

for a cup, medal or bowl, the award will go to the exhibitor having the greatest number of first prizes.

- 12 All competitors who wish to claim their prize money should apply to the Treasurer between 4 and 5 pm.
- The Committee will not be responsible for loss or damage to any exhibit or property whilst in its custody.
- 14 The Committee reserves the right to refuse any entry.

# LOWDHAM HORTICULTURAL SOCIETY TIME TABLE & EVENTS

8:00am STAGING OF EXHIBITS COMMENCES

10.30 am STAGING OF EXHIBITS ENDS

11.00 am JUDGING COMMENCES

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## SHOW OPENS AT - 1.00pm

1.00 pm Carlton Brass

1.40 pm Punch and Judy

2.15 pm Carlton Brass

2.30 pm Aurora's Carnival

3.15 pm Dako Flying Angels

4.00 pm Duck Race

4.15 pm PRESENTATION OF PRIZES

4.30 pm RAFFLE DRAW followed by AUCTION

Sideshows and stalls open all afternoon – refreshments until 4.00pm

www.lowdhamhortsoc.org.uk

## 2012 COMMITTEE

Chairman: Mrs N Macdonald

Vice Chairman: Vacancy

Secretary: Mrs C Baggaley

Treasurer: Mr A Horne

Mrs B. Beales Mr G Burton Mr K Fretwell

Miss J. Halpin Mrs J. Hardy Mrs J Powell-Perry

Mr W Powell-Perry Mrs A Scrivener Mr G Scrivener

Mrs T Aram

LIFE MEMBERS

Rev. E Ashby Mrs M Ashby Mrs C Baggaley

Mrs R Haggis Mrs I Hunter Mr F Jervis

Mrs J Jervis Mrs D King Mr J D Linley

Mrs J Nutting Mrs H Turner Mr P McDonnell

## **SHOW JUDGES FOR 2012**

Vegetables and Fruit: Mr J Harrison Flowers: John & Liz Heyhoe Flower Arrangements: Mrs J Walden Produce: Mrs H Turner Photography: Mr & Mrs M Lucas Young People Classes: Miss B Furley Handicrafts: Mrs R Harding Mrs J Skinner Preserves:

Show Treasurer: Mr A Horne Tel: 0115 966 4453 Show Secretary: Mrs J Powell-Perry Tel: 0115 966 9467 Schedule Secretary Mr G Scrivener Tel: 0115 966 4229

The Committee will be very pleased to receive surplus produce, exhibits, donations and gifts of any kind and size for sale on the 'produce and gift stalls', and at the 'auction' at the end of the show. The proceeds will swell the prize fund.

Produce and gifts will be auctioned at approximately 4.30 pm.

The Committee is grateful to donors who have sponsored the prize money for the 'collections in the show' and those who provided gifts for the raffle. We would also like to thank the businesses who have advertised in our schedule.

## **SPECIAL AWARDS & 2011 TROPHY WINNERS**

(Class numbers refer to those listed in the 2011 Schedule)

THE NOTTINGHAM EVENING NEWS CHALLENGE CUP Mr A Baggaley

Awarded to the exhibitor gaining the greatest number of points in the Horticultural Classes.

THE BANKSIAN MEDAL of the ROYAL HORTICULTURAL SOCIETY **Mr K Wilson** Awarded, according to the RHS rules, to the winner of the largest total amount of prize money in

whole of the Horticultural Classes in the Show (Excluding Classes 4 & 83) .

THE T. F. REVELL MEMORIAL CUP

Mr K Wilson

Awarded to the winner of Class 1 (Collection of vegetables, 6 different kinds).

THE FRED FURLEY MEMORIAL CUP

Mr K

Wilson

Awarded to the exhibitor gaining the greatest number of points in all the Vegetable Classes 1-28.

THE SMITH PERPETUAL CHALLENGE CUP

Mr A Baggaley

Awarded to the exhibitor gaining the greatest number of points in the Fruit Classes 29 to 40.

THE GEORGE HAGGIS MEMORIAL TROPHY

Mrs M Handley

Awarded to the exhibitor gaining the greatest number of points in the Flower Classes 78 to 109

THE CROFT CUP FOR COLOUR CONTENT

Mrs

**C** Lindley

Awarded to the winner of Class 110.

THE WALTER BENNETT PERPETUAL CHALLENGE PLATE

Mrs C Torr

Awarded to the exhibitor gaining the greatest number of points in the Flower Arrangement Classes 62-67.

THE PEARSON PERPETUAL CHALLENGE BOWL

Mrs

M Handley

Awarded to the winner of Class 98

THE HOVERINGHAM PERPETUAL CHALLENGE CUP

Mrs

H Severn

Awarded to the exhibitor gaining the greatest number of points in the Produce Classes 48 to 61.

THE McALPINE PERPETUAL CHALLENGE CUP

Smith

Awarded to the exhibitor gaining the greatest number of points in the Young People Classes 68 to

THE Mrs V. BIRKIN TROPHY

Mrs G

Campbell

Awarded to the exhibitor gaining the greatest number of points in selective Preserve Classes.

THE RHS BRONZE MEDAL (Flowers)

Mr P

McDonnell

Awarded to the best exhibit in the Flower classes (excluding Class 110).

THE RHS BRONZE MEDAL (Veg.)

Mr G .Miller

Awarded to the best exhibit in the Vegetable Classes (Excluding the Collections.)

LOWDHAM LEISUREWORLD VEGETABLE TRAY

Mr K Wilson

For a collection of 3 vegetables.

LOWDHAM LEISUREWORLD FLOWER VASE

Mrs M

Handley

For a vase of mixed flowering stems, containing a total of between 6 and 12 stems, taken from a minimum of 2 different kinds of plants.

THE DAVID REES MEMORIAL CUP

Mr G Scrivener

Awarded to the exhibitor gaining the greatest number of points in the Photographic Classes.

THE BURTON PERPETUAL CHALLENGE TROPHY

Mrs T

Aram

Awarded to the exhibitor with the Best Flower Arrangement in the Show.

THE GERRY REDDISH MEMORIAL PLATE

Mr J

D Linley

Awarded to the exhibitor with the most points in the Dahlia and Chrysanthemum Classes.

LOWDHAM HORTICULTURAL SOCIETY PLATE

**Rowan Boustred** 

Awarded to the best Young Peoples exhibit.

CHARLES KING MEMORIAL TROPHY

Mrs M Handley

Awarded to the exhibitor with the most points in the Pot Plant Classes.

## **SCHEDULE of CLASSES**

An Entrance Fee of 20p per exhibit applies to all exhibits. Young People's classes are FREE

**Prize Money (unless otherwise stated):** 

1st - £2.50 2nd - £2.00 3rd - £1.50

#### **VEGETABLE COLLECTIONS**

- Collection of vegetables, 6 different kinds, 2 of each
   Prizes: 1st £10.00 2nd £5.00 3rd £3.00
- Collection of potatoes, 4 different kinds, 3 of each Prizes: 1st - £4.00 2nd - £3.00 3rd - £2.00
- A basket of mixed vegetables, 8 different kinds, any number of each, to be judged for variety, quality & effect.
   Prizes: 1st - £4.00 2nd - £3.00 3rd - £2.00
- 4. LOWDHAM LEISUREWORLD VEGETABLE TRAY

Collection of 3 different kinds of vegetables
Prizes: 1st - £10.00 2nd - £5.00 3rd - £3.00
The Rules for this Class are given later in the Schedule

The T. F. REVELL MEMORIAL CUP will be presented to the winner of Class 1

#### **VEGETABLE CLASSES**

- 5. 3 Parsnips with tops, foliage trimmed back to 7.5cms(3 ins)
- 6. 3 Carrots tapering with tops, foliage trimmed back to 7.5cms(3 ins)
- 3 blanched Leeks
- 8. 3 Carrots any variety other than tapering with tops, foliage trimmed back to 7.5cms(3 ins)
- 9. 2 Cabbages
- 10. 12 Shallots, judged on size and quality
- 5 Globe onions dressed
- 12. Pair of cucumbers other than ridge

- 5 White Potatoes kidney, round or oval
- 14. 9 French beans
- 15. 5 Coloured Potatoes kidney, round or oval
- 16. 3 Beetroot, round, foliage trimmed back to 7.5cms(3 ins)
- 17. Plate of 6 Tomatoes
- 18. 9 Kidney Beans
- 19. Pair of Marrows
- 20. 6 Pods of Peas
- 21. Pair of Peppers
- 5 Onions, dressed, round or flat. Individual bulbs to be 250 grms or less in weight
- 5 Flat onions dressed
- 24. Small container of mixed herbs (cut)
- 25. A Truss of Cherry Tomatoes
- 26. 3 Courgettes

Prizes: 1st - £2.00

- 27. Plate of 12 Cherry Tomatoes (individuals not to exceed 35 mm in diameter)
- 28. One plate of any vegetable other than those specified in Classes 5 to 27
- 29. The Longest Kidney Bean

The **FRED FURLEY MEMORIAL CUP** will be awarded to the exhibitor who gains the greatest number of points in Classes 1 to 28 inclusive.

3rd - £1.00

### **NOVICE VEGETABLE CLASSES**

5 Tomatoes
 Well shapen, clear skinned rounded fruits, ripe but firm. Richly coloured with calyces attached

 6 Kidney Beans

2nd - £1.50

Long, uniform, straight, shapely, fresh pods of good colour with stalks, uniform tails and no outward sign of seeds

32 Plate of other vegetables (3 of a kind)
Well formed vegetables with size and colour characteristic of their kind,

free from blemishes

FRUIT	CLASSES	(ALL FRUIT	SHOULD BE	SHOWN	I WITH STALKS)	
33.		inds of fruit, o st - £10.00			plates, one variety to a plat 3.00	е
34.			istinct varieties, 2nd - £3.00			
35.	A baske Prizes			the exh 3.00	nibitor, arranged for effect 3rd - £2.00	
36.	Plate of 5 D	essert Apple	s (Excluding Di	scovery)	)	
37.	Plate of 5 P	ears				
38.	Plate of 5 Discovery Apples					
39.	Plate of 8 Plums					
40.	Plate of 5 Cooking Apples					
41.	Plate of 30 Blackberries					
42.	One Melon					
43.	Plate of 20 Damsons					
44.	Plate of One Kind of Fruit other than those specified in Classes 36 - 43					
	The <b>SMITH</b> in Classes 3		awarded to the	exhibito	r who gains the most poin	ts
NOVIC	E FRUIT C	LASSES	(ALL FRUIT SH	HOULD E	BE SHOWN WITH STALK	S
Prizes:	1st - £2.00	2nd	- £1.50	3rd - £1	1.00	

45 Plate of 3 Apples (Cooking or Dessert)

Optimum sized shapely fruits with eyes and stalks intact and clear

unblemished skins.

46 Plate of 3 Pears

> Optimum sized shapely fruits with eyes and stalks intact and clear unblemished skins.

Plate of any other kind of fruit 47

Fresh, ripe fruit with size and colour characteristic of the type. 3 specimens for large fruit (apricots, figs etc), 15 for small fruit (blackberries, raspberries, blueberries etc), well shaped ripe bunch for grapes

### **PRODUCE CLASSES**

48

49	*Jar of jam, with waxed disc
50	5 bread rolls
51	5 pieces of chocolate & date squares (recipe given)
52	Home-made savoury flan (own recipe, state main ingredient)
53	Small bowl of vegetable pate (state main ingredient)
54	*Jar of lemon curd, with waxed disc
55	5 banoffee tartlets (recipe given)
56	A display of 7 decorated cup cakes
57	Small bowl of red & green salad, with separate dressing
58	Swiss roll (own recipe)
59	5 slices of Caribbean slice (recipe given)
60	*Jar of chutney, with waxed disc
61	MEN ONLY - toss in fruit cake (recipe given)

The HOVERINGHAM PERPETUAL CUP will be awarded to the exhibitor with the highest points in Classes 48 – 60

The Mrs. V BIRKIN TROPHY will be awarded to the exhibitor with the highest points in Classes 49, 54 and 60

#### **RECIPES**

**CHOCOLATE & DATE SQUARES** 

250g chopped dates 150ml apple juice 135g plain choc - broken into pieces 115g soft margarine 115g dark brown sugar 2 eggs lightly beaten 175g self raising flour

Place dates, apple juice & 8ml water in a saucepan, bring to the boil, simmer for 5 mins Add chocolate, stir until melted

Cream margarine & sugar, add eggs & self-raising flour, then the date & chocolate mix Spoon into greased, lined swiss roll tin

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Cool in tin
Drizzle top with melted white chocolate and cut into squares
CARIBBEAN SLICE
225g plain flour
125g soft margarine) mix these together to make a firm dough
25g sugar
                    )knead lightly
                   ) wrap & chill for 30 mins
1 egg
25g chopped glace cherries
4 rounded tablespoons lemon curd
                                       ) mix these together
50g desiccated coconut
Roll out pastry to a 30cm square
Spread filling down centre third
Fold over edges and pinch together at one side
Brush with milk, sprinkle with sugar
Bake at 200c, 400f, Gas 6 for 25 mins
Slice when cold
BANOFFEE TARTLETS
275g plain flour
                             ) mix together to make pastry
                             ) use to line 18 tart tins
Pinch salt
175a butter, diced
                             ) prick bases & bake at
2 egg yolks whisked
                             ) 400f, 200c, Gas6
wth 4 tablespoons water
                             ) for 10mins, leave to cool
150a butter
175g sugar
400a sweetened condensed milk
Melt butter & sugar in a pan
Add milk
Stirring constantly bring to the boil, lower heat and simmer until mixture thickens and
turns golden brown
Remove from heat
Peel & slice 2 bananas, divide between tart cases
Pour filling over to cover the bananas
Chill for approx 1 hour to let the filling thicken
TOSS IN FRUIT CAKE (for class 61 - Men Only)
250g self-raising flour
125g margarine
125g sugar
250g mixed fruit
2 eggs
1 teasp mixed spice
½ cup milk
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Bake 190c. 375f. Gas 5 for 20-25 mins

Put all ingredients in a bowl and mix well. Put in a cake tin and bake in a medium oven

until done.

#### **FLOWER ARRANGEMENTS**

Prizes: 1st - £5.00 2nd - £4.00 3rd - £2.50

**Please Note**: Intention to enter the 'Flower Arrangement' classes' must be notified to the Show Secretary before noon on Sunday 26th August 2012 in order that adequate space may be allocated for these exhibits.

62. LETS COOK - An exhibit to include a kitchen utensil/s. Not to exceed 45cm (18") in width or depth.

This is a NOVICE class for anyone who has not won a 1st prize in a flower arrangement class at any Lowdham Horticultural Society show

- 63. PORTRAIT A petite design incorporating a picture frame. Not to exceed 25cm (10") in width, depth or height.
- 64. TWO'S COMPANY A design using 2 same/similar containers. Not to exceed 45cm (18") in width or depth.
- CAPITAL CITY An exhibit to depict a capital city. Not to exceed 60cm (24") in width or depth. City to be named.
- 66. IT'S A GAME An exhibit to interpret the title. Not to exceed 45cm (18") in width or depth.
- 67. JUBILEE YEAR An exhibit to reflect the title. Not to exceed 60cm (24") in width or depth.

#### .PLEASE NOTE. Accessories may be included in any exhibit.

The **BURTON PERPETUAL CHALLENGE TROPHY** will be awarded for the Best Flower Arrangement in the Show.

The **WALTER BENNETT PERPETUAL CHALLENGE PLATE** will be awarded to the exhibitor gaining the greatest number of points in Classes 62 to 67.

#### YOUNG PEOPLE CLASSES

Up to 16 years of age. Age **must** be stated in order to be taken into consideration. There will be a free gift awarded to every entrant in each Young People Class.

68.	5 pieces of flapjack (own recipe)
69.	Vehicle made from fruit and/or vegetable

70. A picture depicting your favourite sport at the Olympics 2012 - A4 size  } 71. A decorated wooden spoon  72. A homemade hand puppet  73. Homemade pizza - max size 20 cms (own recipe)  74. An article of handicraft you have made  75. Homemade party invitation  76. Tourist poster advertising Nottinghamshire - max size A3  77. 5 Cornish fairings - recipe given  RECIPE FOR CORNISH FAIRINGS 100g plain flour Pinch salt 1 teaspoon bicarbonate of soda 1 teaspoon bicarbonate of soda 1 teaspoon mixed spice 40g sugar 50g margarine, chilled and diced 3 tablespoons golden syrup  Sift first six ingredients together Add sugar and diced margarine Rub mixture with finger tips until it resembles fine crumbs Add syrup to make a firm dough Using hands, roll the dough into about 15 'walnut-sized' balls Space well apart on a baking sheet Bake at 200c/400f or Gas 6 for about 7 minutes until			}		
71. A decorated wooden spoon  } 10 years or under }  72. A homemade hand puppet  73. Homemade pizza - max size 20 cms (own recipe)  }  74. An article of handicraft you have made }  75. Homemade party invitation }  76. Tourist poster advertising Nottinghamshire - max size A3 }  77. 5 Cornish fairings - recipe given }  RECIPE FOR CORNISH FAIRINGS 100g plain flour Pinch salt 1 teaspoon baking powder 1 teaspoon bicarbonate of soda 1 teaspoon ground ginger ½ teaspoon mixed spice 40g sugar 50g margarine, chilled and diced 3 tablespoons golden syrup  Sift first six ingredients together Add sugar and diced margarine Rub mixture with finger tips until it resembles fine crumbs Add syrup to make a firm dough Using hands, roll the dough into about 15 'walnut-sized' balls Space well apart on a baking sheet Bake at 200c/400f or Gas 6 for about 7 minutes until golden			}		
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	•	,			
Cool on the baking sheet for a few minutes until firm	<u> </u>	the haking sheet for a few minutes until firm			

enough to transfer to a rack

The **McALPINE PERPETUAL CHALLENGE CUP** will be awarded to the exhibitor gaining the greatest number of points in the Classes 68 to 77.

The **LOWDHAM SILVER PLATE** will be awarded to the best Young People's exhibit.

## **FLOWER CLASSES**

<u>LIT OLAGOLO</u>
6 kinds of flowers, 6 stems of each in 6 containers, judged for quality & effect Prizes: 1st - £10.00 2nd - £5.00 3rd - £3.00
One Geranium in bloom
One vase of annuals, 6 of one kind
5 Blooms of Roses, one variety or mixed
Dahlias, 3 blooms, small cactus or semi-cactus, usually 4" - 6"
LOWDHAM LEISUREWORLD FLOWER VASE: For a vase of mixed flowering stems, containing a total of between 6 and 12 stems, taken from a minimum of two different kinds of plants.  Prize 1st - £10.00 2nd - £5.00 3rd - £3.00  The Rules for this Class are given later in the Schedule
One Spray of Floribunda (cluster) Roses
One Gladiolus
One Rose Bloom
3 Stems of Shrub, one variety, flowering, fruiting or foliage. Maximum 24" width & depth
One Vase of Miniature Roses, the display not exceeding 12" in diameter
A Container of Shrubs, 5 kinds, flowering, fruiting or foliage. Maximum 24" width & depth
Dahlias, 3 blooms, small decorative, usually 4" - 6"
3 Gladioli, same variety or mixed
Dahlias, 3 blooms, miniature decorative up to 4"
One vase of Hardy Perennials, one kind, 6 stems
6 Blooms of Chrysanthemums, one variety or mixed
One Foliage Pot Plant

Dahlias, 5 blooms, pompom, maximum diameter 2"

96. +

97. *	3 flowering Pot Plants, pots not exceeding 6" in diameter. Same kind or mixed
98. ~	9 Asters, same variety or mixed
99.	One cactus or succulent, in a pot, maximum pot diameter 4"
100. *	One Flowering Pot Plant
101.	Pansies, 6 blooms, one variety or mixed. Display board provided by the Society
102.	One Cactus or Succulent, in pot over 4" diameter
103.	One Vase of Mixed Annuals
104.	One Fuchsia in a pot
105. +	3 Stems of Spray Chrysanthemums, one variety or mixed
106. *	3 Foliage Pot Plants
107.	6 Stems of Sweet Peas
108.	One hanging Basket, maximum basket diameter 16"
109.	One Patio Planter, maximum container width 18"
110.	A Container of Flowers and Foliage from your garden. To be judged on colour content only - <b>this is NOT</b> "an arrangement" The <b>CROFT CUP</b> will be awarded to the winner of this class.

- ~ The **PEARSON PERPETUAL CHALLENGE BOWL** will be awarded to the winner of Class 86.
- + The **GERRY REDDISH MEMORIAL PLATE** will be awarded for the most points in the <u>Dahlia</u> and <u>Chrysanthemum</u> Classes 82, 90, 92, 94, 96 & 105.
- \* The **CHARLES KING MEMORIAL CUP** will be awarded for the most points in the pot plant classes 95, 97, 100, & 106.

The **NOTTINGHAM EVENING NEWS CHALLENGE CUP** will be awarded to the exhibitor gaining the greatest number of points in the Horticultural Classes.

The **GEORGE HAGGIS MEMORIAL TROPHY** will be awarded for the most points in Classes 78 – 109.

#### **NOVICE FLOWER CLASSES**

Prizes: 1st - £2.00 2nd - £1.50 3rd - £1.00

111 1 Rose

Average size for the type with good colour and evenly spaced petals free from blemishes

112	Vase of Mixed Summer Flowers  Judged on quality and colour
113	Vase of one kind of Annuals or Perennials

Judged on quality

#### PHOTOGRAPHIC CLASSES

#### \*\*\*\*\*\*\*\*\*\*\*All entries to be unmounted without frames\*\*\*\*\*\*\*\*

Max. Size 9"	Size Over 9"	Subject
114.	118.	SPORT
115.	119.	FETES & GALAS
116.	120.	FLOWERS
117.	121.	RIVERS

("Size" is the greatest measurement of the photograph)

The **DAVID REES MEMORIAL CUP** will be awarded to the exhibitor gaining the greatest number of points in the Photographic Classes.

#### **SUBJECTS FOR PHOTOGRAPHIC CLASSES 2013**

Get clicking for next year !!

MARKETS, COUNTRY LANES, CELEBRATIONS, TREES

If you have any favourite subject you would like to be included let us know and we can include it in the future - subject to the Committee's approval!

## **HANDICRAFT**

An item of handicraft made by the exhibitor not previously shown

122. Textile

123. Non - textile

FOR ANY QUERIES REGARDING THE HORTICULTURAL SOCIETY OR THIS SCHEDULE YOU CAN CONTACT:

Mrs C Baggaley Tel: 0115 966 3734

Mr G Scrivener Tel: 0115 966 4229

## Lowdham Leisureworld Vegetable Tray 2012

## Class 4 COMPETITION RULES:

- 1. All vegetables are to be displayed for effect.
- 2. They must be displayed within an area measuring 45cm x 60cm (18 x 24 in). No part of them may exceed the size of the tray.
- 3. A tray or board of the correct size may be used to display the vegetables, or an area can simply be marked on the staging.
- 4. Where a tray has a lip or edge it is the internal measurement that must not exceed 45cm x 60cm.
- 5. A black cloth is permitted, and the tray may be painted.
- 6. Parsley is allowed for garnishing, but no other foliage or accessories e.g. plates, sand rings etc, will be allowed.
- 7. Onion tops may be tied or whipped using raffia or string.

The winner of the **Lowdham Leisureworld Vegetable Tray** will receive:

1st £10.00 2nd £5.00 3rd £3.00

#### NOTES FOR EXHIBITORS AND JUDGES

- 1 Carrots and parsnips must have foliage trimmed back to 7.5cm (3in)
- 2 Peas and beans must be displayed with some stalk attached.
- 3 Tomatoes must be displayed with the green flower bud case (calyces)
- 4 Judges may handle exhibits, open pods etc to check for quality.
- The tray, board or staging may not be cut or mutilated in any way e.g. cutting holes for onions to stand in.
- 6 Judges should use their discretion, entries may have come from inexperienced exhibitors.
- 7 Points awarded should be clearly marked by judges on the exhibitor's cards.
- 8 Any queries, other than the above rules, should be referred to, and decided by the Show officials.

Failure to abide by any of these rules will lead to disqualification.

## Lowdham Leisureworld Flower Vase 2012

## Class 83 COMPETITION RULES:

- This class is for a vase of mixed flowering sterns containing a total of between 6 and 12 stems, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants, two varieties of the same plant are NOT two kinds.
- The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of the flowers should be to the normal rules used for other classes.
- 3 Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
- The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- 5 No accessories whatsoever such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material including Oasis to keep the stems in place is allowed.

The winner of the **Lowdham Leisureworld Flower Vase** class will receive: 1st £10.00 2nd £5.00 3rd £3.00

#### NOTES FOR EXHIBITORS AND JUDGES

- 1 Flowering stems can be taken from ANY flowering plant.
- 2 The different kinds of plants need to be taken from different genera For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds.
- 3 Only fresh, home-grown flowers can be used in the vase. No dried or silk flowers are allowed.
- 4 A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.
- 5 This class is open for anyone to enter and is not intended purely for growers who regularly display single species classes at shows.
- Judges should use their discretion when judging the Top Vase class, bearing in mind that the entries may come from inexperienced exhibitors. Judges and exhibitors should note that the display has to be viewed all round.
- 7 The points awarded should be clearly marked by the judges on the exhibitors' cards.
- 8 Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of these rules will lead to disqualification.

# LOWDHAM HORTICULTURAL SOCIETY



# APPLE DAY A taste of Autumn

Sunday 21st October 2012 11am – 4pm **Lowdham Village Hall** 

100+ apple varieties, pear varieties, grape varieties

Competition for the heaviest cooking apple grown in a private garden or orchard

£20 first prize - £10 second prize - £5 third prize

Demonstrations of beekeeping & equipment (honey for sale), woodturning, cider making

Herefordshire perry and cider tasting

End products: jams, chutneys, wines, etc.

Apple tasting, apple sales

Admission: Adults £1.50 Children free

HOT & COLD REFRESHMENTS AVAILABLE