

CUPS & TROPHIES

- 1 **BERT HALLS MEMORIAL CUP** for the highest number of points awarded to a Nayland and Wiston resident in Section 1.
- 2 **KENT BLAXILL CUP** for the highest number of points awarded to a non-resident in Section 1.
- 3 **GEORGE GARDINER CUP** for the best collection of vegetables.
- 4 **HUSSEY CUP** for the best scented rose exhibit in the show.
- 5 **PETER SINGLETON TROPHY** for the best rose exhibit in the show.
- 6 **JOHN DYBLE MEMORIAL CUP** for the best fuchsia exhibit in the show.
- 7 **OLIVE WILLINGALE CUP** for the highest number of points in Section 3.
- 8 **NORAH OWEN CUP** for the best dahlia exhibit in the show.
- 9 **WILLIAMS & GRIFFIN ROSE BOWL** for the highest number of points in Section 5.
- 10 **JOHN OAKES CUP** for the highest number of points in Section 6.
- 11 **GENT CUP** for the highest number of points in Section 7.
- 12 **SAWYER CUP** for the highest number of points in Section 8.
- 13 **SPENCER FAMILY CUP** for the highest placed in Section 9.
- 14 **ELLEN DAWE CUP** for the best photograph in the show.
- 15 **KERRIDGE CUP** for the biggest home-grown disaster in the show.
- 16 **RHS BANKSIAN MEDAL** for the highest number of points in the horticultural classes. *(2018 & 2019 winners not eligible)*
- 17 **CREEMS CUP** for the highest number of points in the show.

PRIZES

All Classes *(except those below)* 1st : 40p 2nd : 25p 3rd : 15p
Section 1a *(collection of four vegetables)* 1st : £2 2nd : £1.50 3rd : £1

SHOW JUDGES

Flowers, Fruit & Vegetables	Mr John Wild
Cookery & Crafts	Mrs Beth Mitchell
Country Drinks	Mr Richard Cave
Flower Arranging & Children	Mrs J. Clampin
Photography & Art	Mrs Anna Boon

Nayland & District Horticultural Society

CALENDAR OF EVENTS

&

SHOW SCHEDULE

39th ANNUAL FLOWER SHOW

Saturday 1st August 2020



2pm - 5pm Nayland Village Hall
Teas, Produce Stall, Raffle

Admission 50p
Opening 2pm, Prize Giving 4.30pm
(collection of exhibits after prize giving)
www.naylandhortsoc.org.uk

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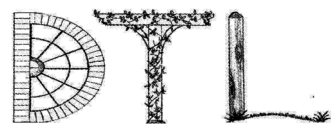
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Officers & Committee Members

Chairman	Trevor Smy	01206 262022	trevor.smy24@gmail.com
Secretary	Jane Barbrook		
Treasurer & Membership Sec.	Margaret Smy	01206 262022	
Show Secretary	Sylvia Bond	01206 262529	misylbond@btinternet.com
Committee Members:	Hazel Gardiner	Sheila Wildish	Anne Spencer
	Colin Ramsell	Shirley Whitnell	

For more information contact Trevor Smy on 01206 262022 or trevor.smy24@gmail.com

New Members Welcome

SUBSCRIPTIONS

Single membership £3 • Joint membership £5

HortSoc Activities 2020

Tuesday 17th March	Spring Speaker: Rob Sherriff Growing Cut Flowers Alongside Nature's Visitors. Church Hall 7.00 for 7.30 pm
Saturday 21st March	Spring Flower Show: 10am Church Hall (exhibits 8.15-9am)
Tuesday 14th April	AGM & Fun Quiz: Church Hall 7.30pm Prospective members welcome
Saturday 9th May	Morning Market: Church Hall 9.30am-12 noon or sell out Plants, produce, cakes, refreshments. Donations of items for sale or for raffle prizes may be brought to the Church Hall from 8.30am.
Wednesday 17th June	Coach outing : Kew Gardens Coach leaving Nayland at <u>9.30am</u>
July	Summer Garden Party (members only) Venue & Time to be Announced
Saturday 1st August	39th Annual Flower Show Village Hall 2pm-5pm
Sunday 13th September	Coach outing : Fairhaven Woodland and Water Garden Coach leaving Nayland at <u>9.30am</u>
Tuesday 20th October	Autumn Speaker: Andrew Sankey Funny Garden Features . Church Hall 7.00 for 7.30 pm
Saturday 5th December	Christmas Fayre (Community Council): Village Hall Seasonal items required for the raffle on the HortSoc stall.

The 39th Annual Nayland Flower Show

Welcome to the 2020 Flower Show schedule. As you will see there are a few small changes in the cookery, craft and children's sections in this year's schedule. As they have become so popular muffins will replace jam tarts in the cookery section, in the craft section an 'any other craft' class has been introduced which would cater for crafts such as jewellery, beadwork, pottery, woodwork, etc. This year's photography subject is " *Water* " We hope these will prove popular and look forward again to interesting new exhibits.

Take your time to browse through the schedule and consider what can be entered from your own garden or allotment. You will notice that age is no barrier as sections 7, 8 and 9 specifically encourage younger members of the family to show their skills. And budding young gardeners or bakers are welcome to enter any of the other classes. Should all else fail there is even a class for disasters!

You do not have to be a serious allotmenteer, flower arranger or master chef to enter. You may just have a single tomato plant, a small flower border, or a favourite biscuit recipe – there is a class for you!! Be proud of what you have grown, made or created and share these achievements with others. Remember fellow exhibitors all share this interest with you and the more experienced are usually delighted to offer advice to the novice.

As the demand for allotments increases, our Primary School encourages young gardeners and the annual Flower Show provides the ideal place to display the results. This is a friendly show where the taking part is more important than the winning – remember all exhibitors will be winners for succeeding in producing their exhibits!

The Nayland and District Horticultural Society are affiliated to the Royal Horticultural Society and use their handbook for guidance on staging. If you are a novice, our members are happy to pass on some tips. Advice on setting up an entry can be offered and there are some guidelines in the hints and tips section on page 9 of this schedule.

Wishing you the best of luck with growing conditions. We look forward to seeing what has been successful over the year and hope to see you at the show, whether you are participating or just admiring the exhibits.

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Entry forms and details of our Spring Show - centre pages

RULES

Entry forms for the Flower Show to be returned no later than 6pm on Wednesday 29th July to: **81 Bear Street (Star Cottage) Nayland ,CO6 4LA**

Entries for Section 13 may be entered on the morning of the show.

- 1 The show is staged by the Nayland & District Horticultural Society.
- 2 No exhibitor may make more than one entry in any one class.
- 3 The hall will be open for staging entries on the show day from 8.15am - 9.30am.
- 4 All exhibitors shall provide their own vases, plates or other containers.
- 5 Potted plants must be placed on a saucer or container.
- 6 All exhibits in sections 1-5 must be *bona fide* growth of the exhibitor from his or her own garden or allotment. For sections 5-12 all exhibits must be the exhibitor's own unaided work. All pot plants in section 3 must have been in the exhibitor's possession for 3 months.
- 7 All complaints must be made in writing and handed to the secretary on the show day. All objections to be accompanied by a deposit of 20p returnable if the objection is upheld.
- 8 The judges are empowered to withhold any or all prizes in any section when exhibits are considered by them to be unworthy of prizes. **THEIR DECISION IS FINAL ON ALL MATTERS RELATING TO THE COMPETITION.**
- 9 When there are not more than three entries in a class, the judges have the power to award 1st, 2nd and 3rd prizes at their discretion.
- 10 The Committee will take reasonable care of all exhibits, but will not in any event hold themselves liable or responsible for accident, loss or damage to any article exhibited.
- 11 Points will be awarded: 1st - 3 points, 2nd - 2 points, 3rd - 1 point. These points will be used in assessing the winners of certain awards.
- 12 Prize money should be collected from the Treasurer between 2-4pm.
- 13 Exhibits may be removed between 4.30 and 5pm on the show day.
- 14 All trophies remain the property of Nayland & District Horticultural Society and should be returned by early May each year when they will be engraved.
- 15 All persons must leave the hall during judging unless officially retained.

SPECIAL NOTE: The show is for amateurs only

HINTS & TIPS

Make sure you submit your entry form by the deadline given in the rules as stated in this schedule.

To avoid disqualification, **READ THE SCHEDULE CAREFULLY** and check to make sure you adhere to the rules and that your entries meet the required conditions.

- 1 All entries must be in place by 9.30am to ensure that judging may start promptly. Late entries will not be accepted.
- 2 Don't overcrowd your exhibit. Uniformity is most important. Do not put your exhibit out of balance by including an extra large specimen.
- 3 All root vegetables should be washed and not scrubbed.
- 4 Potatoes should be of medium size : approx. 6 oz (150g)
- 5 Onions should not be skinned. Remove loose skin only.
- 6 All fruit, cucumbers, tomatoes, beans, peas and cabbages should have stalks attached.
- 7 Where the schedule stipulates without foliage, stems should be trimmed back to 4" (10cm)
- 8 Do not polish fruit.
- 9 Where flower arrangements use oasis in a glass container, add a drop of green colouring to the water.
- 10 Be careful with large blooms in arrangements, always adding to the bottom and not to the top.
- 11 Ensure that in herb arrangements, foliage and flowers other than herbs are not used.
- 12 Cookery items should never be warm when placed for judging.
- 13 All jams, jellies, marmalades and chutneys should have a waxed disc on the top and a cellophane cover. They should also be labelled and dated.
- 14 Presentation is important. Cloths/plates are permitted.

RECIPES

Boiled Fruit Cake

12 oz(300g) mixed fruit
4 oz (100g) butter
4 oz (100g) light brown moist sugar
¼ pint (100ml) water

2 eggs
2 oz (50g) cherries (chopped)
8 oz (200g) self-raising flour

Simmer the mixed fruit, butter and sugar in ¼ pint (100ml) water for 20 minutes.
Allow to cool for 10 minutes.
Then add 2 beaten eggs, 2 oz (50g)chopped cherries and 8oz (200g) sieved SR flour.
Spoon mixture into a lined 7"(18cm) tin and bake for approx 1 hr – 1¼ hrs in a preheat-
ed oven at 180°C, (350°F) gas mark 5.

Chocolate Sponge Sandwich

6 oz (175g) butter or margarine
6 oz (175g) caster sugar
3 eggs

4 oz (100g) self-raising flour
2oz (50g) cocoa
butter cream for filling

Cream the butter and sugar, add eggs then flour and cocoa. Divide between
2 lined 7"(18cm) sandwich tins and bake at 160°C for 25 minutes. When cool
sandwich together with any butter cream filling but no topping or decoration.

Cupcake Recipe

4 oz (100g) butter
4 oz (100g) caster sugar
4 oz (100g) self-raising flour
2 eggs

your own decoration

Note: Please remember that cooking times and temperatures are for guidance only.
Appliances will vary.

Notes

CLASSES

Section 1 Vegetables

- 1 Five potatoes, one variety, white
- 2 Five potatoes, one variety, coloured
- 3 Five carrots, pointed long, without foliage
- 4 Five carrots, stump rooted, without foliage
- 5 Three beetroot, round, without foliage
- 6 Six runner beans
- 7 Six French beans
- 8 Five onions, grown from seed
- 9 Five onions, grown from sets
- 10 Nine shallots
- 11 Two cabbage lettuce
- 12 Two cos lettuce
- 13 Two marrows, for table
- 14 Two cabbages, any one variety
- 15 Three courgettes, not to exceed 6" (15cm) in length
- 16 Four tomatoes, 35mm and over
- 17 Six tomatoes, small fruiting, under 35mm
- 18 Two cucumbers, ridge
- 19 Two cucumbers, frame
- 20 Any other vegetable not in schedule
- 21 Longest runner bean

Section 1a Vegetables

- 22 Collection of vegetables, four varieties selected from, and quantities as for
classes 1-19, displayed in a box not exceeding 2' 6" (75cm) square.

Section 2 Fruit

- 23 Dish of soft fruit, one variety
 - 24 Dish of stone fruit, any variety
 - 25 Dish of four apples, one variety
 - 26 Any other fruit not in schedule
 - 27 Collection of fruit, 3 or more varieties on a single plate
- Stalks attached
In fruit classes*

Section 3 Flowers

- 28 Roses, three hybrid tea, large flowered
- 29 Rose, one specimen, large flowered
- 30 Roses, one vase, three stems floribunda (cluster)
- 31 Single rose, chosen for its scent
- 32 Perennials, one vase, six stems
- 33 Annuals, one vase, three varieties grown from seed
- 34 Annuals, one vase, any one variety only
- 35 One pot plant, non-flowering
- 36 One pot plant, flowering
- 37 Orchid plant in bloom
- 38 Fuchsia, bush, in pot not exceeding 8" (20cm) inside diameter (any height)
- 39 Sweet Peas, 1 vase, 12 stems, any variety or varieties
- 40 Gladioli, one vase, three stems
- 41 Asters, double, one vase, five blooms
- 42 One pot cactus or succulent

Section 4 Dahlias

- 43 One vase, three cactus, any size
- 44 One vase of either three ball or three pom-pom, any size
- 45 One vase, three decorative blooms
- 46 One vase, three blooms, any variety or varieties

Section 4a Flowers, Fruit & Vegetables

- 47 Collection: of a vase of flowers (one variety), and a dish of fruit (one variety) and a dish of vegetables (one variety)

Section 5 Floral Arrangements

- 48 Small flower arrangement using garden flowers and foliage for a table centre-piece (12" x 12" x 12" maximum) (30cm x 30cm x 30cm)
- 49 Single candlestick arrangement (without candle) using fresh flowers and foliage
- 50 Small arrangement of fresh flowers and foliage in an unusual and interesting container
- 51 Small arrangement of fresh herbs
- 52 Small fresh foliage arrangement

Section 6 Cookery

- 53 One jar marmalade, made from fresh oranges
- 54 One jar jam, any fruit
- 55 One jar fruit jelly, to your own recipe
- 56 One jar chutney, to your own recipe
- 57 One jar any other preserve, i.e. piccalilli, pickled vegetable/s, bottled fruit (*labelled with date made*)

- *Please label and date items 53 – 57. All entries must have a waxed disc, together with a cellophane cover.*
- *Items 58 – 65 must be placed in a clean, clear freezer bag, minimum size 11"x13". (28cm x 33cm) All cakes to be presented with a doily on the plate.*

- 58 Boiled Fruit Cake (*see recipe, page 8*)
- 59 Lemon Drizzle (*own recipe*)
- 60 Chocolate Sponge Sandwich (*see recipe, page 8*)
- 61 Five biscuits to your own recipe. *Description required, e.g. shortbread, etc*
- 62 Four Muffins
- 63 Six home-made sweets to your own recipe
- 64 Five cheese scones to your own recipe
- 65 Plain crust white 2lb loaf, hand made to your own recipe. *To be displayed on a breadboard, but within a freezer bag, minimum size 11"x13". (28x33cm)*
- 66 Naughty but nice – recipe of your choice, description required

Section 7 Children 8 years and under

Item 72 must be placed in a clean, clear freezer bag.

- 67 'I grew this myself'
- 68 Drawing or painting (*size 12" (30cm) maximum*)
- 69 Small jar of named wild flowers
- 70 Fondant Icing Creation
- 71 Garden on a plate, not to exceed 8" (20cm) in diameter'
- 72 Six decorated fairy cakes (*cakes may be bought or home-made*)

Section 8 Children 9 – 14 years

- 73 'I grew this myself'
- 74 Drawing or painting (*size 12" (30cm) maximum*)
- 75 Small jar of named wild flowers
- 76 5 Decorated cupcakes (*see recipe*)
- 77 Garden on a plate, not to exceed 8" (20cm) in diameter'
- 78 Photograph of ' *My Favourite Animal* '
Not to be digitally enhanced. Size: 7" x 5" (18 x 13cm) unmounted

Section 9 Family (*at least one adult and one child*)

- 79 An animal or person made from vegetables and/or fruit

Section 10 Crafts (*not previously exhibited*)

- 80 Any hand-knitted garment
- 81 Any piece of hand-worked stitch-craft (including garments) for example cross-stitch, tapestry, needlepoint, other embroidery, crochet, etc
- 82 Hand-made greeting card to your own design (not computer-generated or from a kit)
- 83 Drawing or painting (*any method / materials*)
- 84 Any other item of craft

Section 11 Photography

- 85 ' *Water* '
Not to be digitally enhanced. Size: 7"x 5" (18x13cm) borderless and unmounted

Section 12 Country Drinks

- 86 Fruit liqueur, i.e. sloe gin, raspberry vodka, etc
- 87 Non alcoholic drink, i.e. cordial, lemonade, ginger beer, sparkling elderflower, honey drinks, etc
Drinks entries to be presented in a clear bottle filled to within an inch of the neck, securely labelled with description of contents

Section 13 Home grown disasters – open to all ages

- 88 Any exhibit that went horribly wrong! Corkscrew carrots, droopy dahlias, terrible tomatoes – all have a chance to win. Can be entered on show day.