

Show Secretaries: Debbie Jefferies, Gwen Ward
Show Committee: Jane Lovett, Pauleen Sen

Judges:

Janet Arm
Jane Hoy
Angela Karney
Paul Yeoman

Delivery and setting-up between 1pm and 3.15pm

Judging between 3.30pm and 5pm

Show open to all from 5.30pm

Presentation of Awards
in the Arbutnot Hall at 6pm
to be followed by a Hog Roast

AWARDS

CLASS PRIZES			
1 st	£2	2 nd	£1
		3 rd	50p

SPECIAL AWARDS

BEST IN SHOW – FLORAL EXHIBITS

BEST IN SHOW – VEGETABLES

BEST IN SHOW – HOME PRODUCE

RHS Banksian Medal

Awarded for the highest total prize money 2024

The winner of the medal in the previous two years' shows will not be eligible.

Not eligible in 2024: Hilary Goodridge, Lisa Maps

RULES

- 1) Shamley Green Garden club members only may exhibit.
- 2) Cups and trophies are awarded for one year only (except the Banksian Medal) and are to be cleaned and returned to the Show Secretary two weeks before the succeeding show.
- 3) An exhibitor may only make one entry in each class.
- 4) No two exhibitors may show produce or flowers in the same class from the same garden.
- 5) Entry forms with entry money to be submitted by 7pm on Friday 2 August to Gwen Ward, "Lyneham", Hullbrook Lane, GU5 0UQ.
- 6) Vases and other containers must be supplied by the exhibitor. All pots must be placed on saucers, with the exception of Orchids and Hostas if in a ceramic pot cover.
- 7) Exhibits, once set up, may not be touched or moved. Any relocation must be done by a steward if the exhibitor is not in the vicinity.
- 8) No identification may be shown on the exhibit, the container, or the table.
- 9) Exhibitors cards must be prominently displayed, face down, next to each exhibit.
- 10) Entries must be the property of the exhibitor and plants must have been in the exhibitor's possession for two months. The only exception is flowers for floral arrangements only, which can be bought.
- 11) No exhibit may be removed until after the presentation of the awards.
- 12) The Judge's decision is final.
- 13) Objections or complaints must be received in writing by 7pm on the day of the show.
- 14) All exhibits must be removed from the show no later than 7pm on Saturday, 3 August (unless otherwise advised). If not removed they will become the property of SGGC.

SCHEDULE OF CLASSES

FLOWERS

- 1) Dahlias – 3 of one variety -in vase
- 2) Dahlias – 3 different varieties – in vase
- 3) Large headed Dahlia – 1 bloom – in vase
- 4) Roses – 1 bloom, large flowered – in vase
- 5) Roses – Floribunda or Tea, 3 stems – in vase
- 6) Sweet peas – 5 stems, same variety – in vase
- 7) Gladioli – 3 stems, any variety – in vase
- 8) Vase of any flowering shrub, 3 stems of one kind no more than 610mm (24”) high
- 9) Vase of any hydrangea – 3 stems of one kind no more than 610mm (24”)
- 10) Vase of any annual flower – 3 stems of one kind
- 11) Vase of mixed flowers no more than 610mm (24”) high

POT PLANTS

- 12) Zonal Pelargonium – 1 plant in up to 155mm pot
- 13) Scented leaf pelargonium – 1 plant in up to 155mm pot
- 14) Fuchsia – 1 plant in up to 180mm pot
- 15) Foliage houseplant – up to 203mm pot
- 16) Flowering indoor plant – up to 203mm pot (not an orchid)
- 17) Orchid in flower – owner’s own pot cover (see Rule 6)
- 18) Hosta – 1 owner’s own pot up to 255mm maximum (see Rule 6)
- 19) Hanging Pot not to exceed 305mm in diameter containing 1 or more plants.
- 20) Succulent or Cactus up to 200mm pot (inside diameter)

VEGETABLES

- 21) Runner beans – group of 6
 - 22) Runner beans – the longest single
 - 23) French Beans – group of 6
 - 24) Carrots – 3 on a plate, with 75mm leaf stalks
 - 25) Beetroot – 3 on a plate, with 75mm leaf stalks
 - 26) Cucumber – ridge or greenhouse type
 - 27) Radishes – 5 small salad on a plate, foliage trimmed to approx. 40mm
 - 28) Courgettes – 3, approx. 150mm long & approx 35mm in diameter. Round cultivars approx. 75mm in diameter
 - 29) Potatoes – 5 of any variety on a plate
 - 30) 5 tomatoes, with calyces attached, on a plate *
 - 31) 5 cherry tomatoes, less than 35mm diameter with calyces attached, on a plate *
 - 32) Onions – 3 on a plate
 - 33) Garlic – 3 bulbs
 - 34) Basket or Tray not exceeding 406mm containing a minimum of 7 different varieties of vegetables
 - 35) Rhubarb – 3 stems with 75mm trimmed leaf
 - 36) Fruit – 3 varieties on a plate
 - 37) 3 stems each of 3 varieties of herbs in a vase (can be in flower)
 - 38) Oddest shaped vegetable
- * Sand will be provided for tomato plants

HOME PRODUCE

- 39) Chutneys and pickles, in clear plain jar size: 340g to 450g
 - 40) Soft fruit Jam, in clear plain jar size: 340g to 450g
 - 41) Stone fruit jam, in clear plain jar size: 340g to 450g
 - 42) Hard fruit Jam, in clear plain jar size: 340g to 450g
 - 43) Marmalade, in clear plain jar size: 340g to 450g
 - 44) Ginger & Chocolate Cake – to recipe provided. **Open to all members**
- ### MEN ONLY CLASS
- 45) Chocolate Fork Biscuits, 8 on a plate*

* **NOTE: All cakes/biscuits to be presented on a plate or new cake board and covered with cling-film.**

FLORAL ARRANGEMENTS

- 46) Floral table centre, to include a candle – maximum 230mm in diameter
 - 47) Themed floral arrangement: Nursery Rhyme: maximum 457mm in diameter
 - 48) “Just Leaves” – maximum 230mm diameter x 465mm high
- ### CHILDREN’S OPEN CLASS (Aged 8 and Under)
- 49) Vegetable Animal, with accessories
- ### CHILDREN’S OPEN CLASS (Aged 9–12)
- 50) Vegetable Animal, with accessories
- ## PHOTOGRAPHY CLASS
- 51) A garden view
 - 52) Close up of a yellow flower
 - 53) Wheeled transport
- ### NOVICE CLASSES – for those who have not won a prize in a SGGC Show.
- 54) A vase of mixed flowers up to 305mm high
 - 55) A selection of 5 vegetables in a basket or tray not exceeding 300mm

CLUB CUTTING

- 56) Maximum pot size 155mm

RECIPE

GINGER AND CHOCOLATE CAKE – Open to all members

- 200g (7oz) Stork (extra for greasing)
- 50g (1.75oz) Cocoa powder
- 4 tbsp Full-fat or semi-skimmed milk
- 3 eggs
- 175g (6oz) Self-raising flour
- 1 tsp Baking powder
- 1 tsp Ground ginger
- 250g (9oz) Caster sugar
- 2 pieces Stem ginger, finely chopped

For Filling and Topping

- 225g (8oz) Icing sugar
- 115g (4oz) Butter (room temperature)
- 2 tbsp Stem ginger syrup
- 1 tbsp Full-fat or semi-skimmed milk
- 2 pieces Stem ginger, finely shredded

1. Pre-heat oven 180C / Fan 160C, Gas 4. Grease 2 loose-bottomed 20cm (8 inch) wide, 4.5cm (1.75 inch) deep. Line bottom with parchment paper. Put Cocoa powder in large heat-proof bowl, stir in 6 tbsp boiling water, then add milk. Mix to smooth paste.
2. Add remaining cake ingredients and combine using electric hand whisk for 1-2 minutes only (or 3mins with wooden spoon). Do not over mix.
3. Divide equally into the tins and level. Bake 25-30mins. Cool in tins for a few minutes, turn out, take off paper and turn right way up onto cooling rack.
4. Make filling. Sift icing sugar, add butter, stem ginger, syrup and milk. Blend with hand whisk. Put half as filling, half on top. Decorate edge with shredded stem ginger.



RECIPE (MEN ONLY CLASS)

CHOCOLATE FORK BISCUITS

115g (4oz) butter, softened
55g (2oz) caster sugar
15g (0.5oz) cocoa powder
120g (4.5oz) self-raising flour

Oven 190C / Fan 170C, Gas 5
Line 2 baking trays with non-stick paper

1. Butter in a bowl, beat to soften further. Gradually beat in sugar, cocoa powder and flour
2. Form 16 walnut-sized balls and place well apart on the trays. Dip a fork into water and flatten the biscuits.
3. Bake for 15mins, cool on trays for a few minutes then carefully lift biscuits onto a wire rack to cool completely.

Makes 16. Display 8 on a plate.

EXHIBITOR GUIDANCE

METRIC/IMPERIAL EQUIVALENTS OF POT SIZES

155mm – 6" 180mm – 7" 203mm – 8" 255mm – 10" 305mm – 12" 380mm – 15"

Vegetables must be clean, fresh (not oiled), tender and without blemish or coarseness.

Beans – long, straight, plump, brittle pods with little outward sign of seeds. With stalks facing the same way.

Beetroot – Globe type: spherical with small tap roots. Long type: evenly tapered. Both with roots that have side whiskers removed.

Carrots – roots of medium size, tender, good shape and free from side shoots. Skins and colour clear and bright.

Courgettes – young, tender, of uniform shape and colour. Of any colour, but well matched. May be shown with or without flower.

Cucumbers – fresh, young green, tender, blemish-free and of uniform straightness, with short stalks. May be shown with or without flowers.

Garlic – well-shaped, solid, clean well-ripened bulbs with thin necks with dried stem of approx. 25 mm. Bulbs must not be divided and roots must be removed.

Onions and Shallots – uniform bulbs of good colour. The tops must be individually tied with natural raffia. Roots must be trimmed back to the base

Potatoes – good shape, medium-sized, clean, clear skinned tubers, eyes few and shallow. Uniform in size, form and colour.

Radishes trimmed to approx. 40cm. All must be uniform in size, form and colour.

Root Vegetables except potatoes and radishes, must be exhibited with about 75mm of top.

Rhubarb – fresh, straight, long, tender stalks with well-developed colouring.

Tomatoes – Should be the same size, ripe but firm, richly coloured with calyces attached.

SHAMLEY GREEN GARDEN CLUB ANNUAL SHOW 2024

ENTRY FORM

Pot Plants
All pots, whether terracotta or plastic, to be of terracotta colour, clean and exhibited on a saucer of the same colour (except for Orchids and Hostas).

Flowers

Blooms are best cut in the early morning and put straight into a bucket of water at least 12 hours before they are intended for exhibiting, during which time they should be kept in deep water in a cool place.
Always try to show a fully developed flower, remembering it is better to show one that has not quite reached its best. Bought flowers may be used for floral arrangements only.

Culinary

Great care should be taken to conform to given recipes, sizes and weights. Marks are awarded for flavour, external appearance, shape, colour and uniformity, plus internal texture, depth of crust and distribution of ingredients.
All jars and tops must be free from any commercial markings. Jars must be full and clearly labelled with a small label about 2/3rds of the way down, giving contents and date made.
All sweet preserves must be sealed with either a wax disc and cellophane cover, or a new metal twist top, which does not need a wax disc.
Preserves containing vinegar must be at least two months old and covered with a new vinegar-proof metal twist top.
Cakes to be on a plate or new cake board and covered with cling film. Cakes to be left whole – not cut.
Note: 450g = 1lb

Classification of Fruit for Jams

Soft: Blackberries, elderberries, figs, gooseberries, loganberries, raspberries, rhubarb, strawberries, redcurrants, blueberries

Stone: Apricots, cherries, damsons, peaches, plums, greengages, sloes, nectarines

Hard: Apples, pears, quinces, crab apples

Photographs

Size up to 5" x 7" – Un-mounted

SHAMLEY GREEN GARDEN CLUB ANNUAL SHOW 2024

ENTRY FORM

Name (first).....Surname.....

Address.....

.....

Telephone number.....

E-mail.....

Class No	Class No	Class No	Class No	Class No

ENTRY FEE

50p for each class entered and must accompany the entry form, which must be handed/posted to Gwen Ward, "Lyneham", Hullbrook Lane, Shamley Green, GU5 0UQ (Telephone: 01483 892163) by 7pm on Friday, 2 August. No late entries accepted.

Cheques should be payable to 'Shamley Green Gardening Club'.

TOTAL CLASSES ENTEREDx 50p EQUALS £.....

Signed.....Date.....