HORSENDEN ALLOTMENTS
& GARDENS ASSOCIATION
(FOUNDED 1932)

2 YEAR SHOW SCHEDULES FOR 2017 & 2018

SPRING SHOW - SATURDAY 8th April, 2017
SPRING SHOW - SATURDAY 7th April, 2018

SUMMER SHOW - SATURDAY 8th July, 2017
SUMMER SHOW - SATURDAY 7th July, 2018

AUTUMN SHOW - SATURDAY 2nd September, 2017
AUTUMN SHOW - SATURDAY 1st September, 2018

All shows to be held at All Hallows Church Hall,
Elton Avenue, Greenford
INTRODUCTION

It has been decided to continue with a 2 year show schedule covering 2017 and 2018. We hope all members will support the shows either as exhibitors or visitors and will recommend the Association to friends and neighbours.

HAAGA OFFICERS

(as at December 2016)

President: Mr. V. W. Coe
Chairman: Mr. E. Weston
Vice Chairman: Mr. R. Essex
Secretary: Mr. R. Axbey
Acting Assistant Secretary Mrs. S. Macintosh
Show Secretary: Mrs. P. Essex
Treasurer: Miss M Grant
Assistant Treasurer: (Position vacant)
Membership Secretary: Mrs. R. Jarrett
Newsletter Editor: Miss B Moger
Trading & Stock Control: Mr. R. Axbey & Mr. E. Weston
Plots Manager: Mr. J. Mangar
Show Committee: Mrs. P. Essex, Mr. R. Essex, Mr. R. Axbey and Mr. C. Lathwell
Webmaster: Mr P Jarrett

AFFILIATIONS

ROYAL HORTICULTURAL SOCIETY
THE NATIONAL VEGETABLE SOCIETY
THE NATIONAL CHRYSANTHEMUM SOCIETY
THE NATIONAL DAHLIA SOCIETY
THE DAFFODIL SOCIETY
MIDDLESEX FEDERATION

PLOTS COMPETITION

The Plots Competition is open to all plotholders who are members of the Association. There is no entrance fee and no entry form is required. Please contact Joe Mangar for details.
SHOW SCHEDULES 2017 and 2018: RULES FOR EXHIBITORS

1. All members and their wives, husbands, or children shall be entitled to exhibit. Only one entry allowed per person per class.

2. All exhibits of flowers, fruit and vegetables must have been grown by the exhibitor (except where otherwise stated), and have been in his or her possession at least two months prior to the date of the Show.

3. In the Floral Art classes, exhibits should be staged in containers to be provided by the exhibitor. Material used in these classes need not have been grown in the exhibitor's own garden.

4. No exhibit may be removed before prize-giving.

5. The decision of the judges shall in all cases be final. They shall have the power to withhold any award if, in their opinion, the exhibits are not of sufficient merit.

6. The following explanation of terms shall be adopted:- "Kinds" means one of a family; thus, three kinds of fruit would be, for example, one pear, one apple and one plum. Two varieties of pears and one apple would disqualify. "Cultivar" means variety. "Varieties" means variations of a family or genus, e.g. three varieties of potatoes such as Desiree, Kestrel and Winston. Rhubarb is a fruit only when bottled, otherwise it is a vegetable.

7. When bract-bearing plants e.g. hydrangeas, shrimp plants, etc. are shown, they should be entered in flowering plant classes.

8. Entry fee, 20p per entry for all Shows, to accompany entry form. Additional entries will be accepted up to the Saturday of the show. In such cases the entry fee will be 40p per class for each late entry. No fee in Young Persons classes and not to be over the age of 14 at the time of the show.

9. First Class awards to count 5 points; Second, 3 points; Third, 2 points; Highly Commended, 1 point. Double points in classes specified. Prize values: 1st - £1; 2nd - 60p; 1st - 40p; Highly Commended - 20p; (i.e. 20p per point, except Floral Art where prize money is 40p per point.)

10. The Show Committee reserve to themselves the right to inspect the plot or garden of any exhibitor.

11. Complaints or protests must be made in writing to the Show Committee on the day of the Show not less than 30 minutes before prize-giving. The Show Committee's decision shall be final.

12. The Committee will take all reasonable care of exhibitors' property, but cannot be held responsible for any damage thereto.

13. A Novice is a competitor who has not previously won more than 3 first prizes in the appropriate division he/she is entering in this or any other society prior to 1st January, of the year of the show. Novice Classes do not count in points competition.

14. Where the R.H.S. or National Societies named on page 1 of this Schedule have published rules for judging, classes will be judged in accordance with those rules (2016 R.H.S. Edition). However, vegetables will be judged in accordance with R.H.S. rules.
15. Where quantities are not specified elsewhere in the Schedule, the numbers to be exhibited shall be determined at the Show Committee's discretion.

16. The Committee shall have the power to deal with any matter not covered by these rules and their decision shall be final.

17. The entry of any exhibit shall be deemed an acceptance of the foregoing rules.

18. Prize money not claimed before the end of each Show will be repaid into Society Funds.

**HINTS FOR EXHIBITORS**

1. Read the schedule carefully. Stage early. Check the class number of the schedule; this will correspond with the number on the tables. If in doubt, ask a Steward.

2. All flowers should be fresh. Good arrangement and colour-blending gain more points. Overcrowding loses points; lightness and balance gain points.

3. Cutting with scissors minimises damage when picking fruit. The natural bloom on fruit gains points. Avoid undue handling, and do not wash or polish.

4. To wash vegetables, use a soft cloth or sponge so as not to damage the skin. Only the outer skins of onions should be removed. Beans should be straight, fresh and of even size.

5. Naming of exhibits is not compulsory, except where specifically stated. However, it will help the judges and add greatly to the interest of your exhibit if you can name the variety or varieties of which it consists.

**SPECIAL AWARDS TO BE COMPETED FOR BY MEMBERS**

**SPRING SHOW**

The Colin Cook Cup: Best exhibit in pot plants and cut flowers classes (excludes narcissi cut blooms). Classes 42 to 63

The Daffodil Society Medal: Best exhibit of narcissi (cut blooms). Classes 1 to 41

The Daffodil Society Diploma: Highest points in narcissi classes (cut blooms). Classes 1 to 41

The Daffodil Society Diploma: Best cut bloom). Classes 1 to 41

HAAGA Diploma: Best exhibit in Classes 35 to 41

HAAGA Diploma: Best exhibit in Floral Art

HAAGA Diploma: Best exhibit in Handicrafts

HAAGA Diploma: Best exhibit in Domestic

HAAGA Diploma: Best exhibit in the Winemaking Section

Diamond Jubilee Tankard: Highest points in the Winemaking Section

Worshipful Company of Gardeners' Certificate of Merit: Winner of Novice class in Floral Art
SUMMER SHOW

The Award Cup: To the lady winning most first prizes in Show
The Bill Carey Salver: Highest points in Vegetable Section
The Oakwood Cup: Highest aggregate points in Horticultural classes. Classes 1 to 57
The Helen Coe Rose Bowl: Best exhibit in Rose classes. Classes 1 to 10
Worshipful Company of Gardeners' Diploma: Best exhibit in Vegetable Section
Worshipful Company of Gardeners' Certificate of Merit: Best exhibit in Floral Art Section
Worshipful Company of Gardeners' Certificate of Merit: Winner of Novice class in Floral Art
HAAGA Diploma: Best exhibit in Domestic Section
HAAGA Diploma: Highest points in Domestic Section
HAAGA Diploma: Best exhibit in Handicrafts
HAAGA Diploma: Best exhibit in the Winemaking section
Diamond Jubilee Tankard: Highest points in the Winemaking section

AUTUMN SHOW

The Morbey Trophy: Winning exhibit in class 80
The Murray Trophy: Highest points in Show (Horticultural). Classes 1 to 83
Harvey Fruit Cup: Highest points in Fruit Section
Willoughby Garner Vegetable Cup: Highest points in Vegetable Section
Hunt Cup: Highest points in classes 1 to 46
Virgo Dahlia Cup: Best exhibit in Dahlia classes 8 to 20
"Garden News" Challenge Shield: Best Horticultural exhibit. Classes 1 to 83
Frank Kemp Cup: Best exhibit in Floral Art
Phyllis Cup: Highest points in Domestic section
Willoughby Garner Plots Cup: The winner of The Plots Competition
The Banksian Medal (Presented by the R.H.S.): Greatest amount in prize monies excluding value of cups, Floral Art and Domestic Sections. (Winners in the two previous years are ineligible)
Worshipful Company of Gardeners' Diploma: Best exhibit in classes 1 to 46
National Chrysanthemum Society Certificate: Highest points in Chrysanthemum classes 24 to 31
National Dahlia Society Bronze Medal Certificate: Highest points in Dahlia classes 8 to 20
National Vegetable Society Medal: Best exhibit in Vegetable section
Worshipful Company of Gardeners' Certificate of Merit: Highest points in Floral Art
Worshipful Company of Gardeners' Certificate of Merit: The winner of the Novice class in Floral Art
HAAGA Diploma: Best exhibit in Domestic
CUMULATIVE AWARDS

The John Barker Memorial Trophy: Highest aggregate points in the Vegetable classes at the Association's Summer and Autumn Shows

The Horsenden Plaque: Highest aggregate points in the Horticultural classes at the Association's three shows

The HAAGA Candlestand: Highest aggregate points in the Floral Art Sections at the Association's three Shows

The Laurie Ellis Domestic & Handicraft Cup: Highest aggregate points in Domestic and/or Handicraft sections at the Association's three Shows

The Nan Ellis Challenge Cup for Young People: Highest aggregate points in Young Peoples' classes at the Association's three Shows

Harry Greenway Challenge Cup: It has been agreed that this Cup which Mr. Harry Greenway kindly donated will be awarded each year to different sections of the Shows. For 2017/2018, the Show Committee have decided it will be presented to the person obtaining the most points in all 3 Shows as follows:-

2017
SPRING SHOW: Classes 41, 63 and 75
SUMMER SHOW: Classes 20, 48 and 88
AUTUMN SHOW: Classes 33, 68 and 106

2018
SPRING SHOW: Classes 35, 59 and 78
SUMMER SHOW: Classes 19, 51 and 76
AUTUMN SHOW: Classes 38, 57 and 103

ALL THE ABOVE CUPS AND TROPHIES ARE CHALLENGE AWARDS AND CANNOT BE WON OUTRIGHT
SPRING SHOWS
SATURDAY 8th APRIL, 2017 & SATURDAY 7th APRIL, 2018
at All Hallows Church Hall, Elton Avenue,
Greenford, Middlesex.

Entry details can be made on separate paper or on the form with the schedule. Extra copies are available from the Members’ garden centre.

Closing date for entries: Thursday 6th April 2017, 8 p.m.
Thursday 5th April 2018, 8 p.m.

Staging: 9.30 a.m. - 12.30 p.m.

Judging: 1 p.m.

Shows open at conclusion of judging at 3 p.m. approx. Refreshments available.

Presentation of prizes: 5 p.m. Raffle. Admission free.

NOTE: Classification of Narcissi (Daffodils)

Division 1. Large Trumpet: One flower per stem; trumpet (or corona) as long or longer than perianth (surrounding petals).
Division 2. Large Cupped: One flower per stem; corona (cup or trumpet) more than a third of, but less than equal to, length of perianth segment.
Division 3. Small Cupped: One flower per stem; corona (cup) not more than one third of perianth segment.
Division 4. Double Flowers.
Other Divisions. As covered in classes 19 to 34.

(NOTE: Cheerfulness, although a bunch variety, is classified Division 4)

SCHEDULE OF CLASSES

Classes 1 to 34 open to all

Class

NARCISSI - CUT BLOOMS - See notes above

DIVISION 1 (LARGE TRUMPPET)

1. 1 Bloom, yellow perianth
2. 3 Blooms, yellow perianth, one or more varieties
3. 1 Bloom perianth other than yellow
4. 3 Blooms perianth other than yellow, one or more varieties

DIVISION 2 (LARGE CUPPED)

5. 1 Bloom, yellow perianth
6. 3 Blooms, yellow perianth, one or more varieties
7. 1 Bloom, with pink in cup
8. 3 Blooms, with pink in cup, one or more varieties
9. 1 Bloom, perianth other than yellow
10. 3 Blooms, perianth other than yellow, one or more varieties
**Class**

**DIVISION 3 (SMALL CUPPED)**

11. 1 Bloom, yellow perianth
12. 3 Blooms, yellow perianth. One or more varieties
13. 1 Bloom perianth other than yellow
14. 3 Blooms, perianth other than yellow. One or more varieties

**DIVISION 4 (DOUBLE)**

15. 1 Bloom, white perianth
16. 3 Blooms, white perianth, one or more varieties
17. 1 Bloom, yellow perianth
18. 3 Blooms, yellow perianth. One or more varieties

**DIVISION 5 (TRIANDRUS DAFFODILS)**

19. 1 Stem
20. 3 Stems, one or more varieties

**DIVISION 6 (CYCLAMINEUS DAFFODILS)**

21. 1 Bloom, yellow perianth
22. 1 Bloom, white perianth
23. 3 Blooms, one or more varieties

**DIVISION 7 (JONQUILLA DAFFODILS)**

24. 1 Stem
25. 3 Stems, one or more varieties

**DIVISION 8 (TAZETTA DAFFODILS)**

26. 1 Stem
27. 3 Stems, one or more varieties

**DIVISION 9 (POETICUS DAFFODILS)**

28. 1 Bloom
29. 3 Blooms, one or more varieties

**DIVISION 11 (SPLIT CORONA)**

30. 1 Bloom
31. 3 Blooms, one or more varieties

**MINIATURE DAFFODILS - From Any Division**

32. 1 Stem
33. 3 Stems
Class

34. 6 Blooms, different cultivars from not less than two divisions. One bloom in each vase

Intermediate for persons not familiar with class indication of daffodils Classes 35 to 41
Classes 35 to 41 blooms may be from any Division

35. 1 Bloom, all yellow
36. 3 Blooms, all yellow, one or more varieties
37. 1 Bloom, white perianth
38. 3 Blooms, white perianth, one or more varieties
39. 1 Bloom, multi-headed
40. 3 Blooms, multi-headed, one or more varieties
41. 3 Blooms, any varieties or colours

POT PLANTS

42. One pot narcissi, any Division one or more varieties
43. One pot narcissi, mixed
44. One pot narcissi, miniature
45. Hyacinth, one growing in pot or bowl
46. Hyacinth, three growing in pot or bowl
47. Tulips, any variety or varieties, growing in pot or bowl
48. Azalea, one, flowering
49. Camellia, one, flowering
50. Polyanthus, one plant

51. Primula, one plant, other than polyanthus

52. Flowering plant or plants, not bulbous, one kind, other than specifically mentioned in scheduled classes

53. Flowering plant or plants, bulbous, one kind other than kinds specifically mentioned in scheduled classes

54. One specimen cactus or succulent
55. Cacti and/or succulents, three distinct varieties, in separate containers
56. Cacti and/or succulents, three distinct varieties in separate containers, 10 cms diameter maximum
57. Foliage plant or plants, one kind

CUT FLOWERS

58. 3 stems Tulips, one colour
59. 3 stems Tulips, mixed colours
60. Polyanthus, 5 stems, any foliage allowed
61. Wallflowers, one vase
62. One vase, 3 sprays, one kind or kinds, flowering tree and/or shrub
63. Vase of spring flowers, any foliage allowed (vase may include Narcissi)

NOVICE

64. Daffodil, 1 stem any division
65. Spring flowers 3 stems
**FLORAL ART SECTION FOR 2017**

66.* BLOSSOM TIME  
An foliage exhibit to include blossom

67.* SPRING CLEANING  
An interpretive exhibit

68.* SPRING TIME  
Fresh foliage

69.* SPRING FLOWERS IN A JUG  
Fresh flowers and foliage in a jug

70.* MINI SPRING  
A miniature exhibit (not to exceed 10cm in height, width or depth)

**NOVICE**

71.* SPRING  
An exhibit

**FLORAL ART SECTION FOR 2018**

66.* SPRING THEME  
An exhibit to include an accessory

67.* SPLENDOUR OF SPRING  
An exhibit

68.* PARTY TIME  
An exhibit for the buffet table centre

69.* APRIL SHOWERS  
An exhibit to feature water

70.* MAGIC OF SPRING  
A petite exhibit not to exceed 250mm in height, width and depth, but larger than 100mm in height, width and depth.

**NOVICE**

71.* SPRING  
An exhibit

* In the classes marked with an asterisk, an alcove approx. 60 x 38 x 80 cms high will be provided.

(In the above classes, accessories allowed except where so stated; bases, containers and drapes permitted. The N.A.F.A.S. 2009 Competitions Manual will apply, a copy of which can be consulted by contacting The Show Secretary.)

**DOMESTIC SECTION**

Classes 72 and 73 to be home-preserved and exhibited in a glass jar with a wax inner circle. No proprietary mixes to be used. All cookery to be own recipe unless otherwise stated.

72. Jar of Lemon Curd
73. Jar of Marmalade
74. Jar of Chutney
75. Iced Fancies - 4
76. Rock Cakes - 4
77. Biscuits - 6
78. Sausage Rolls - 4 (short pastry)
79. Gingerbread - 4 pieces
80. Swiss Roll (jam filled)
Class

81. Coffee and Walnut Cake

**Ingredients**

- 50 g (2 oz) chopped walnut pieces
- 175 g (6 oz) self-raising flour
- 1 teaspoon baking powder
- 175 g (6 oz) butter or margarine
- 50 g (2 oz) light Muscovado sugar
- 75 g (3 oz) caster sugar
- 3 medium eggs, beaten
- 1 teaspoon strong black coffee

**Topping Ingredients**

- 50 g (2 oz) walnut halves
- 250 g (8 oz) icing sugar
- 150 g (5 oz) butter/margarine
- 2-3 teaspoons strong black coffee

**Method**

Preheat oven to 160°C/325°F/Gas Mark 3. Grease and line two 8" (20cm) sandwich tins. In a large bowl beat all ingredients together until well mixed. Divide between the two tins and bake for approximately 30 minutes.

**Topping:** Beat icing sugar, butter or margarine and coffee together until well mixed. When the cakes are cold, use half of the mixture to sandwich the cakes together and spread the remaining topping onto the top of the cake. Decorate with the walnut halves.

**HANDICRAFTS SECTION**

82. A hand knitted garment
83. A hand or machine sewn garment
84. An article of embroidery (cotton, silks or wool)
85. A photograph or slide of an horticultural item (max 6" x 4")
86. A soft toy or dressed doll
87. Any article of handicraft not listed above

**NOTE:** Exhibits must not have been entered in a previous show

**HOME MADE WINES SECTION**

Wines should be in a plain, clear glass standard wine bottle (approx. 26 fl oz) with a new cork, preferably with a plain white label, and a glass for the Judge, for each bottle of wine entered.

88. 1 bottle red wine, sweet
89. 1 bottle red wine, dry
90. 1 bottle white wine, sweet
91. 1 bottle white wine, dry
92. Collection of 3 bottles of wine, each wine to be different (double points)

**YOUNG PERSONS SECTION**

Open to Members’ children only. No entrance fee. One entry per entrant in each class, but young persons of the same family may exhibit in the same class. Entries on entry form or plain paper giving name, age and classes entered.

93. Greeting Card
94. Jar or vase, 3 daffodils
95. Jam Tarts - 4
SUMMER SHOWS
SATURDAY 8th JULY, 2017 & SATURDAY 7th JULY, 2018
at All Hallows Church Hall, Elton Avenue,
Greenford, Middlesex

Entry details can be made on separate paper or on the form with the schedule. Extra copies are available from the Members’ garden centre.

Closing date for entries:
Thursday 6th July, 2017, 8 p.m.
Thursday 5th July, 2018, 8 p.m.

Staging:
9.30 a.m. - 12.30 p.m.

Judging:
1 p.m.

Shows open at conclusion of judging at 3 p.m. approx. Refreshments available. Presentation of prizes: 5 p.m. Raffle. Admission free.

SCHEDULE OF CLASSES

Class

FLOWER SECTION, ETC

Any variety or varieties, unless otherwise stated

1. Large flowered (hybrid tea type) Rose, one specimen bloom
2. Large flowered (hybrid tea type) Rose, vase of 3 specimen blooms, one variety
3. Large flowered (hybrid tea type) Rose, vase of 3 specimen blooms, more than one variety
4. Large flowered (hybrid tea type) Rose, 3 stems, one bud, one perfect, one full bloom.
5. A bowl of Roses
6. Cluster flowered (floribunda type) Rose, one stem
7. Cluster flowered (floribunda type) Rose, 3 stems, one variety
8. Cluster flowered (floribunda type) Rose, 3 stems, more than one variety
9. Miniature Rose, 1 stem
10. Miniature Rose, 3 stems, one or more varieties
11. Sweet peas, vase of 9 stems
12. Sweet peas, vase of 3 stems, one variety
13. Sweet peas, 2 vases, 6 stems in each, one distinct cultivar in each vase
14. Pansies and/or Violas, 6 blooms
15. Pinks, vase of 5 stems (not disbudded), one variety
16. Pinks, vase of 5 stems (not disbudded), more than one variety
17. Delphinium, one spike
18. Garden flowers, 3 vases, one distinct kind in each vase (double points)
19. Garden flowers, 1 vase, not more than 3 kinds
20. Mixed Flowers, 1 vase or bowl
SUMMER SHOWS

Class

PLANTS IN CONTAINERS

21. Begonia, tuberous, one
22. Fuchsia, one
23. Pelargonium, zonal (Geranium) one
24. Pelargonium, regal, one
25. Flowering plant one, other than kinds specifically mentioned in the schedule
26. Foliage plant, one
27. Collection of 3 pot plants, flowering and/or foliage excluding cacti
28. One specimen cactus or succulent
29. Cacti and/or succulents, 3 distinct varieties in separate containers
30. Cacti and/or succulents, 3 distinct varieties in separate containers, maximum size 10cms diameter
31. Collection of 3 pot plants, 3 distinct kinds, other than cacti or succulents (double points)
32. Hanging basket or container, planted for effect

FRUIT SECTION

33. Redcurrants, 6 strigs
34. Blackcurrants, 6 strigs
35. Gooseberries, 12 with stalks
36. Loganberries, 12 with stalks
37. Raspberries, 12, with stalks
38. Strawberries, 6 with stalks
39. Any other fruit - for quantities, see table on page 20
40. Collection of mixed fruits, space allowed 38 x 38 cms, number of each kind not specified (double points)
41. Collection of three kinds of fruit (number of each kind as defined above, or on page 20)

VEGETABLE SECTION

42. Potatoes, three of any one variety, should be named
43. Cabbage, one, not less than 75 mm stalk
44. Broad Beans, 6 pods
45. Peas, 6 pods
46. Beetroot, 3 with tops complete - Globe
47. Carrots, 3 with tops complete
48. Lettuce, 2 with roots
49. Spring Onions, 6
50. Radishes, 6
51. Rhubarb, 3 stems, trimmed
52. Vegetables - one kind not included in schedule. Points value 16 or below (see table on page 20 for numbers required)
53. Vegetables - one kind not included in schedule
Points value 18 - 20 (see table on page 20 for numbers required)
54. Collection of Vegetables, 4 different/distinct kinds, 1 specimen of each
55. Collection of Vegetables, 3 different/distinct kinds (number of each kind as above or, if not above, in table on page 20). (double points)
56. Collection of saladings, to consist of any 3 of the following kinds: 1 lettuce, 6 radishes, 2 beetroot or 6 spring onions
57. Collection of culinary herbs, 3 kinds, to be named

For definition of ‘Kinds’
See page 2 paragraph 6
NOVICE

58. Vase of mixed flowers
59. 1 Pot Plant
60. 3 potatoes of one variety

FLORAL ART SECTION FOR 2017

61.* THE SUMMER SHOW An interpretative exhibit
62.* COTTAGE GARDEN An exhibit
63.* CHINA CRAFT An exhibit to include china
64.* COOL WATER An exhibit featuring water
65. STILL LIFE A petite exhibit (to measure more than 10cms but
not to exceed 25cms in height, width and depth)

NOVICE

66. A SUMMER BASKET

FLORAL ART SECTION FOR 2018

61.* SUMMER HOLIDAY An exhibit to depict a destination (to be named)
62.* THE RED PLANET An imaginative exhibit
63.* CHURCH WINDOW An exhibit for a church window
64.* SUMMER SPLENDOUR An exhibit of fresh plant material
65. THE CAKE DECORATION A miniature exhibit suitable for the top of a cake.
Not to exceed 10cms in height, width and depth

NOVICE

66. A BASKET OF FLOWERS

* In the classes marked with an asterisk, an alcove approx.
  60 x 38 x 80 cms high will be provided.

(DOMESTIC SECTION

Classes 67 - 70 to be year of the show, home-preserved, and exhibited in a glass jar. All jars of
jam and jelly should have a wax inner circle. No proprietary mixes to be used. All cookery to be
own recipe unless otherwise stated.

67. Jar of soft fruit Jam
68. Jar of Lemon Curd
69. Jar of Marmalade
70. Jar of Vegetable Jam (to include a vegetable eg marrow & ginger)
71. Soft Fruit Flan
72. Onion Tart
73. Scones - 4
74. Cheese Straws - 6
75. Treacle Tart
Class

76. Lemon Cake

Ingredients

- 5 oz (142 g) self-raising flour
- 4 oz (113 g) soft margarine or butter
- 3½ oz (100 g) caster sugar
- 2 large eggs
- Grated rind of 1 lemon
- 2 tablespoons Lemon Curd

Topping Ingredients

- 2 tablespoons granulated sugar
- 2 tablespoons of lemon juice

Method

Grease and line a 2lb loaf tin. Set the oven at 170°C/325°F/Gas Mark 3. Cream margarine and caster sugar together. Add eggs, sifted flour, finely grated lemon rind and curd. Mix thoroughly. Place in tin, smooth top and bake for 1 hour until firm. Mix the sugar and lemon juice together. Pour mixture over the cake as soon as it comes out of the oven. Turn oven off and return the cake for a few minutes to settle topping. Leave in tin until cool.

77. Eccles Cakes
78. Biscuits - 6 of same kind
79. A collection of 3 different items of cookery, not in the above classes (double points)

WINEMAKING SECTION

Wine should be in a plain clear glass standard wine bottle (approx. 26 fl oz) with a new cork stopper, preferably a plain white label, and a glass for the Judge, for each bottle of wine entered.

80. 1 bottle red wine, sweet
81. 1 bottle red wine, dry
82. 1 bottle white wine, sweet
83. 1 bottle white wine, dry
84. Collection of 3 bottles wine, each wine to be different (double points)

HANDICRAFTS SECTION

85. A hand knitted garment
86. A hand or machine sewn garment
87. An article of embroidery, (cotton, silks or wool)
88. A garden photograph. Garden to be named. Max 6’ x 4’
89. A soft toy or dressed doll
90. Any article of handicraft not listed in this section

NOTE: Exhibits must not have been entered at the Spring or any other Show

YOUNG PERSONS SECTION

For entry details for Young Persons, see Spring Show. (Page 10)

91. 4 decorated biscuits e.g. Rich Tea/Digestive
92. Vase of garden flowers
93. An animal made from fruit and/or vegetables
AUTUMN SHOWS

SATURDAY 2nd September, 2017 & SATURDAY 1st September, 2018
at All Hallows Church Hall, Elton Avenue,
Greenford, Middlesex

Entry details can be made on separate paper or on the form with the schedule. Extra copies are available from the Members’ garden centre.

Closing date for entries: Thursday, 31st August, 2017. 8pm
Thursday, 30th August, 2018. 8pm

Staging: 9.30 am - 12.30 pm

Judging: 1 pm

Shows open at conclusion of judging at 3 p.m. approx. Refreshments available. Presentation of prizes 5 p.m. Raffle. Admission free.

SCHEDULE OF CLASSES

Class

FLOWER SECTION

Any variety or varieties, unless otherwise stated.

1. Rose, 1 specimen bloom, large flowered (Hybrid Tea type)
2. Roses, 1 vase of 3 blooms, 1 variety, large flowered (Hybrid Tea type)
3. Roses, 1 vase of 3 blooms, 1 or more varieties, large flowered (Hybrid Tea type)
4. Roses, 1 stem, cluster flowered (floribunda type)
5. Roses, 3 stems, cluster flowered (floribunda type)
6. Roses, 3 stems, miniature, one or more varieties
7. 1 bowl of roses
8. Dahlias, 1 bloom, giant or large decorative
9. Dahlias, 3 blooms, medium decorative
10. Dahlias, 3 blooms, small decorative
11. Dahlias, 3 blooms, miniature decorative
12. Dahlias, 1 bloom, giant or large cactus or semi-cactus
13. Dahlias, 3 blooms, medium cactus or semi-cactus
14. Dahlias, 3 blooms, small or miniature cactus or semi-cactus
15. Dahlias, 3 blooms, small or miniature ball
16. Dahlias, 5 blooms, pompons
17. Dahlias, 3 blooms, Water Lily type
18. Dahlias, 3 blooms, not eligible for classes 8 - 17
19. Dahlias, 3 blooms in each vase, 3 different classifications (double points)
20. Vase or bowl of mixed dahlias
21. Gladioli, 1 spike
22. Gladioli, 3 spikes
23. Asters, 5 single and/or double
AUTUMN SHOWS

Class

24. Chrysanthemums, 1 specimen bloom, reflex
25. Chrysanthemums, 1 specimen bloom, incurved or intermediate
26. Chrysanthemums, 3 reflex, medium or large
27. Chrysanthemums, 3 incurved or intermediate, medium or large
28. Chrysanthemums, 2 vases, each 3 blooms, 1 or more varieties (double points)
29. Chrysanthemums, 1 vase, 3 stems spray, single, one or more varieties
30. Chrysanthemums, 1 vase, 3 stems spray, double, one or more varieties
31. Chrysanthemums, 1 vase, 3 stems spray, 3 different varieties
32. Michaelmas daisies, 1 vase, no other foliage allowed
33. Mixed flowers, 1 vase, no other foliage allowed
34. Flowers, vase of 3 kinds, other than kind or types specifically mentioned in scheduled classes, no other foliage allowed
35. Flowers, vase or bowl of one kind, other than kind or types specifically mentioned in scheduled classes, no other foliage allowed
36. Vase of foliage. Berries allowed

* In accordance with National Chrysanthemum Society rules, "Sprays" include Anemones, Pompons, Reflexed, Singles, Intermediate, Spiders, Quills, Spoons (Single or Double) and any other types.

PLANTS IN CONTAINERS

37. Pelargonium, Regal or Zonal, one
38. Fuchsia, one
39. Begonia. One specimen plant of double tuberous begonia
40. Flowering plant, excluding fuchsia, double tuberous begonia, and Regal and Zonal Pelargoniums
41. Foliage plant, (excluding coleus)
42. Coleus or Perilla, one
43. Cacti and/or succulents, 3 distinct varieties, in separate containers
44. Cactus or succulents, one specimen plant
45. Cacti and/or succulents, 3 distinct varieties in separate containers. Diameter 10 cms maximum
46. Hanging basket or container planted for effect
FRUIT SECTION

47. Apples, dessert, three of one variety
48. Apples, cooking, three of one variety
49. Pears, dessert or cooking, three of one variety
50. A dish of one kind of stone fruit (see table on page 20)
51. A dish of any kind of fruit not in schedule - for quantities, see table on page 20
52. A dish of 12 blackberries, to be shown with stalks
53. Collection of three kinds of fruit (number of each kind as defined above or on page 20)
54. Collection of mixed fruits, space allowed 45 x 45 cms. Number of each kind not specified (double points)

VEGETABLE SECTION

55. Cucumber, two indoor grown
56. Cucumber, two outdoor grown
57. Tomatoes, five - approximately 65mm in diameter
58. Tomatoes, Five, Cherry type - not to exceed 35mm in diameter
59. Vegetable marrow, two
60. Marrow, one to be adjudicated solely on weight
61. Carrots, three, long pointed ) To be shown with
62. Carrots, three, stump rooted ) not less than
63. Beetroot, three, globe ) 75mm of top
64. Lettuce, two, with roots
65. Potatoes, coloured, plate of four, one variety, to be named
66. Potatoes, white, plate of four, one variety, to be named
67. Collection of potatoes, 3 plates, 3 distinct varieties, 3 specimens of one named variety per plate
68. Runner beans, nine of one variety
69. Cabbage, two, not less than 75mm stalk
70. Beans, dwarf or climbing French or stringless, 6 pods
71. Onions, three, shown with roots and not less than 15 cms of top
72. Onions, three, dressed, each over 500 grams
73. Onions, three, dressed, each over 250 grams but not over 500 grams
74. Onions, three, dressed, each not over 250 grams
75. Shallots, nine, for pickling, must not exceed 30mm diameter
76. Shallots, nine, large
77. Sweet Corn, two cobs
78. Rhubarb, three stems, trimmed
79. Celery, two heads
80. Collection of vegetables, four different/distinct kinds*, space allowed 90 x 60 cms (number of each kind as shown in table on page 20) (double points)
81. Collection of vegetables, four different/distinct kinds*, 1 specimen of each.
82. Vegetables, one kind not included in schedule, points value 16 or below (see page 20)
83. Vegetables, one kind not included in schedule, points value 18 to 20 (see page 20)

* Classes 80 and 81: for definition of kinds see paragraph 6 on page 2.
Class

NOVICE

84. Flowers - 3 stems
85. 3 Apples - 1 variety
86. 5 Runner Beans

FLORAL ART SECTION FOR 2017

87. * AUTUMN GLORY An exhibit
88. * FRUIT AND FLOWERS An exhibit to include fruit
89. * CANDLE LIGHT An exhibit to include a candle/s
90. * WOODLAND WALK An exhibit of wood/bark, foliage and berries
91. AUTUMN A petite exhibit larger than 10 cms in height, width and depth but not to exceed 25 cms in height, width or depth

NOVICE

92. An exhibit in your favourite container

FLORAL ART SECTION FOR 2018

87. * IN THE KITCHEN An exhibit featuring a utensil
88. * THE HALL An exhibit to welcome guests
89. * FIREGLOW An exhibit
90. * AUTUMN HARMONY A horizontal design for the table
91. BEACH COMBER A petite exhibit to measure more than 10 cms in height, width and depth but not to exceed 25 cms in height, width or depth

NOVICE

92. An exhibit in your favourite container

* In the classes marked with an asterisk, an alcove approx. 60 x 38 x 80 cms high will be provided.

(In the above classes, accessories allowed except where so stated; bases, containers and drapes permitted. The N.A.F.A.S. 2009 Competitions Manual will apply, a copy of which can be consulted by contacting The Show Secretary).
DOMESTIC SECTION

Classes 93 to 99 to be year of the show, home-preserved and exhibited in a glass jar. All jars of jam and jelly should have a wax inner circle. No proprietary mixes to be used. All cookery to be own recipe unless otherwise stated.

93. Jar of Stone fruit jam
94. Jar of Soft fruit jam
95. Jar of Vegetable jam (to include a vegetable eg rhubarb & raspberry, marrow & ginger)
96. Jar of Fruit jelly
97. Jar of Mixed Fruit jam
98. Jar of Pickled onions or shallots
99. Jar of Chutney
100. Rock cakes - 4
101. Jam Tarts - 4
102. Shortbread Biscuits - 4
103. Victoria Jam Sandwich - sprinkled with caster sugar
104. Fruit Tart on a plate - pastry top and bottom
105. Quiche – own recipe

106. Chocolate Orange Cake

Ingredients
4 oz margarine or butter
3 oz caster sugar
4 ½ oz self-raising flour
½ oz cocoa
2 oz plain chocolate (grated)
2 eggs (beaten)
1 tablespoon Golden Syrup
Grated rind and juice of 1 orange
1 teaspoon baking powder

Method
Cream margarine or butter and sugar well then add flour, cocoa and baking powder and mix.
Finally mix in eggs, syrup, orange juice, rind and most of grated chocolate.
Put in 7" tin and bake at 180° C / 350° F / Gas Mark 4 for 45-50 minutes.
When cooled a little, sprinkle the rest of the chocolate over the cake.

107. A collection of 3 items of cookery not in the above classes (double points)

YOUNG PERSONS SECTION

For entry details for Young Persons, see Spring Show. (Page 10)

108. Drawing/painting of fruit(s) and/or vegetable(s)
109. 4 Chocolate Krispie Cakes made from cornflakes/rice krispies
110. Bowl of floating flower heads - maximum bowl size 30cms diameter
QUANTITIES REQUIRED

Class 50 (Autumn): A dish of one kind of stone fruit.

Peaches, apricots, nectarines, (without stalks) 2 (of the same variety)

Plums (with stalks) 5.

Classes 39 & 41 (Summer) and 51 & 53 (Autumn): A dish of any kind of fruit not in the Schedule.

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherries</td>
<td>9</td>
</tr>
<tr>
<td>Currants</td>
<td>6 strigs</td>
</tr>
<tr>
<td>Gooseberries</td>
<td>12</td>
</tr>
<tr>
<td>Grapes</td>
<td>1 bunch</td>
</tr>
<tr>
<td>Loganberries</td>
<td>12</td>
</tr>
<tr>
<td>Melons</td>
<td>1</td>
</tr>
<tr>
<td>Plums</td>
<td>5</td>
</tr>
<tr>
<td>Raspberries</td>
<td>12</td>
</tr>
<tr>
<td>Strawberries</td>
<td>6</td>
</tr>
<tr>
<td>Any other Berries</td>
<td>12</td>
</tr>
</tbody>
</table>

Classes 52, 53, 55 (Summer) and 80, 82, 83 (Autumn)

### TABLE OF QUANTITIES AND POINTS

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>No.</th>
<th>Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aubergines</td>
<td>2</td>
<td>18</td>
</tr>
<tr>
<td>Artichokes (Jerusalem)</td>
<td>2</td>
<td>10</td>
</tr>
<tr>
<td>Artichokes (Globe)</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Beans (Broad)</td>
<td>6</td>
<td>15</td>
</tr>
<tr>
<td>Beans (Dwarf, Climbing, French or Stringless)</td>
<td>6</td>
<td>15</td>
</tr>
<tr>
<td>Beans (Runner)</td>
<td>6</td>
<td>18</td>
</tr>
<tr>
<td>Beetroot (Globe)</td>
<td>3</td>
<td>15</td>
</tr>
<tr>
<td>Beetroot (Long)</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>Broccoli (Calabrese heads)</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Broccoli (Purple Sprouting)</td>
<td>9</td>
<td>15</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>9</td>
<td>15</td>
</tr>
<tr>
<td>Cabbage</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Capsicums (Sweet peppers)</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Carrots (Long pointed)</td>
<td>3</td>
<td>20</td>
</tr>
<tr>
<td>Carrots (Stump rooted)</td>
<td>3</td>
<td>18</td>
</tr>
<tr>
<td>Cauliflowers</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>Celeriac</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Celery (Blanced)</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>Celery (Self-blanced)</td>
<td>2</td>
<td>18</td>
</tr>
<tr>
<td>Chilli (Peppers hot)</td>
<td>3</td>
<td>15</td>
</tr>
<tr>
<td>Courgettes</td>
<td>2</td>
<td>12</td>
</tr>
<tr>
<td>Cucumbers (House/Frame)</td>
<td>2</td>
<td>18</td>
</tr>
<tr>
<td>Cucumbers (Ridged/Outdoor)</td>
<td>2</td>
<td>15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>No.</th>
<th>Pts.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kohl Rabi</td>
<td>2</td>
<td>12</td>
</tr>
<tr>
<td>Leeks</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>Lettuce</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Marrows (inc. Squash)</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Onions (over 250 grams)</td>
<td>3</td>
<td>20</td>
</tr>
<tr>
<td>Onions (under 250 grams)</td>
<td>3</td>
<td>15</td>
</tr>
<tr>
<td>Onions (Pickling)</td>
<td>9</td>
<td>12</td>
</tr>
<tr>
<td>Shallots (Pickling)</td>
<td>9</td>
<td>15</td>
</tr>
<tr>
<td>Shallots (Exhibition)</td>
<td>9</td>
<td>18</td>
</tr>
<tr>
<td>Spring Onions</td>
<td>6</td>
<td>12</td>
</tr>
<tr>
<td>Parsnips</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>Pea (Pods)</td>
<td>6</td>
<td>20</td>
</tr>
<tr>
<td>Potatoes</td>
<td>3</td>
<td>20</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>Radishes</td>
<td>6</td>
<td>10</td>
</tr>
<tr>
<td>Rhubarb</td>
<td>3</td>
<td>12</td>
</tr>
<tr>
<td>Swedes</td>
<td>2</td>
<td>15</td>
</tr>
<tr>
<td>Sweet Corn</td>
<td>2</td>
<td>18</td>
</tr>
<tr>
<td>Tomatoes (large fruited Beefsteak style)</td>
<td>3</td>
<td>15</td>
</tr>
<tr>
<td>Tomatoes (medium)</td>
<td>5</td>
<td>18</td>
</tr>
<tr>
<td>Tomatoes (small, fruited and cherry cultivars)</td>
<td>5</td>
<td>12</td>
</tr>
<tr>
<td>Turnips</td>
<td>2</td>
<td>15</td>
</tr>
</tbody>
</table>

FOR FRUIT AND VEGETABLES NOT LISTED PLEASE SEE SHOW SECRETARY FOR DETAILS
MEMBERS’ GARDEN CENTRE INFORMATION SHEET

As a permanent reference to members, we list below some of the various fertilisers/products in stock at the Garden Centre, with a brief description of their main uses:

**AUTUMN LAWN FOOD:** Provides winter nourishment to encourage spring growth. Apply at 2oz/sq yd.

**BONE MEAL:** Slow-release ORGANIC fertiliser suitable for general use at a rate of 2oz/sq yd.

**CHRYSANTHEMUM FERTILISER:** When preparing the planting site, usually mid-May, apply at the rate of 4oz/sq yd. As a top dressing apply 2oz/sq yd every 14 days from mid-June until the buds begin to show colour.

**DRIED BLOOD:** One of the most active concentrated ORGANIC sources of nitrogen. Apply at a rate of 1oz/sq yd adjacent to growing crops and lightly work into the soil.

**EPSOM SALTS (MAGNESIUM SULPHATE):** Use to correct magnesium deficiency which shows as yellowing of leaves.

**FISH BLOOD AND BONE:** ORGANIC fertiliser for general use. Apply at a rate of 2oz/sq yd.

**GARDEN LIME:** Apply during October to February. On normal soils where general flower and vegetable cropping is carried out, an application of 4oz/sq yd every three years will normally suffice in maintaining a pH reading 6.0 - 6.5. DO NOT USE near plants which require ericaceous conditions.

**GAROTTA or COMPOST MAKER:** Takes garden and kitchen waste and turns it into rich, natural compost.

**GROWMORE:** Well balanced CHEMICAL fertiliser suitable for all-round general use. Apply at 2oz/sq yd and always water in during dry weather.

**HOOF AND HORN:** Slow release source of nitrogen. Apply as a base dressing long-growing leaf crops such as sprouts, broccoli, etc. Apply at 4oz/sq yd 7-10 days before planting.

**LAWN SAND:** For the control of moss apply at a rate of 4oz/sq yd in dry conditions, preferably in spring.
LAWN WEED AND FEED: ALSO AVAILABLE WITH MOSSKILLER. Apply at a rate of 4oz/sq yd during period of maximum growth and, if rain does not fall within 48 hours, water in well. DO NOT apply to new lawns or turf less than 12 months old.

NITRO CHALK: Quick acting fertiliser. High in nitrogen. For root crops and brassicas. For use in Spring/Summer. Apply at the rate of 1ounce/square yard.

ROSE FERTILISER: For new rose beds use 4oz/sq yd before planting. For established beds use 4oz/sq yd lightly forked in at the first signs of new leaf growth, then apply 2oz/sq yd every four weeks until about mid August. Application after this time is not to be recommended as it can cause late soft growth.

SPRING/SUMMER LAWN FOOD: Specially formulated to provide balanced nutrients over a long period. Apply at 2oz/sq yd and water in well if rain has not fallen within three days.

SULPHATE OF AMMONIA: A rapid-acting source of nitrogen when used at a rate of 1oz/sq yd. Scatter on the surface and lightly fork in, especially when natural growth is active.

SULPHATE OF POTASH: Particularly valuable for better quality flower and fruits. Use at a rate of 1oz/sq yd when preparing the ground for planting.

SUPERPHOSPHATE: A readily available source of phosphate to assist strong root growth and encourage healthy, early maturity. Use a rate of 3oz/sq yd.

JOHN INNES BASE AND NITRATE OF IRON IS ALSO AVAILABLE

Please visit the
MEMBERS GARDEN CENTRE
open
SUNDAYS 10am to 12 noon

Closed in December
SPONSORSHIP

Over the years our members have helped to keep up the high standard of our Shows by making donations towards the cost of prizes.

All monies given are used to reduce the overall cost, and not earmarked to particular prizes but we are happy to indicate specific classes which members wish their donations to be associated with, and to identify the support they have given.

Please help us to maintain our Shows in this practical way. Donations should be given, please, to the Treasurer (address on page 1). Cheques payable to H.A.A.G.A.

Thank you for your support, which will be very much appreciated.

The Middlesex Federation Shows

will be held on:
Sunday 10th Sept, 2017
at Perivale Community Centre.
Open 2.30 - 4.30pm
Details are awaited regarding the Autumn 2018 Show.

HORSENDEN ALLOTMENTS & GARDENS ASSOCIATION
(Founded 1932)

Garden Centre on allotment site adjoining 415 Whitton Avenue East, Greenford located behind the Scout’s Hut