

## RULES

1. The Show is open to entries from members and associate members of TITCHFIELD GARDENERS' CLUB, also to any person residing within Titchfield village.
2. All flower and plant exhibits must be the bona fide property of the Exhibitor for six months before the Show, with the exception of Class 63 - Floral Arrangement. Vegetables and fruit must have been grown entirely by the exhibitor.
3. Only one entry per person in respect of all classes
4. **Entry forms** and fees must be delivered to the **Show Secretary by the end of TGC club meeting** on Wednesday 4th September 2019 or late entries by 12 noon on Friday, 6th September 2019 to :-

**Steve Nash**, 4 Garstons Close, Titchfield. PO14 4EN

### NO LATE ENTRIES ON THE DAY OF THE SHOW

Entry fee 10p per entry, late entries 20p.

5. All exhibits to be staged between 8.00 - 10.15 a.m. on the day of the Show, after which the hall will be cleared for judging.
6. The Judges' decision shall be final and certificates and points awarded at their discretion. Points to be awarded will be - First 4 points, Second 2 points, Third 1 point.
7. All Cups and Trophies will be awarded only to qualifying **CLUB MEMBERS** and **ASSOCIATE MEMBERS** at 4 pm and are to be held for one year.
8. Members not wishing their entries to be auctioned should mark their entry cards **NOT FOR SALE** or remove their exhibits between 4.00 - 4.15pm
9. The Committee will take all reasonable care, but will not be held responsible for loss or damage to any of the exhibitors' property.
10. Judged to RHS Rules, except where this Schedule may differ.

**Flowers** (Bikini vases supplied). Where possible state variety

**Class**

- 1 GARDEN FLOWERS, any variety (ies), 1 vase
- 2 ROSE, 1 specimen bloom
- 3 ROSES, 3 stems any variety (ies), 1 vase
- 4 BULBS, CORMS or TUBERS, 3 stems one variety, 1 vase
- 5 SWEET PEAS, 5 stems any variety (ies), 1 vase
- 6 PENSTEMONS, 3 stems any variety (ies), 1 vase
- 7 DAHLIA, 1 bloom – Daisy
- 8 DAHLIA, 1 bloom – Pompon or Ball
- 9 DAHLIA, 1 bloom – Cactus or semi-cactus
- 10 DAHLIAS, 3 blooms any variety (ies), 1 vase
- 11 HYDRANGEA, 1 stem – Mop Head
- 12 HYDRANGEA, 1 stem – Lace Cap
- 13 PERENNIAL FLOWERS, 3 stems any variety (ies), 1 vase
- 14 Six mounted FUCHSIA HEADS displayed on flat board with stems in water
- 15 ANNUALS any variety (ies), 1 vase
- 16 HEATHERS, 3 sprays or stems any variety (ies), 1 vase

- 17 FLOWERING SHRUBS, 3 stems any variety (ies), 1 vase
- 18 FOLIAGE SHRUBS, 3 stems any variety (ies), 1 vase
- 19 SPECIMEN BLOOM, 1 stem, any cultivar

**Herbs** (Own container if desired, not more than 6" high)

**Class**

- 20 FRESH HERBS, 5 named varieties, 1 vase

**Vegetables.** Where possible state variety.

**Class**

- 21 CABBAGE, 1, green/red with outside leaves and 75 mm of stalk
- 22 RUNNER BEANS, 5, one variety with stalks
- 23 POTATOES, white, 3, one variety
- 24 POTATOES, coloured, 3, one variety
- 25 CARROTS, 3, one variety. Tops trimmed to 75 mm
- 26 ONIONS, 3, one variety. Tops tied
- 27 SHALLOTS, 5, one variety. Tops tied
- 28 LEEKS, 3, one variety with roots, leaves tied
- 29 TOMATOES (not small-fruited), 5, one variety with calyx
- 30 TOMATOES (small-fruited), 5, one variety with calyx

- 31 TOMATOES (small fruited), any number, on vine
- 32 BEETROOT, 3, one variety. Tops trimmed to 75mm  
Optimum size 50 / 70 mm. (Tennis ball size)
- 33 SALADING VEGETABLES, 4 kinds (1 of each)  
If in doubt consult Show Secretary
- 34 ONE FLOWER & ONE VEGETABLE  
(does not need link between them, eg, colour, size, etc)
- 35 COURGETTES, 3
- 36 VEGETABLES, EXOTIC/UNUSUAL  
1, 3 or 5 according to size. If in doubt consult Show Secretary
- 37 VEGETABLES NOT PREVIOUSLY MENTIONED  
1, 3 or 5 according to size. If in doubt consult Show Secretary

**Fruit** (plates supplied)

**Class**

- 38 APPLES, DESSERT, 3. One variety with stalks (stalks down)
- 39 APPLES, COOKING, 3. One variety with stalks (stalks down)
- 40 PEARS, 3. One variety with stalks.
- 41 RASPBERRIES, 12. One variety with stalks
- 42 BLACKBERRIES, 12. One variety with stalks
- 43 STONE FRUIT. One variety with stalks. Consult Show Secretary for quantity
- 44 ANY OTHER FRUIT. One variety.

**Pot Plants** (remove all commercial name labels)

**Class**

- 45 ORCHID PLANT, 1 pot
- 46 PATIO POT, 1. Maximum container 18" (any direction)
- 47 FUCHSIA, 1 pot. Maximum 10" pot
- 48 GERANIUM/PELARGONIUM, 1 pot. Maximum 10" pot
- 49 FLOWERING PLANT, (not previously mentioned), 1 pot. Maximum 10" pot
- 50 FOLIAGE PLANT, 1 pot. Maximum 10" pot
- 51 CACTI/SUCCULENT, 1 pot. Maximum 8" pot.

**Photography.** All photographs should be mounted with a visible border.

Maximum size of entries 8" x 6" including mount. (Photographs must not have been computer enhanced nor entered in a Titchfield Show previously).

**Class**

- 52 A GARDEN ORNAMENT/STATUE
- 53 FRUIT
- 54 FLIGHT
- 55 ANY HORTICULTURAL SUBJECT

**Preserves.**

**Class**

- 56 **JAM**, any flavour. Approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do **NOT** cover with cling film.
- 57 **JELLY**, any flavour. Small clear jar (with no manufacturer's logo) and clear cover. Do **NOT** cover with cling film.

- 58 **MARMALADE**, any flavour. Approx 1 lb. Clear jar (with no manufacturer's logo) and clear cover. Do **NOT** cover with cling film.
- 59 **CHUTNEY**, approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do **NOT** cover with cling film.
- 60 **PICKLES**, (excluding Pickled Onions) approx 1lb. Clear jar (with no manufacturer's logo) and clear cover. Do **NOT** cover with cling film.
- 61 **PICKLED ONIONS**, Clear jar (with no manufacturer's logo) and clear cover.

### ***Cookery.***

#### **Class**

- 62 4 CHOCOLATE CHIP COOKIES
- 63 CHERRY AND ALMOND CAKE ( iaw recipe at end of show schedule )

### ***Floral Arrangement.*** (Niche space 2' x 2' x 2'6" high)

#### **Class**

- 64 A BOOK TITLE
- ( arrangement to include a paperback copy of title chosen )*

## Cherry and Almond Cake Recipe.

### Ingredients

200 grams natural-coloured glace cherries

250 grams self-raising flour

225 grams butter (softened)

175 grams caster sugar

3 large eggs (beaten)

2 - 3 drops almond essence

100 grams ground almonds

6 tablespoons milk

### Method

Preheat the oven to 170°C/150°C Fan/gas mark 3/325°F. Halve the cherries, wash them in a colander under cold water, then pat them dry, toss them in some flour and shake well to get rid of excess.

Cream the butter and sugar until light and fluffy. Gradually add the beaten eggs and almond essence, then gently fold in the flour and ground almonds. Fold in the cherries and then the milk and spoon the thick mixture into a lined and buttered loaf tin (23 x 13 x 7cm / 9 x 5 x 3 inches) and bake for  $\frac{3}{4}$ -1 hour, or until a cake-tester comes out clean.

As with all of these sorts of cakes, leave in the tin on a wire rack until completely cooled.

