

CLASS LIST

For The

2022 AUGUST SHOW

Of The Hurst Horticultural Society

Saturday 20th at 12:30pm

at

Hurst Village Halls, School Road
RG10 0DR

Please read this class list in combination with the following documents which are all available to download from the website: 1) Entry details, 2) Entry form, 3) Cup list, and 4) the Guides for exhibitors.

www.hursthorticulturalsociety.org

Class Lists are organised in the following four Sections:

- Section One- Scarecrow
- Section Two - Horticultural
- Section Three - Home Industries
- Section Four - Children

Section One - Scarecrow 🦉

Scarecrows will be displayed outside and will be a special feature of the Show. This class is open to groups as well as individuals. Groups need to have a group name and nominate one member to include their group on their entry form. All scarecrows to be made on a stake, no taller than 2.5m, and to be fit for purpose. On arrival scarecrows will be allocated an outside pitch. No other rules apply!

Scarecrow

- 1 A full-size scarecrow - class open to everyone

Section Two - Horticultural

It is important to read the Instructions and Guidance notes for Fruit, Vegetables and Flowers available on the website as these explain the way some classes must be presented.

Flowers - David Machin Cup 🏆

- 2 Vase of flowers - 1 kind, mixed colours allowed
- 3 2 Vases of flowers - distinct kind in each vase, mixed colours allowed
- 4 Vase of mixed flowers - arranged for effect
- 5 Rose - 1 bloom 🏆
- 6 Roses - 1 bowl, 6 blooms of not less than 3 varieties – own foliage only (*exhibitor to provide bowl*)
- 7 Roses - Floribunda or Clustered - 1 vase of 2 stems
- 8 Roses - Cycle of Bloom, 1 bud in colour, 1 bloom and 1 full-blown flower, all of the same variety
- 9 1 Specimen Bloom, excluding roses
- 10 1 Specimen Spike, e.g. Gladiolus, Delphinium, etc.
- 11 Gladioli - 1 vase of 3 spikes
- 12 Any other Annual - 5 blooms raised from seed during 12 months preceding the show, mixed types & colours permitted.
- 13 Dahlias - 1 vase of 3 Decorative blooms, mixed colours allowed
- 14 Dahlias - 1 vase of 3 Cactus or Semi-cactus blooms, mixed colours allowed
- 15 Dahlias - 1 vase of 5 Ball blooms, mixed colours allowed
- 16 Dahlias - 1 vase of 5 blooms any other type, e.g.: Orchid, Water Lily, or Pom-Pom, mixed types and colours allowed
- 17 Dahlias - Three vases as follows: 🏆
 - 3 Decorative blooms
 - 3 Cactus or semi-Cactus blooms
 - 3 Ball Blooms, or 5 Pom-Pom blooms not exceeding 2" diameter
- 18 5 Individual Fuchsia flower blooms, mixed kinds allowed (to be displayed in the phials provided)
- 19 5 Individual Pansies and/or Viola flower blooms, mixed kinds allowed. (to be displayed in the phials provided on the day)
- 20 Vase of Foliage - 5 different kinds, stems bearing leaves only
- 21 Vase of mixed flowers with 3 vegetables - 1 each of 3 distinct kinds 🏆

Pot Plants - A F Jarvis Cup 🏆

- 22 Cactus or Succulent -1 pot
- 23 Specimen Plant - flowering
- 24 Specimen Plant - foliage excluding Coleus
- 25 Coleus Pot Plant
- 26 1 Fuchsia - Standard or half standard
- 27 1 Pelargonium or Geranium - pot plant
- 28 An item of Bonsai
- 29 Orchids - 1 Plant

Vegetables - Evening Post Cup 🏆

- 30 Beans - 9 scarlet runners 🏆
- 31 Beans - 12 dwarf French or stringless
- 32 Beetroot - 3 roots Globe (round type)
- 33 Carrots - 3 roots, any type/variety, mixed not allowed
- 34 Parsnips - 2 roots
- 35 Onions - 5 large, *over 3 1/2" diameter*
- 36 Onions - 5 small, *under 3 1/2" diameter*
- 37 Onions - 5 red, *under 3 1/2" diameter*
- 38 Potatoes - 5 white, kidney, round or oval

Section Two - Horticultural (continued)

- 39 Potatoes - 5 coloured, kidney, round or oval
- 40 Potatoes - 5 best large
- 41 Potatoes - best gallon (approx. 7 lbs.)
- 42 Leeks - 3 roots
- 43 Shallots - 9 bulbs, any variety
- 44 Shallots - 9 bulbs, pickling, *under 1½" diameter*
- 45 Marrow - 1 pair, *not less than 8" long*
- 46 Courgettes - 1 pair, *not to exceed 8" long*
- 47 Tomatoes - 5 red round, of one variety
- 48 Tomatoes - 5 cherry of one variety - *under 35mm diameter*
- 49 Tomatoes - 5 miniature, of one variety - *under 20mm diameter*
- 50 Tomatoes - 1 truss, heaviest - need not be ripe
- 51 Tomatoes - 5 novelty (e.g. plum/yellow/stripe)
- 52 Cabbage - 2 heads
- 53 Herbs - 3 bunches, different kinds, in separate 1lb jars
- 54 Indoor Cucumber - 1 pair
- 55 Outdoor Cucumber - 1 pair
- 56 Sweet Corn, 2 cobs
- 57 Sweet Peppers, one pair
- 58 Any other vegetable. Either a single vegetable, or a pair, or a set of one type
- 59 Longest runner bean
- 60 Heaviest potato
- 61 Heaviest marrow
- 62 Heaviest tomato
- 63 Collection of Vegetables – 4 distinct kinds, numbers as in individual classes – *space allowed 2'6" x 2'* 🏆

Fruit - The Leversuch Cup 🏆 and the Amateur Challenge Cup 🏆

All fruits (except apricots, nectarines, peaches and nuts) should be shown with stalks intact. Apricots, nectarines and peaches are shown without stalks. All nuts, if any, are shown without stalks or husks.

- 64 Apples - 5 cooking
- 65 Apples - 5 dessert
- 66 10 plums or greengages
- 67 Any other fruit - 1 dish, 1 kind
- 68 One dish of mixed fruit
- 69 Rhubarb - 3 sticks

Sunday Lunch Trug

- 70 A Trug of fruit and vegetables for Sunday lunch - must all be own produce.

Novice Flowers - rule 15 defines a novice

- 71 Rose - best single bloom
- 72 Dahlias - 1 vase of 3 blooms, any type or types, (mixed Colours allowed)
- 73 Pot Plant - Flowering or Foliage
- 74 Vase of Mixed Flowers

Novice Vegetables - rule 15 defines a novice

- 75 Collection of Vegetables - 4 kinds, 1 of each
- 76 Tomatoes - 3 round red, 1 variety
- 77 Onion - 1 best large
- 78 Carrot - 1 best large

Rule 15 - *Entries in Novice classes 71 to 78 are limited to those who have not won a first prize in the corresponding non-novice classes.*

Section Three - Home Industries

It is important to read the Home Industries Cookery and Preserves guidance and instructions available on the website as these explain the way some classes must be presented.

Flower Arranging (bought flowers allowed) - George Heath Cup 🏆

Displays may not be prepared in the exhibition hall, however facilities will be available outside.

- 79 Men only - an arrangement in a tankard - max. overall size 45cm
- 80 An arrangement in an egg cup - max. overall size 10cm
- 81 An arrangement in a tea pot – *not exceeding 35cm max. in any direction*
- 82 "Mellow Yellow" - *not exceeding 45cm overall in any direction*
- 83 An exhibit entitled "Platinum Jubilee" - accessories allowed. *This class will be displayed in individual alcoves - 60cm wide by 60cm high*

Cookery – Florence Parkin Cup 🏆

All entries must be covered in cling film or the 26cm clear covers provided.

- 84 "Platinum Jubilee"-a decorated sponge cake celebrating the Platinum Jubilee – *to be judged only on decoration*
- 85 Iced ginger traybake - *approx. 30x20cm approx. and presented in the tray* 🏆
- 86 An olive bread
- 87 Any cake to your own recipe, but not one stated in another class. Maximum of 8 ingredients with recipe supplied. Winning recipe will be a class next year. 🏆
- 88 4 sausage rolls
- 89 4 chocolate chip cookies
- 90 4 plain scones
- 91 Chantal's Raspberry and Chocolate Brownies to be made to her recipe on page 6
- 92 Men Only - An apple flan 🏆

Preserves – The Preserves Cup 🏆

All preserves should be in 450g/1lb sparkling clear glass jam jars and clearly labelled with the contents and the day, month and year made. Jars must not have a product or manufacturer's name embossed or otherwise marked on the jar. Jars should be filled to within 3mm of the top.

Jams, jellies and marmalade should be covered with either a wax disc and a cellophane top, or sealed with a twist / pliable press top which must be clean and in good condition and plain, without any commercial markings.

Curds should only be covered with a wax disc and cellophane top, and may be presented in 225g / 1/2 lb jars.

Chutneys should have an unmarked lid resistant to corrosion by vinegar, e.g. plastic lined metal.

- 93 A jar of cherry jam
- 94 A jar of soft fruit jam
- 95 A jar of any other stoned fruit jam
- 96 A jar of fruit jelly
- 97 A jar of marmalade
- 98 A jar of onion marmalade
- 99 A jar of fruit curd

Beverages and Eggs

- 100 Ladies Only - A fruit liqueur 🏆
- 101 Any home-made alcoholic drink
- 102 A bottle of fruit cordial
- 103 6 fresh eggs from exhibitors' own poultry - *must be unrefrigerated*

Section Three - Home Industries (continued)

Handicraft - Una Webb Cup 🏆

- 104 "Transformation Challenge" - transform a shirt or blouse into an item of clothing for a child –*present with a photograph of the original shirt/blouse*
- 105 A handmade thank you card
- 106 A decorative cushion cover
- 107 An item of jewellery
- 108 An item crafted from wood

Photography

Overall size of photograph not to exceed A4, and may be mounted but must be anonymous.

- 109 River Thames
- 110 A view from a window
- 111 Zooming in
- 112 Transport – in black and white

Art For All – Robbie Robertson Cup 🏆

- 113 A poster for next year's show. *Any medium.* Winner's poster to be used to advertise the 2023 show. To include the following information: "Saturday 19th August"; "12:30pm At Hurst Village Halls"; "www.hursthorticulturalsociety.org"
- 114 A collage
- 115 Landscape painting
- 116 Still life – any medium

Young at Heart - George Jones Cup 🏆

(Ages 1 – 101 years)

- 117 A decorated welly
- 118 A homemade refrigerator cake
- 119 A flower arrangement in a fruit or vegetable
- 120 A cross stitch bookmark – *can be from a kit, no larger than 6cm by 20cm*

Section Four – Children & Young People

Eligibility for each age group is based on age at 31/08/2022, and all are welcome to enter classes 1 to 120 as well, with the exception of 100 and 101.

Age Group: 5 years and under - Josie Hatch Nursery Cup 🏆

- 121 Tub of cress
- 122 3 decorated biscuits
- 123 Finger painting of a flower
- 124 A picture of the Queen

Age Group: 6 - 8 years - Josie Hatch Infant Cup 🏆

- 125 A pot of chives
- 126 3 butterfly cakes
- 127 Design your own Minecraft character
- 128 A picture of the Queen

Age Group: 9 - 11 years - Josie Hatch Junior Cup 🏆

- 129 A tray of salad leaves
- 130 4 chocolate brownies
- 131 A sock puppet
- 132 A picture of the Queen

Age Group: 12 - 15 years - Richmond Young Achiever Cup 🏆

- 133 A tray of salad leaves
- 134 A photograph entitled "Capturing The Moment" 🏆
- 135 An iced lemon drizzle traybake 🏆
- 136 A computer-generated Platinum Anniversary card
- 137 A Pen/Ink drawing in the style of Banksy – size A4

Recipe for Class 91 - Chantal's Raspberry and Chocolate Brownies

Ingredients

- 180g dark chocolate, min70% cocoa, broken into pieces
- 75g self-raising flour
- 45g cocoa powder
- 180g unrefined caster sugar
- 3 eggs
- 125g raspberries
- 180g unsalted butter
- Pinch of salt

Method

1. Pre-heat oven 180C/GM4 and line 20cm x 20cm baking tray with baking parchment.
2. Melt butter in a saucepan, remove from heat, add broken chocolate and leave 5 mins for chocolate to melt.
3. Sift cocoa powder and flour into bowl . Mix together with salt.
4. In another bowl, whisk sugar and eggs together until pale and fluffy (Preferably with a food mixer for approx. 3mins).
5. Stir the chocolate and butter until smooth and glossy, then pour into sugar and egg mix and fold together.
6. Add the flour and cocoa and fold gently until thoroughly mixed. Add raspberries and give a couple of turns to mix.
7. Transfer to baking tray, level out and put in oven for about 25mins so the edges are starting to show a cracked surface.
8. Leave in tin to cool completely, then divide into 9 squares.