



Schedule of the 133rd Annual Show

to be held at
HORRINGER COMMUNITY CENTRE

on
SATURDAY 21st JULY 2018
from 2.00 pm

Time-table of events leading up to the show

Tuesday 17th July - All completed entry forms must be returned to:
Show Secretary - Mrs. Jill O'Kelly, Half a Cot, Horringer, IP29 5SJ.

SHOW DAY SATURDAY 21st JULY

**Hall open at 8 am to receive exhibits.
All exhibitors must leave the hall by 10.15 am to enable judging to
commence.**

ANNUAL SHOW OPENS AT 2.00 pm

Entry fees: Adults £1.00 Children accompanied by adult FREE

4.00 pm - Presentation of Prizes

Exhibits may be removed from the hall after the presentation of prizes,
followed by clearing tables - all helpers very welcome.

Unless special arrangements have been made, any items remaining in the hall will
be disposed of at the discretion of the Committee.

SCHEDULE FREE

SHOW RULES

1. The Exhibitors must bring their own plates, dishes, vases, trays etc. with the exception of class 33.
2. Items must not have been previously shown at the Horringer Annual Show. Not applicable to pot plants.
3. All flowers, fruit and vegetables must be grown by the Exhibitors except for flower arranging classes. The Committee claims the right of requiring the Exhibitor to show the ground which has produced any of his/her exhibits.
4. The decision of the Committee as to entries in all cases to be accepted as final.
5. **No Exhibitor may stage more than ONE entry in any Class.**
6. The Committee reserves to the Judges the power to withhold any prize for want of merit.
7. The Committee will not hold themselves responsible for accidents, loss or damage to any article exhibited, but all reasonable care will be taken of them. All complaints must be made to the Committee.
8. All exhibits in sections 5 and 6 must have been in the possession of the exhibitor for the preceding two months.
9. All classes are open to all.
10. All entries in sections 7 to 13 must be the exhibitors own work.

SPECIAL AWARDS TO COMPETITORS

1. THE BRISTOL CHALLENGE CUP will be awarded to the member achieving the highest total prize money in the adult sections 1 - 11. No one can win the cup more than once in three years.
2. TWO DIPLOMAS will be awarded (at the discretion of the Judges) one for the best entry in the vegetable and fruit sections and one for the best entry in the flower sections.
3. PRIZES for all classes will be:- 1st - 90p, 2nd - 60p, 3rd - 30p.
4. POINTS for all classes will be:- 1st - 3 points, 2nd - 2 points, 3rd point.

NOTES FOR EXHIBITORS OF FLOWER, FRUIT AND VEGETABLE CLASSES

Exhibiting at a Flower Show can be a daunting experience and some people may be put off entering because they do not know how or what to exhibit. As with all things the best advice is "If in doubt ask". Speak to someone who regularly exhibits, ask questions of any committee member Here are some of the points that judges will look for in the various sections. Remember that at the end of the day the judge's decision is final.

Flowers and Ornamental plants

For assessing the merits of most exhibits of flowers and some exhibits of pot plants condition and uniformity are the important criteria.

Condition: An exhibit is in good 'condition' when the material of which it consists is in the most perfect stage of its possible beauty and is fresh and free from damage due to weather, pests, disease or faulty handling or any other cause.

Uniformity: An exhibit is 'uniform' when items of which it consists are alike in age, size and form. Remember also that if the exhibit is in a container to check to see if any dimensions are specified since wrongly sized ones are penalised as will be exhibits in dirty or broken pots. Also to avoid confusion note that **Herbaceous perennials** are *non woody* plants that die back to the ground at the end of a growing season. In the spring, the plant will produce shoots from its root system and develop its aboveground green stems and leaves. Plants such as Lavender, Fuchsias and Buddleia are not therefore herbaceous perennials.

Assessing the merits of fruit and vegetables.

For fruit and vegetables, condition, size, colour and uniformity are usually the main criteria taken into consideration when judging although in the case of potatoes shape and eyes are also taken into account. Points are awarded for each of these attributes but generally condition counts more than size. However there may be an exception in [fun] classes for the heaviest/longest vegetable where size is most important.

Other points to consider. In general these should be exhibited as the cook would want to receive them in the kitchen. Root vegetables must be free of soil but cleaning or washing should not damage the skin. Root vegetables should have tops cut off, except beetroot, leaving about 3" (7.5cm) remaining and leaf stalks should be neatly tied. Peas and beans should be cut off the vine with scissors leaving some stalk attached. Tomatoes should have the calyces attached. Raspberries, strawberries and gooseberries should be shown with stalks attached.

Condition Usually fruit should be ripe but over ripeness will be regarded as a deformity. Cleanliness, freshness, tenderness and presence or absence of coarseness or blemishes.

Size Fruits should be above average size for the cultivar but enormous specimens are not necessary or desirable. Meritorious if accompanied by quality (but only in those circumstances) as the production of large specimens requires more skill.

Colour Attractive, naturally produced colour is meritorious. Not always applicable but attractive colour can count for some vegetables such as carrots, peas and beans.

Uniformity All specimens should be alike in size, form and colour. All specimens should be alike in size, form and colour.

ENTRY SECTIONS & CLASSES

SECTION 1 - FRUIT - THE COLLINS TROPHY - awarded to the exhibitor with the highest number of points in this section:

Class

- 1 Gooseberries, 12 - any green, yellow or white variety.
- 2 Gooseberries, 12 – a red variety.
- 3 Blackcurrants (strigs)– 100 grams (approx.) 4 oz.
- 4 Redcurrants, (strigs) – 100 grams (approx.) 4 oz.
- 5 Raspberries, (stalks attached) 12.
- 6 A collection of 3 kinds of fruit (on 1 dish).
- 7 Any other fruit not mentioned above – strawberries, cherries, loganberries, tayberries, white currants etc.

SECTION 2 - VEGETABLES - THE SILVER CHALLENGE CUP - awarded to the exhibitor with the highest number of points in this section:

Class

- 8 Carrots, any variety 5.
- 9 French beans (dwarf or climbing), 6 pods.
- 10 Runner beans, 6 pods.
- 11 The longest runner bean.[Fun]
- 12 Broad beans (6 pods).
- 13 Lettuce, any variety, 1.
- 14 Onions, with foliage, 5.
- 15 Shallots, 6.
- 16 Peas, 6 pods.
- 17 Potatoes (any colour or any shape), 5.
- 18 Courgettes, 4 (4” – 6” optimum).
- 19 Tomatoes, 4 (with calyx).
- 20 Cherry tomatoes, 1 truss.
- 21 The tastiest tomato [Fun].
- 22 Cucumber, 1 (any variety)
- 23 Radishes, bunch of 6 with tops (any variety).
- 24 Rhubarb, 3 sticks, eating quality – leaves trimmed.
- 25 Rhubarb, longest stick, leaves trimmed.(Fun)
- 26 Beetroot, 3, any variety with tops.
- 27 Any other vegetable not mentioned above.

SECTION 3 - FLOWERS (except roses) - THE BRABROOK CUP - awarded to the exhibitor with the highest number of points in this section.

Class

- 28 Annuals mixed 1 container.
- 29 Antirrhinums, 3 spikes.
- 30 Dahlias, 6 blooms – any variety.
- 31 Herbaceous perennials, any variety, max 9 blooms.
- 32 Pinks, 3 sprays, any variety (with buds).
- 33 1 Hosta Leaf (display vase provided).
- 34 Annual sweet peas, with own foliage if desired – 1 container.
- 35 Pansies / Violas, 3 blooms.

SECTION 4 - ROSES - THE SILVER ROSE BOWL - awarded to the exhibitor with the highest number of points in this section.

Class

- 36 A pink or red rose, on stem with own foliage.
- 37 A white or yellow rose, on stem with own foliage.
- 38 Roses, 3 single stems.
- 39 Fragrant rose, 1 stem.
- 40 3 sprays of multi headed – any variety.
- 41 A vase of mixed roses (max 6 stems).

SECTION 5 - BUILDING AND PATIO ENHANCEMENT - THE HUTCHINSON CUP – awarded to the exhibitor with the highest number of points in this section.

Class

- 42 A window box not exceeding 25” in length.
- 43 A container of growing flowering plants, suitable for standing on a patio.
- 44 A container of growing foliage plants suitable for standing on a patio.
- 45 A container of 3 or more growing succulents for standing on a patio.
- 46 A container of no more than 3 growing herbs.

SECTION 6 - POT PLANTS, SUCCULENTS Etc. - THE LAINSON CUP – awarded to the exhibitor with the highest number of points in this section.

Class

- 47 A fuchsia in a pot – any variety.
- 48 An Orchid.
- 49 A pot fern or foliage plant.
- 50 A pot cactus or succulent.
- 51 Flowering shrubs, 3 stems – any varieties.
- 52 A pelargonium in a pot – any variety.
- 53 Herbs gathered in a container (4 varieties).
- 54 A container planted with cacti.

SECTION 7 - FLORAL ART - Two Trophies are awarded - **THE FLORAL ART CUP**– the best exhibit in this section and the **FRIARY CUP** to the exhibitor gaining the highest number of points. Accessories allowed in all classes at the discretion of the exhibitor.

Class

- 55 “Summer Glory”. Max 24” width/depth, height unlimited.
- 56 “Antiques Roadshow”, accessories permitted. Max 30” width/depth, height unlimited.
- 57 Petite arrangement in a shell “Jewel of the sea”. Max 9” height and width.

SECTION 8 - PRESERVES Etc. - THE CENTENARY CUP - awarded to the exhibitor gaining the highest number of points in this section. All jars must be labelled showing contents and date preserved.

Class

- 58 Jar of jam, 1 lb or 12 oz.
- 59 Jar of fruit jelly.
- 60 Jar of lemon curd.
- 61 Jar of marmalade, 1lb or 12 oz.
- 62 Jar of chutney or pickles.

SECTION 9 - COOKING - THE JOAN WHITING MEMORIAL TROPHY -

awarded to the exhibitor with the highest number of points in this section. All food to be covered with a polythene bag and remain so whilst exhibited. Exhibitors' own choice of recipes throughout section, except in classes 65.

Class

- 63 Cheese scones, 4.
- 64 Victoria Sandwich, 3 egg recipe.
- 65 Chocolate brownies, 4 – recipe provided.
- 66 A Gingerbread in a 2 lb/1kilo loaf tin.
- 67 A white loaf of bread, made by traditional methods.
- 68 3 bread rolls, made by any method.
- 69 Flapjacks, 4 pieces.

SECTION 10 - CRAFTS - THE BANK CUP - awarded to the exhibitor with the highest number of points in this section.

Class

- 70 An article of embroidery or canvas work.
- 71 An knitted toy in any thickness yarn.
- 72 An item made of felt.
- 73 A Christmas decoration in any medium.
- 74 An article made from wood, ceramics or pottery.
- 75 An item of craft not in the schedule.
- 76 A pencil drawing, max 17" x 13" including frame.
- 77 A framed painting in any medium, max 18" x 14" including frame.

SECTION 11 – PHOTOGRAPHY - Two National Trust Trophies are to be awarded, one for the highest number of points and one for the best exhibit in this section. Prints may be any size and may be mounted or unmounted. Excessive use of photo editing software is discouraged.

Class

- 78 Wild, zoo or farm Animal(s).
- 79 A flower or flowers.
- 80 Something blue.
- 81 A building or structure of interest.
- 82 A Suffolk landscape.

SECTION 12 - HORRINGER & ICKWORTH WOMEN'S INSTITUTE – ELIZABETH JOHNSON SHIELD

Class

- 83 Austerity Cake (recipe provided).
- 84 A Flower arrangement in a 1 lb jam jar.
- 85 A crocheted or knitted poppy buttonhole.

SECTION 13 - CHILDREN'S SECTION - the section has three main age groups with appropriate classes, further age splits may be made within the groups. A special schedule for the children's section is available with a separate entry form. Two small individual trophies to be awarded. One to the exhibitor with the highest number of points in Group B, and one to the exhibitor with the highest number of points in Group C. A £5 book token to be awarded to the winner of each group.

Group A – Open to children under 5 years of age.

Class

- 86 A potato print painting.
- 87 A decorated paper plate.
- 88 A model made from Lego/Duplo.

Group B – Open to children from 5 years and up to and including 9 years of age.

Class

- 89 A garden on a tray.
- 90 A Hama bead picture.
- 91 A Lego model of a house.
- 92 A model of a vehicle made from recycled material.
- 93 My favourite place – a photograph taken by the exhibitor.
- 94 A flower arrangement in a mug.

Group C – Open to children from 10 years and up to and including 14 years of age.

Class

- 95 A seaside scene on a tray.
- 96 An item of deco patch.
- 97 The Countryside – a photograph taken by the exhibitor
- 98 A decorated mug.
- 99 A flower arrangement suitable for a gift.
- 100 An A4 picture – any medium.

CHOCOLATE BROWNIES

125g dark chocolate (70%), broken up
175g block butter
3 large eggs
275g caster sugar
75g plain flour
1 level teaspoon baking powder

Oblong tin 20cm x 25cm, 4cm deep, greased and bottom lined.

1. Pre-heat oven to 180 o C (gas mark 4).
2. Put the broken-up chocolate and butter in a bowl over a pan of simmering water, without the bowl touching the water. When it has melted take it off the heat.
3. Whisk the eggs and sugar lightly together (don't overdo this). Stir the egg mixture and all the other ingredients into the chocolate.
4. Pour the mixture into the tin and bake near centre of oven for 30 minutes, until springy in the middle.
5. Leave the cake in the tin to get completely cold before dividing into 12 squares. Store in an airtight tin.

NB Oven temperature may vary, adjust accordingly

**Enquiries concerning show entries to Show Secretary:
Mrs Jill O'Kelly, Half a Cot, The Street, Horringer, Bury St Edmunds, IP29 5SJ
Tel: (01284) 735461
E: halfacot@waitrose.com**

**Flower Show Schedule kindly sponsored by
Sustain Services Ltd
www.sustainservices.co.uk**