



# SHOW SCHEDULE 2011

[www.ldga.org.uk](http://www.ldga.org.uk)

Free Church Hall, Norton Way South, Letchworth, SG6 1NX

STAGING: 8.30am - 11.30am  
JUDGING: 12 Noon onwards  
SHOW OPENS: 2.00pm  
AWARDS: 4.30pm

Followed by the Raffle Draw

## Judges

DAHLIAS ..... Mr D Hodgson  
DOMESTIC ..... Summer: Mrs A Clarey  
..... Autumn: Mr C. Barton  
CHRYANTHEMUMS,  
VEGETABLES & FLOWERS ..... Mr D Walker  
FLORAL ART ..... Mrs D Williams  
WINE ..... Letchworth Winemakers  
PHOTOGRAPHY ..... Mr J Mayhew

All entries on form please to be declared by 8.00pm on  
Thursday 7<sup>th</sup> July (Summer Show) and  
Thursday 15<sup>th</sup> September (Autumn Show)

to the Show Secretary Paul Heydon  
48 Lordship Lane, Letchworth Garden City, Herts, SG6 2BL  
Telephone (01462) 686630

## SHOW RULES

1. No exhibits may be removed before 4.30pm
2. The Judges decision will be final on all points.
3. All exhibitors must leave the hall by 11.30am
4. No exhibitor may enter more than one exhibit in each class in Autumn show.
5. The right to inspect growing crops, etc. from which items have been or will be exhibited, will be reserved at all times by the Association.
6. Fuchsias may not be shown in classes 20 - 26 inclusive in Summer show.
7. All exhibits must be the bona fide property of the exhibitors, and have been in his/her possession for 3 months prior to the show.
8. Judges may withhold prizes where exhibits are of insufficient merit and their decisions will be final.
9. No artificial flowers or materials may be used except in floral arrangement classes.
10. Every care will be taken with staged exhibits, but the Committee will not be responsible for any loss or damage.
11. All Chrysanthemums must comply with NCS classifications and will be judged to NCS rules.
12. All Dahlias must comply with NDS classifications and will be judged to NDS rules.
13. Exhibitors are requested, where possible, to name exhibits correctly as to varieties.
14. Vases will be available for floral exhibits. Exhibitors are requested to provide dishes for other classes.
15. Exhibitors may use their own vases providing they conform to show standards.
16. Each exhibitor is requested to remove any waste trimmings.
17. A novice shall be considered as not having previously won First Prize at any show, in the Novice section.
18. A non member may not hold a cup or trophy except classes 97 and 98 in Autumn Show.

## **Entrance Fees:**

Members: 30p per Class

Non-Members : pay double

All children's classes **FREE**

## **Prize Monies:**

1<sup>st</sup> - £1

2<sup>nd</sup> - 60p

3<sup>rd</sup> - 40p

**Award Cards given:** 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>

## **POINTS WILL BE AWARDED AS FOLLOWS:**

1 <sup>st</sup>	-	5 points
2 <sup>nd</sup>	-	3 points
3 <sup>rd</sup>	-	1 point

Except for the Championships 15, 10, 5 points

## Instructions for Showing

Read the Schedule and Rules carefully, noting particularly the time-table for Entries and Staging.

Allow ample time for staging and make sure that your Entry complies strictly with the schedule.

Try to stage your exhibits as attractively as possible, bearing in mind the following points:

1. Vegetables should be prepared by washing only. In no circumstances should oil or any polishing process be used.
2. Beet and carrots should have the leaves removed, leaving approximately 4 inches (10cms) of leaf stalk.
3. Onions should be shown without tops.
4. Sweet corn should have their husks and silks attached.
5. Shallots should be staged as separate bulbs and not as clusters and for pickling should pass through a 1inch (2.5cm) diameter ring.
6. Soft fruit may be shown with stalks attached.
7. Wine to be in clear bottles. Fluted bottoms and flanged corks preferred.
8. Floral Art covers any plant material with or without accessories, bases, candles, fruit etc. Miniature - not more than 4". Petite - not more than 9".
9. Leeks should be shown with roots, teased, washed but not trimmed.

Please ensure that jams and preserves are clearly labelled. Jams to be sealed with waxed paper.

Note:

1. For all other exhibits, if the names of the cultivars are known please identify.
2. Try to exhibit specimens of uniform size, especially in the fruit and vegetable classes.

# 47<sup>th</sup> ANNUAL SUMMER SHOW

Saturday, 9<sup>th</sup> July 2011

## FLOWERS

### Class

1. Roses 1 vase, 3 H T, specimen blooms, one variety
2. Roses 1 vase, 3 blooms, shrub rose, one variety
3. Roses 1 vase, 3 H T, specimen blooms, two or more varieties
4. Roses 1 vase, 1 H T specimen bloom
5. Roses 1 vase, floribunda, 3 stems, 1 variety
6. Sweet Peas 1 vase, 9 sprays, 1 variety, white or cream
7. Sweet Peas 1 vase, 9 sprays, blue or mauve
8. Sweet Peas 1 vase, 9 sprays, pink or red
9. Sweet Peas 1 vase, 9 sprays, bi-colour
10. Sweet Peas 1 vase, 9 sprays, mixed
11. Flowers 1 vase, any mixed, own foliage only
12. Pinks 1 vase, 5 blooms, distinct or mixed
13. Pansies 1 vase, dish or bowl, 6 blooms under 1½" across the face
14. Pansies 1 vase, dish or bowl, 6 blooms over 1½" across the face
15. Viola 1 vase, dish or bowl, 6 blooms
16. Any flowers, excluding classes 1-10, 12-15, Pink or Red, one kind
17. Any flowers, excluding classes 1-10, 12-15, Yellow or Orange, one kind
18. Any flowers, excluding classes 1-10, 12-15, White or Cream one kind
19. Any flowers, excluding classes 1-10, 12-15, Blue or Mauve one kind

*Note:* Classes 16 - 19. The colour specified should be predominant  
Uniformity of colour is required. Any number

### **Class**

20. 1 pot plant, tuberous or bulb, 3  $\frac{1}{2}$ " pot or under
21. 1 pot plant, tuberous or bulb, over 3  $\frac{1}{2}$ " pot
22. 1 pot plant, floral, 3  $\frac{1}{2}$ " pot or under
23. 1 pot plant, floral, over 3  $\frac{1}{2}$ "
24. 1 pot plant, foliage, 3  $\frac{1}{2}$ " pot or under
25. 1 pot plant, foliage, over 3  $\frac{1}{2}$ "
26. 1 pot plant, (ladies only)
27. 1 pot plant, Begonia
28. Cacti, specimen 1
29. Succulents, specimen 1
30. Flowering shrubs, 1 vase mixed or distinct
31. 1 pot plant, Fuchsia, any shape or form , any pot size
32. 1 pot plant, Fuchsia, bush, maximum pot size 6  $\frac{1}{2}$ "
33. 1 pot plant, Fuchsia,  $\frac{1}{4}$  or  $\frac{1}{2}$  standard, any pot size, lengthy of clear stem soil to branch minimum 12" maximum 18", or minimum 19" maximum 30"
34. 1 pot plant, Fuchsia, full standard, any pot size, length of clear stem soil to branch minimum 30" maximum 42"

## **VEGETABLES**

### **Class**

35. Rhubarb, 3 natural stalks, approx 3" of leaf left, bud scales removed
36. Peas, 9 pods
37. Broad Beans, 9 pods
38. Potatoes, 5 white or coloured, any variety
39. Lettuce, 2 Cos
40. Lettuce, 2 cabbage
41. Cabbage, 1 any variety with 2" - 4" stalk
42. Carrots, 5 any variety
43. Cauliflower, 1 with 2"-4" stalk
44. Beetroot, 5 globe, 4" tops
45. Courgette, 3
46. Any other vegetable

## FRUIT

### Class

47. Gooseberries, 1 dish of 12 berries
48. Blackcurrants, 1 dish of 9 bunches
49. Redcurrants, 1 dish of 9 bunches
50. Strawberries, 1 dish of 9
51. raspberries, 1 dish of 9
52. Any other fruit

## DOMESTIC

### Class

53. Marmalade, one 1lb (454g) jar, made from fresh fruit
54. 6 sausage rolls, shortcrust pastry
55. 1 Victoria Jam Sponge (men only - recipe as Autumn Show)
56. Quiche Lorraine

**Recipe:** 6 oz (150g) shortcrust pastry (plain or wholemeal flour)

#### **Filling:**

2 rashers streaky bacon, chopped and cooked

1 small onion, chopped and cooked                       $\frac{1}{4}$  pt (125ml) single cream

2oz (50g) cheddar cheese, grated                      2 eggs (medium)

Tomato slices and parsley to garnish                      salt & pepper

Oven preheat to 180°C/gas Mark 4

#### **Method:**

Preheat oven to 180°C/gas Mark 4. Make pastry, line a 7" (18cm) flan ring/dish. Mix all filling ingredients and pour into pastry case. Bake for 25 - 35 minutes until filling is set and pastry cooked. Garnish with tomato and parsley.

### 57. 6 Scones

#### **Recipe:**

8oz (200g) self-raising flour

Salt

2oz (50g) butter or margarine

1 egg medium

2oz (50g) sugar

$\frac{1}{4}$  pint (125ml) milk approximately

#### **Method:**

Sift flour and salt. Rub in margarine, add sugar. Mix to a soft dough with beaten egg and milk. Roll out 1" (2.5cm) thick, cut into rounds 2-2  $\frac{1}{2}$ " (5-6 cm) diameter. Place on a baking tray, brush over with egg or milk and bake for 10 - 12 minutes (near top of oven). 220°C/ Gas mark 7

## 58. Golden Harvest cake

### *Recipe:*

8oz (200g) self-raising flour  
6oz (150g) margarine  
6oz (150g) castor sugar  
6oz (150g) sultanas  
1oz chopped walnuts  
2 eggs (medium)  
Grated rind of one orange  
2 table spoons orange juice

### *Method:*

- 1 Cream margarine, sugar and orange rind until fluffy
  - 2 Beat in eggs one at a time
  - 3 Fold in flour, orange juice, sultanas and nuts
  - 4 Place mixture in lined, greased 7" (18cm) round tin
  - 5 Place mixture in middle of pre-heated oven, 170°C/gas mark 3, for 1  $\frac{1}{2}$  hrs
- (make 2 days before the show and store in an air-tight container)

## 59. Carrot Cake

### *Recipe:*

150g/6oz light Muscavado sugar  
175ml/6fl oz sunflower oil  
3 large eggs, lightly beaten  
125g/ 5oz grated carrot (about 3 medium carrots)  
100g/4oz raisins  
Grated zest of 1 medium orange  
150g/6oz self-raising flour  
1 tsp bi-carbonate soda  
1  $\frac{1}{2}$  tsp ground cinnamon  
 $\frac{1}{2}$  tsp grated nutmeg

### *Method:*

- 1 Pre-heat the oven to 160°C/ Gas 4/ fan oven 150°C. Grease and line the base and sides of a 7" (18cm) square cake tin. Tip the sugar into a large mixing bowl, pour in the oil and add the beaten eggs. Lightly mix and then stir in the grated carrots, raisins and orange rind.

- 2 Sieve the flour, soda and spices and add to the ingredients in the mixing bowl. Stir until all the ingredients are combined.  
(the mixture is very runny at this stage)
- 3 Pour the mixture into the prepared tin and bake for 50-60 minutes (middle shelf), until it feels firm and springy when you press it in the centre. Cool in the tin for 15 minutes, then turn out, peel off the paper and cool on a wire rack.

***For the Orange Icing you will need:***

3 heaped tbsp of icing sugar

2-3 tsp orange juice

piping bag/No3 icing pipe (or drizzle from the end of a teaspoon)

***Method:***

Beat the ingredients together in a small basin until smooth. Set the cake on a serving plate and drizzle the icing over the top whilst the cake is still warm.

## **CHILDREN'S CLASSES**

**Class**

60. 6 Fancy cakes
61. Arrangement of any flowers and foliage, in an unusual container
62. A miniature garden in a seed tray
63. A fancy figure novelty using items from the garden and a cocktail stick
64. Design a greetings card (maximum size A5)

## **HOME MADE WINE AND BEER**

**Class**

65. 1 Bottle Red
66. 1 Bottle Beer
67. 1 Bottle Beer

*Note: See instructions for showing*

## **FLORAL ART**

**Class**

68. A petite arrangement, not to exceed 9"
69. A miniature exhibit, not to exceed 4" overall

## **PHOTOGRAPHY**

**Class**

70. Transport
71. Trees

*Note: All photographs to be unmounted, not to exceed 7" by 5" and  
**NOT TO BE DIGITALLY ENHANCED***

# ANNUAL AUTUMN SHOW

Saturday, 17<sup>th</sup> September 2011

## POT PLANTS

### Class

1. One Regal Pelargonium / Geranium
2. One Fuchsia, any pot size
3. One pot plant, Foliage (excluding class 6)
4. One pot plant, Floral (excluding class 5)
5. One pot plant, Begonia, Floral
6. One pot plant, Begonia, Foliage, any variety
7. Cacti, Specimen 1
8. Succulent, Specimen 1

## FLOWERS

### Class

9. 1 vase Gladioli, 1 spike, any colour, any cultivar
10. 1 vase Gladioli, 3 spikes, one variety, red or pink
11. 1 vase Gladioli, 3 spikes, one variety, blue or mauve
12. 1 vase Gladioli, 3 spikes, one variety, white, cream or yellow
13. 1 vase Gladioli, 3 spikes, mixed
14. 1 vase, any mixed flowers, not more than 12 stems  
*Judged: 10 Arrangements, 15 Colour, 25 Quality*
15. 1 vase, Border Carnations and/or Pinks, 6 stems
16. 1 vase, Roses 2 HT blooms, 1 variety
17. 1 vase, 6 blooms, African Marigolds
18. 1 vase, 6 stems, Asters

## DAHLIAS

### Class

19. 1 vase , 1 bloom, giant decorative
20. 1 vase, 3 blooms, large decorative, any cultivars
21. 1 vase, 3 blooms, medium decorative, any cultivars
22. 1 vase, 5 blooms, small and/or miniature decorative, any cultivars
23. 1 vase, 1 bloom, giant cactus and/or semi-cactus, any cultivar
24. 1 vase, 3 blooms, large cactus and/or semi-cactus, any cultivars
25. 1 vase, 3 blooms, medium cactus and/or semi-cactus, any cultivars
26. 1 vase, 5 blooms, small or medium cactus and/or semi-cactus, any cultivars
27. 1 vase, 5 blooms, small and/or medium ball, any cultivars
28. 1 vase, 5 blooms, Pom Pom, any cultivars
29. 1 vase, or bowl mixed Dahlias, arranged for effect
30. 1 vase, mixed Dahlias with buds.

## CHRYSANTHEMUMS

### Class

31. 3 vases , 3 blooms in each, 3 distinct cultivars

Entry Fee: 50p Prizes: 1<sup>st</sup>: £2.00 2<sup>nd</sup>: £1.20 3<sup>rd</sup>: 80p  
(Sponsored by **Tom Chilvers**)

32. 1 vase , 3 blooms, any mix from Section 23, 24, 25 A and/or B
33. 1 vase , 3 bloom, Distinct, Section 23 A or B
34. 1 vase , 3 bloom, Distinct, Section 25 A or B
35. 1 vase, 3 sprays, Singles
36. 1 vase, 3 sprays, Doubles

## VEGETABLES

### Class

37. Leeks, three
38. Potatoes, white kidney, 1 dish of five
39. Potatoes, white round, 1 dish of five
40. Potatoes, coloured kidney, 1 dish of five

## VEGETABLES continued

41. Potatoes, coloured round, 1 dish of five
42. Dish of Potatoes, 3 white, 3 coloured
43. Marrows, 2 for the table
44. Cucumbers, 2 indoor
45. Tomatoes, standard size, 6 (with calyx)
46. Tomatoes, cherry size, 6 (with calyx)
47. Cabbage, 2 any cultivar, culinary with 2"- 4" stalk
48. Beetroot, 5 globe, 4" tops
49. Runner Beans, 9
50. French Beans 9
51. Carrots, 5 long, with 4" tops
52. Carrots, 5 short, with 4" tops
53. Parsnips, 3 with 4" tops
54. Shallots, 12 pickling, maximum 30mm
55. Shallots, 12 over 30mm
56. Sweetcorn, 2 cobs, 1 with grain exposed
57. Onions, 6 (excluding sets)
58. Onions, 6 (grown from sets)
59. Onions, 6 under 8oz in weight
60. Onions, 6 red
61. Aubergines, 2
62. Peppers, 2
63. Courgettes, 3
64. Any other vegetables

### Class

#### 65. Vegetable Championship

Entry Fee: 50p

Prizes: 1<sup>st</sup>: £2.00 2<sup>nd</sup>: £1.50 3<sup>rd</sup>: £1.00

To be staged on a board 15" x 15".

Any four from the following eight.

1. Beetroot(3)
2. Carrots (3)
3. Courgettes(2)
4. Onions(3)
5. Potatoes(3)
- 6 Shallots (6)
7. Sweetcorn (2)
8. Tomatoes (3)

## NOVELTY VEGETABLE

### Class

- 66. Longest Runner Bean - 1<sup>st</sup> Prize only
- 67. Heaviest Potato - 1<sup>st</sup> Prize only

## FRUIT

### Class

- 68. Pears, 1 dish of 5, any variety
- 69. Apples, cooking, 1 dish of 5, any variety
- 70. Apples, dessert, 1 dish of 5, any variety
- 71. Stone fruit, 1 dish of 5
- 72. Raspberry, 1 dish of 12
- 73. Blackberry/hybrid, 1 dish of 12
- 74. Any other fruit

## CHILDREN'S CLASSES

### Class

- 75. Arrangements of fresh flowers and foliage, accessories permitted
- 76. The largest sunflower head
- 77. Any novelty figure using items from the garden, plus pins and/or cocktail sticks
- 78. 6 jam tarts (shortcrust pastry)

## DOMESTIC

### Class

- 79. Jam, 1 lb (454g) jar (stone)
- 80. Jam, 1 lb (454g) jar (soft)
- 81. Jelly, one approx, 1/2lb (227g) jar (soft)
- 82. Pickled Onions, one jar
- 83. Chutney or Pickle, one jar
- 84. Fruit Cake

#### *Recipe:*

8oz (200g) self raising flour

$\frac{1}{4}$  teaspoon salt (1.25g)

4oz (100g) margarine

Milk to mix

2 eggs (medium)

4oz (100g) castor sugar

9oz (225g) mixed fruit

**Method:**

Sieve flour and salt, beat margarine until soft, add sugar and cream until fluffy, add eggs one at a time, together with a teaspoon of flour between each, add milk and a little flour, stir, then beat. Stir in fruit and remaining flour. Bake in a moderate oven 180° C/ Gas Mark 4. Cook for approximately 1 hour. Use a 7" (18cm) round tin.

85. Victoria Jam Sandwich

**Recipe:**

4oz (100g) castor sugar

4oz (100g) margarine

4oz (100g) self raising flour

2 eggs (large)

Jam

**Method:**

Cream fat and sugar, add eggs and fold in flour. Bake at 180° C/ Gas Mark 4 for 20 to 25 minutes. Use 7" (18cm) sponge tins.

When cold, sandwich together with jam, sprinkle with caster sugar.

## HOME-MADE WINE AND BEER

**Class**

86. 1 Bottle White or Golden

87. 1 Bottle Red

88. 1 Bottle Beer

*Note: See instructions for showing*

## FLORAL ART

**Class**

89. An arrangement of fresh flowers and foliage in an unusual container

90. A miniature exhibit, not to exceed 4"

91. A petite arrangement, not to exceed 9" overall

## PHOTOGRAPHY

**Class**

92. My Pet

93. A Local Scene

*Note: All photographs to be unmounted, not exceed 7" x 5" and*

**NOT TO BE DIGITALLY ENHANCED**

## NOVICE SECTION

(See Rule 17)

### Class

94. Vegetables: (Miniature Cup)

An exhibit of any 3 distinct varieties. Number as per veg classes.

To be judged on quality

95. Chrysanthemums: (Miniature Cup)

3 Vases, 3 blooms of one distinct cultivar in each vase

96. Dahlias: (Miniature Cup)

2 vases, 3 blooms in each. Each with one classification, eg small cactus, small decorative or Pom Pom, one variety in each vase.

### Class

97. **North Herts Dahlia Championship** - Please name exhibits  
(Sponsored by **Cheap as Chips**)

Choose 5 items from the following

3 Giant decorative or semi-decorative in separate vases

3 large decorative or semi- decorative in one vase

3 Giant Cactus / Semi-cactus in separate vases

3 Large Cactus / Semi-cactus in one vase

5 Medium Decorative in one vase

3 Medium Cactus/Semi-cactus in one vase

5 Small or Miniature Decorative in one vase

5 Small or Miniature cactus / Semi-cactus in one vase

5 small Ball in one vase

5 Miniature Ball in one vase

9 Pom Pom in one vase

Entry Fee: £1.00

Prizes: 1<sup>st</sup>: £20 2<sup>nd</sup>: £15 3<sup>rd</sup>: £10 4<sup>th</sup>: £5

98. **North Herts Chrysanthemum Championship** - Please name exhibits

Choose 3 items from the following:

1 vase, intermediate A or B, 5 blooms

1 vase, Reflex A or B, 5 blooms

1 vase, Incurves A or B, 5 blooms

1 vase of 5 stems of single or double sprays

One cultivar in each vase

Entry Fee: £1.00

Prizes: 1<sup>st</sup>: £20 2<sup>nd</sup>: £15 3<sup>rd</sup>: £10 4<sup>th</sup>: £5

# CUPS AND AWARDS

All awards at the judges discretion

## PRESENTED AT THE SUMMER SHOW

THE FUCHSIA CUP

THE FUCHSIA BLUE RIBBON

THE SOCIETY BOWL

THE CORONATION CUP

(Donated by LAURIE COOK)

THE NEWCOMERS SHIELD

(Donated by LAURIE COOK)

NSPS BRONZE MEDAL

RNRS BRONZE MEDAL

Most Points Classes 31-34

Best exhibit Classes 31-34

Most Points Roses Classes 1-5

Most points vegetables & fruit Classes 35-52

Most points showing at Letchworth for the first time

Best exhibit Sweet Peas Classes 6-10

Best exhibit Roses Classes 1-5

## PRESENTED AT THE AUTUMN SHOW

THE ASSOCIATION CUP

THE LADIES CUP

THE MRS G M ASHWELL CUP

THE BENNETT CUP

THE DR MACFADYN CUP

THE W H GAUNT CUP

THE E D VIRGIN CUP

THE C F BALL CUP

THE DENT & COCKLE CUP

THE JJ CHALMERS TROPHY

THE NEWCOMERS TROPHY

THE DOUG CLARKE CUP

THE CHILDRENS CUP

MINIATURES CUPS

NDS SILVER MEDAL

NDS BRONZE MEDAL

NORTH HERTS DAHLIA CHAMPIONSHIP TROPHY

NORTH HERTS CHRYSANTHEMUM TROPHY

Most Points Dahlias Classes 19-30

Most Points Domestic Classes 79-85

Best exhibit Pot plant Classes 3-6

Winner Chrysanthemums Class 31

Most Points Vegetables Classes 37-64

Best exhibit Vegetables Classes 37-64

Winner Vegetable Championship Class 65

Most Points Flowers Classes 9-18

Best exhibit Floral Art Classes 89-91

Best Bloom Chrysanthemum

Most points sowing at Letchworth for the first time

Most Points Wine & Beers classes - both shows

Most Points Children Classes 75-78

Novice Winner classes 94, 95 & 96

Best dahlia exhibit

Best dahlia exhibit - Runner Up

Winner Class 97 (replica awarded)

Winner Class 98 (replica awarded)

### ASSOCIATION AFFILIATED TO:

The Royal National Rose Society, The National Dahlia Society \*

The British Fuchsia Society, The Royal Horticultural Society \*

The National Sweet Pea Society, National Vegetable Society



## NOTES



## NOTES