

RULES

1. ALL PAID-UP Members shall be eligible to compete in all classes.

2a) ALL EXHIBITS in Classes 1 to 31 (vegetables, fruit, cut flowers and shrubs) must have been grown by the Exhibitor.

2b) ALL EXHIBITS in Classes 32 to 35 (pot plants) must have been in the Exhibitor's possession for more than three months prior to Show.

2c) Plant material used in Decorative Classes 38 - 40 need not have been grown by the Exhibitor.

2d) ALL EXHIBITS in Classes 41 - 50 (home produce) must have been prepared by the Exhibitor within 12 months prior to Show.

Note that the RHS Show Handbook definition of Vegetable and Fruit applies (e.g. tomatoes, rhubarb and mushrooms are all classed as Vegetable).

3. All ENTRIES must be on a Club ENTRY FORM and submitted at the Wednesday Club meeting immediately prior to Show, with the entry fee of 10p per exhibit. Exhibit will be disqualified if not staged in accordance with the submitted ENTRY FORM. *Exhibitors should keep a careful note of classes entered.*

4. EXHIBITORS MAY EXHIBIT ONLY ONE ENTRY IN A CLASS.

5. An EXHIBITOR'S NUMBER and one ENTRY CARD for each class entered will be issued by the Treasurer. Each ENTRY CARD must be filled in on both sides to show the CLASS entered and the EXHIBITOR'S NUMBER. The front of the card must also show the Exhibitor's name, and a description of the entry as per the Schedule (e.g. "four onions", "five stems of pinks"). The ENTRY CARD must be placed face down alongside the exhibit.

6. ALL EXHIBITS MUST BE STAGED BY 11 am on the day of the Show. Exhibitors must supply their own plates and vases. Exhibitors must leave the Hall when judging commences (11 am). Only Club Officials may be present when judging is in progress.

7. IN ALL CASES THE JUDGE'S DECISION IS FINAL and cannot be altered. Complaints and comments will be recorded by Club Officials and addressed in relation to future shows.

8. IN CLASSES WITH LESS THAN THREE EXHIBITS, it will be left to the Judges' discretion which prizes, if any, will be awarded.

9. "BEST IN...." awards (e.g. Joan Winter Shield, Baden Hanton Cup) will be determined directly by the Judges.

10. Awards based on the "HIGHEST NUMBER OF POINTS" will be calculated by CLUB OFFICIALS from the individual prizes awarded by the Judges. Three points will be awarded for a First Prize, two points for a Second Prize and one point for a Third Prize. In the event of a tie, the highest number of First Prizes awarded (and, if necessary, the highest number of Second Prizes) will be taken into account. Winners excluded by the tie-break rule will be awarded a Certificate.

11. ALL CHALLENGE CUPS AND THE SHIELD are held by winners for one year, or part of a year if a tie takes place. All Cups and Shields remain Club property, and must be returned to the Club on or before the Wednesday Club meeting prior to the next Show. The RHS Banksian Medal, the N&NHS Bronze Medal and Certificates are permanent awards and become the recipient's own property.

12. UNLESS MARKED "NOT FOR SALE", all exhibits will be either auctioned at the end of the Show, with proceeds to Club funds, or donated to deserving members of the local community.

13. ALL EXHIBITS AND PERSONAL PROPERTY SHALL BE AT EXHIBITOR'S RISK. The Club shall not be deemed responsible for any loss howsoever caused.

BLOFIELD & DISTRICT GARDENING CLUB

Website: www.blofieldgardeningclub.org.uk

affiliated to The Royal Horticultural Society & The Norfolk & Norwich Horticultural Society

RULES AND SCHEDULE FOR ANNUAL SUMMER SHOW MARGARET HARKER HALL, BLOFIELD, SATURDAY, 11 JULY '26 2 pm

SPECIAL AWARDS

THE BLOFIELD & DISTRICT GARDENING CUP

Awarded for the highest number of points in the show

The winner will also receive THE ROYAL HORTICULTURAL SOCIETY BANKSIAN MEDAL

C & C GREEN CUP

Awarded to the Exhibitor with the Highest Number of Points in Classes 1 to 17 (Vegetable Classes)

The winner will also receive the

NORFOLK & NORWICH HORTICULTURAL SOCIETY BRONZE MEDAL

HARVEY CHALLENGE CUP

Awarded to the Exhibitor with the Highest Number of Points in Classes 18 to 23 (Fruit Classes)

MORRISH CHALLENGE CUP

Awarded to the Exhibitor with the Highest Number of Points in Classes 24 to 31 (Flowers & Shrub Classes)

THOMAS CUP

Awarded to the Exhibitor with the Highest Number of Points in Classes 32 to 36 (Pot Plant Classes)

JOAN WINTER SHIELD

Awarded by the Judge for the Best Exhibit in Classes 38 to 40 (Decorative Classes)

NAN BRINDLEY CUP

Awarded to the Exhibitor with the Highest Number of Points in Classes 41 to 50 (Home Produce Classes)

BADEN HANTON MEMORIAL CUP

Awarded by the Judge to the Exhibitor for the best exhibit in the Vegetable Classes 1 - 17 (Vegetable Classes)

JOHN WHITTAKER MEMORIAL SALVER

Awarded by the Judge to the Exhibitor for the best exhibit in the Cut Flower/Shrub Classes 24-31

THE GOULD PLATE

Awarded by the Judge for the best exhibit in the Pot Plant Classes 32 - 36

THE DRAKE AWARD

Awarded by the Judge for the best exhibit in the Fruit Classes 18 - 23

PRIZE MONEY

Prize Money will be Distributed on the Basis of :-

1st Prize £1.00 2nd Prize 60p 3rd Prize 40p

FRUIT AND VEGETABLE DIVISION (Classes 1- 23)

VEGETABLE EXHIBITS (Classes 1 - 17)

1. 6 pods of Broad Beans
2. 6 Pods of Peas
3. 6 Pods of Runner or French Beans
4. 1 Cucumber, *show with remnant of flower in place*
5. 2 Courgettes, *show with remnant of flower in place*
6. 1 Stem of Lettuce, *show as grown with root and all leaves in place*
7. 3 Tomatoes, *show with calyx in place*
8. 5 Potatoes (Coloured or White), all of one named variety
9. 3 Carrots }
10. 3 Beetroot } *These crops to be shown "as grown"*
11. 4 Onions } *with some foliage in place*
12. 6 Shallots }
13. 4 Stalks of Rhubarb, *show with heel and approx. 3" of top foliage*
14. Collection of Culinary Herbs (3 varieties, 1 stem of each)
15. Collection of Vegetables, one of each kind, minimum 3 kinds; maximum 6 kinds
16. 3 of one cultivar of any vegetable not mentioned above
17. The longest runner bean

FRUIT EXHIBITS (Classes 18 - 23)

18. 6 Gooseberries
19. 12 Raspberries - *shown with stalks attached*
20. 6 Strawberries - *shown with stalks attached*
21. 6 Strings of Red Currants } *show as complete racemes of*
22. 6 Strings of Black Currants } *berries as detached from the main stem*
23. 6 fruits or 6 strings of small fruit of any one cultivar not mentioned above

FLOWER AND SHRUB DIVISION (Classes 24- 36)

CUT FLOWER AND SHRUB EXHIBITS (Classes 24 - 31)

Exhibit in a vase large enough for stems to be counted without removal from vase

24. 1 Single Rose displayed in a frame, as supplied
25. 1 Stem of multi-headed Rose in a vase – *including leaves*
26. 5 Stems of Pinks, mixed or same variety - *do not disbud*
27. 5 Stems of Annual Sweet Peas, mixed or same variety
28. Any Other Flower, 3 of one kind, excluding Hydrangea
29. 8 Fuchsia Heads displayed on a plate
30. 7 different stems of Perennials/Biennials, in a vase
31. 1 Stem of Hydrangea

POT PLANT EXHIBITS (Classes 32 - 36)

32. Pot Plant (Foliage), grown in a pot not exceeding 8" } *Exhibit in the pot*
33. Pot Plant (Fuchsia), grown in a pot not exceeding 8" } *used to grow the*
34. Pot Plant (Flowering), grown in a pot not exceeding 8" } *exhibit. Do not use*
(excluding Pot Plant from Class 36 below) } *a secondary pot*
35. Collection of 3 Cacti and/or Succulents
36. Pot Plant, using the free plug-plant provided by the Club, pot not exceeding 8"

Class 37: A project undertaken by children of the Blofield Forestry School

DECORATIVE DIVISION (Classes 38- 40)

*Exhibits will be staged on a light blue base approx. 24 inches deep, and against a light blue background, height 25 inches.
Natural Plant Material only – and no oasis - to be used.*

LARGE EXHIBIT

Class 38: "An Informal Arrangement of Garden Flowers in a Vase". Max. diameter 15"

SMALL EXHIBITS

Class 39: "A Corsage for the Bride's Mother"

Class 40: "An arrangement in a wine glass"

HOME PRODUCE DIVISION (Classes 41 - 50)

Exhibitor's own recipes to be used - except in class 43, where the recipe will be provided.

BAKING EXHIBITS

Exhibits must be covered with cling film or similar protection, and affixed with a label stating the date of baking.

Presentation on disposable paper plates is preferred (to minimise the risk of contaminating food items when handling at the after-Show auction).

41. A loaf of bread, exhibitor's choice of flour, size and shape - made in a bread-maker
42. A loaf of bread, exhibitor's choice of flour, size and shape - hand made
43. Six (6) iced cup cakes
44. Four (4) fruit scones
45. A Chocolate Cake - recipe on reverse of entry form
46. One (1) Treacle Tart - short crust pastry

PRESERVES EXHIBITS

*Size of jar used is at the Exhibitor's discretion, but should be of sufficient size for the Judges to properly consider the appearance of the Exhibit and to sample the contents.
All jars must be labelled with a basic description (e.g. Orange & Grapefruit Marmalade) and the date made.*

47. 1 Jar of lemon Curd
48. 1 Jar of Summer Fruit Jam, (single or mixed fruit)
49. 1 Jar Marmalade (any single or mixed citrus fruit)
50. 1 Jar of Chutney