

CHAIRMAN

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SHOW SECRETARY

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ASSISTANT SHOW SECRETARY

Jane Campbell
3 Roberts Wood Drive
Chalfont St Peter
SL9 OHN
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SHOW JUDGES

For Vegetables and fruit

MR P MAZILLIUS

For Flowers

MR BILL BOSSOM

MRS A M LEE

For Domestic Classes

MRS D CLARK

MRS N DESMOND

For Floral Art

MRS P DIBBEN

For Photographic Classes

MR TONY DARBYSHIRE

CUPS

Elkins-Green Cup

For the highest points total in Classes 1-87

A J Berridge Cup

For the highest points total in Classes 1-67

S S Beeson Cup

For the highest points total in classes 1-21

Robinson Cup

For the highest points total in Classes 22-27

Senecal Memorial Trophy

For the highest points total in Classes 28-35

Residents Cup

For the highest points total in Classes 36-67

E Stancer Cup

For the highest points total in Classes 69-73

I Palfreeman Cup

For the highest points total in Classes 74-87

William Sharp Cup

For the highest points total in Classes 96 -107

Fred Sawyer Cup

For the winner of first prize in Class 10

J J Williams Cup

For the winner of first prize in Class 17

Gyle Thompson Memorial Cup

For the best exhibit in Classes 28-67

Coxhead Cup

For the winner of first prize in Class 52

The Jack Wennel Trophy

For the exhibitor with the highest points in classes 59,63 and 67, **change in 2009** classes 90-95 not to be won by the same exhibitor two years running.

WINNERS 2008

Mr B J Brackley

Mr B J Brackley

Mr B Eldridge

Mrs J Campbell

Mr R Jeffery

Mrs C May

Mrs D E Neil

Mr R Thomas

Claire De Carle

Mr B Nicholson

Mr B J Brackley

Mr B J Brackley

Dr A Davison

Mrs Anderson

Mrs Bodger

Argent Cup For the highest points total in Classes 53-67	Mrs C May
Boyd-Carpenter Cup For the best Rose in the Show	Mrs J Hall
Fred Tomlin Memorial Cup For the highest points total in Classes 1-4 incl., 6, 11, 12 & 13	Mr B Eldridge
Rose Bowl For the best exhibit in Classes 69-73	Mrs D Monk
The Home Fare Award For the highest points total in Classes 74-80	Mrs J Hall
The Harvest Award For the highest points total in Classes 81-87	Mr R Thomas
The John Ray Cup For the best exhibit in Club Vegetable Tray class	Mr B Eldridge
The Chrysanthemum Cup For the best exhibit in Club Flower Vase class	Mrs C May
The Chairman's Cup To be presented at the Chairman's discretion	Mrs J Hall
The Imp Cup For the best miniature garden	Callum Wright
Junior Challenge Cup For best overall performance in the junior classes	Samantha Eastwood

All cup winners will receive a Certificate in June to retain, when cups are returned for engraving.

PRIZE MONIES TO BE AWARDED	1st	2nd	3rd
Classes 69 to 73	£5.00	£4.00	£3.00
Classes 110-115	£2.00 (first Prize only)		
All other Classes	£3.00	£2.00	£1.00

(see rule 9 on page 14 about collecting at the Show)

In the Exhibitors own interest, they are advised to consult the **new RHS Show Handbook 2008** which is available for reference in the Garden Club hut. A copy will also be available at the Show. Please make sure you also have read the Chalfont St Peter Show Rules on page 14.

VEGETABLES & FRUIT

Class

- 1 Onions - 3, over 250g (9 oz) (Double check on scales at Show)
- 2 Onions - 3, 250g (9 oz) and under (Double check on scales at Show)
- 3 Potatoes - 5 white - oval round or kidney
- 4 Potatoes - 5 coloured - oval, round or kidney (Kestrel are coloured)
- 5 Runner Beans - 9 pods each with a portion of stem
- 6 Beetroot 3 globe approx 65-70 mm with foliage trimmed to 75 mm
- 7 Marrows - 2, up to 300 mm (12") in length
- 8 Courgettes - 3 not longer than 150 mm (6")
- 9 Tomatoes - 9 with calyx attached - small fruited, cherry, or small plum
not to exceed 35 mm diameter
- 10 Tomatoes - 6 with calyx attached - medium fruited
approx 60 mm in diameter
- 11 Shallots - 12 not pickling
- 12 Carrots - 3 long pointed
- 13 Carrots - 3 stump rooted
- 14 Cabbage or Savoy - 2 heads
- 15 Sweetcorn - 2 cobs
- 16 Cucumbers - 2
- 17 Collection of 3 kinds of root vegetables
- 18 Any other kind of vegetable - with a points value up to 15
- 19 Any other kind of vegetable - with a points value of 16 or more
- 20 Club Vegetable Tray (see page 8 for details)
- 21 Squashes - 3 may be assorted cultivars
- 22 Apples - 3 cooking
- 23 Apples - 3 dessert
- 24 Plums - 5
- 25 Dish of soft fruit - one kind
- 26 Any other kind of fruit - with a points value up to 16
- 27 Any other kind of fruits - with points value of 17 or more

Classes 17,18,19, 25,26 & 27 quantities and point values on Page 13

FLOWERS & FOLIAGE

Class

- 28 Dahlias - 5 pompom should not exceed 52 mm
- 29 Dahlias - 3 Small Cactus &/or Semi-Cactus - 115 mm - 170 mm
- 30 Dahlias - 3 Medium Cactus &/or Semi Cactus - 170 - 220 mm
- 31 Dahlias - 3 Small Decorative &/or Ball - 115 mm - 170 mm
- 32 Dahlias - 3 Medium Decorative - 170 mm - 220 mm
- 33 Dahlias - 3 Waterlily - any size
- 34 Dahlias - 1 Specimen bloom-any variety to be named or marked 'name not known'
- 35 Dahlias 5 mixed - 2 or more varieties
- 36 Border Carnations - 1 vase - 3 stems
- 37 Sweet Peas - 1 vase - 3 stems
- 38 Chrysanthemums - 1 vase - 3 sprays - 1 or more varieties
- 39 Asters - double - 5 blooms
- 40 Asters - single - 5 blooms
- 41 Hydrangea - 3 blooms - any variety or colour - may be mixed
- 42 Rudbeckias - Annual - 5 blooms
- 43 Vase of annuals - more than one kind - not arranged for effect
- 44 Vase of Perennial Asters (e.g. Michaelmas Daisies) - not arranged for effect
- 45 Collection of Herbaceous Perennials - not less than 5 kinds in one container - not arranged for effect
- 46 Gladioli - 1 spike
- 47 Gladioli - 3 spikes
- 48 Roses - 1 bloom
- 49 Roses - 3 blooms
- 50 Roses - Cluster (floribunda) - 3 stems any variety - may be mixed
- 51 Vase of any other Flower not listed in schedule - one kind only can be mixed colours. (Note this is not a Floral Art class)
- 52 Collection of cut foliated, berried or flowering shrubs and/or trees, in a container. Not arranged for effect. Not less than 5 kinds. (Note this is not a Floral Art class)

NOTE: A Bloom must be on its own stem with its own foliage
Blooms must not exceed maximum size given

Class

- 53 Begonia - Tuberous, large flowered, plain or fringed petals. Pot not to exceed 200 mm (8") in diameter
- 54 Begonia- Tuberous and pendulous. Pot not to exceed 200 mm (8") in diameter
- 55 Begonia - non stop variety. Pot not to exceed 200 mm (8") in diameter
- 56 Pot grown African Violet. Pot not to exceed 150 mm (6") in diameter
- 57 Zonal Pelargonium - single or double flowered. Pot not to exceed 200 mm (8") in diameter
- 58 Regal Pelargonium - single or double flowered. Pot not to exceed 200 mm (8") in diameter
- 59 Pot grown Fuchsia - any variety. Pot not to exceed 200 mm (8") in diameter
- 60 Pot Plant - in flower - Pot not to exceed 150 mm (6") in diameter
- 61 Pot Plant - foliage - Pot not to exceed 150 mm (6") in diameter
- 62 Club Flower Vase - see page 8 for details
- 63 Herb Garden in a container not to exceed 380 mm (15") square or diameter
- 64 A Cactus or succulent in a pot not to exceed 150 mm (6") diameter
- 65 A Cactus or succulent in a pot over 150 mm (6") diameter
- 66 Five Stems, Golden and/or variegated foliage from any herbaceous perennial shrub and/or tree
- 67 Patio or conservatory container 230-380 mm (9 - 15" diameter or square inside dimensions, with plant(s) in bloom. See RHS handbook p.135.
(This is not a Floral Art class)

Note: For all Pot dimensions given, this is the top internal measurement.

Class 75 suggested Recipe: Farmhouse Fruit Cake

ingredients;

175g (6 oz) soft tub margarine	175g (6oz) caster sugar
75g (3oz) sultanas	75g (3oz) seedless raisin
75g (3oz) glace cherries chopped	350g (12 oz) self-raising flour
Pinch of salt	1 level teaspoon mixed spice
3 tablespoons milk	3 eggs

Grease a 200 mm (8") diameter round cake tin and line with buttered greaseproof paper. Mix the margarine and all the dry ingredients in a bowl, then add the milk and eggs and beat with a wooden spoon until well mixed, for 2-3 minutes. Turn into the prepared tin and level the top.

Bake in the centre of the oven pre-heated to 350F (mark 4) 180°C for about one and a half hours. when a warm skewer comes away clean, the cake is cooked. Leave in the tin for 15 mins, then turn onto a cooling rack. Adjust oven time and temperature for a fan oven to manufacturer's instructions.

CLASS 20 CLUB VEGETABLE TRAY - DEFINITION COMPETITION RULES 2009

This class is for a collection of three types of vegetables taken from the following list of eight. The quantity of each vegetable required for the collection is given in brackets and each type must consist of the same variety: carrots (3), cauliflowers (2) onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: seven points for size, shape and colour; seven points for condition and six points for uniformity. the overall mark will therefore be out of a total of 60 points.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45 x 60 cm (18" x 24") without bending any part of them. No part of any exhibit may exceed the tray size. A tray or board measuring 45 x 60 cm (18" x 24") can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45 x 60 cm (18" x 24"). A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

The winner of the Club Vegetable Tray class will be presented with the John Ray Cup. First, Second and third will receive the usual cash prizes.

CLASS 62 CLUB FLOWER VASE - DEFINITION COMPETITION RULES 2009

This class is for a vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different kinds of plants. Please note that two different KINDS of plants, two varieties of the same flower are NOT two kinds. Only fresh, HOME-GROWN flowers can be used in the vase. No dried or silk flowers are allowed.

The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. the vase will be viewed from all directions. Judging of the flowers should be to normal rules used for other classes. Stems used in the display must be showing flowers only; no seed heads or berries will be allowed. The vase can be any shaped and size and made from any material, but must be in proportion of the display. No marks are awarded for the vase itself. No accessories whatsoever- such as bows and additional foliage, will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material, including floral foam, to keep the stems in place is allowed.

The winner of the Club Flower Vase class will be presented with the Chrysanthemum Cup. First, Second and Third will receive the usual cash prizes.

FLORAL ART

Classes 68 to 73 to be judged under N A F A S rules. The flowers for these classes need not be grown by the exhibitor and may be purchased.

EXHIBIT: An exhibit is composed of natural plant material, with or without accessories, contained within a space as specified in a show schedule.

Backgrounds, bases, containers, drapes, exhibit titles and mechanics may ALWAYS be included in an exhibit unless otherwise stated. Volume permitted for these items is 60 cm (24") square base by ceiling height as a maximum.

'Fresh' plant material means all the plant material must be living.

Fruit etc may be used, fresh or dried plant material but nothing artificial. 'Natural' plant material is fresh and/or dried but nothing artificial.

Garden plant material need not be from the exhibitor's own garden but must be indigenous.

Unless otherwise stated exhibits are judged from the front.

NOVICE CLASS

68 "Come dine with me" a table design in fresh plant material, to be viewed and judged all round. 60 cm x 60 cm x height optional.

ADVANCED CLASS

69 "Gardener's Delight" an exhibit to feature garden plant material, 60 cm x 60 cm x height optional.

70 "Fascinating Foliage" an exhibit with no flowers allowed. 60 cm x 60 cm x height optional.

71 "Harvest Home" an exhibit to include fruit and or vegetables, 60 cm x 60 cm x height optional.

72 "Far Away Places" an exhibit to include a title. 60 cm x 60 cm x height optional.

73 "Gleanings" a petite exhibit, 25 cm x 25 cm x 25 cm.

NOTE: Niches will not be supplied. The base and background colour supplied by the club will be white.

DOMESTIC CLASSES

Class

- 74 5 Cheese Scones
- 75 Farmhouse Fruit Cake (suggested recipe page 7)
- 76 Victoria Sandwich - raspberry jam - approximately 180 mm in diameter
a 3 egg mixture
- 77 Treacle tart approx 180 mm (note tarts have open tops)
- 78 Speciality Bread (traditionally made or bread maker)
- 79 A Loaf of White Bread (traditionally made or bread maker)
- 80 5 Chocolate Biscuits
- 81 Jar of Marmalade)
- 82 Jar of Citrus Fruit Curd) Clear glass jars to be used
- 83 Jar of Fruit Jelly) Size immaterial. Sealed
- 84 Jar of Soft Fruit Jam) with any suitable closure.
- 85 Jar of Stone Fruit Jam) No trademarks
- 86 Jar of Chutney)
- 87 Jar of Pickle, any kind of veg. or fruit)
- 88 MEN ONLY CAKE - Wholemeal Guinness Cake, see recipe below

Classes 81-85 please label exhibits with types of fruit used

Classes 83 - 85 may contain more than one type of fruit

Wholemeal Guinness Cake (acknowledgement to Delia)

8 oz (225g) margarine	6 oz (175g) currants
8 oz (225g) light soft brown sugar	6 oz (175g) sultanas
2 size 2 eggs beaten	3 oz (75g) walnuts chopped
12 oz (350g) wholemeal flour	grated rind of 1 orange
2 level tsp baking powder	1 tablespoon orange marmalade
1 level tsp mixed spice	¼ pt (150ml) Guinness

Topping: 1 oz (25g) flaked almonds(crushed a little bit) 2 level tblsp Demerara sugar

Pre-heat oven gas 2 (300°F) (150°C) Line the base and sides of an 8"(20cms) cake tin, brush with melted margarine. Cream the margarine and brown sugar together until it becomes light and fluffy. Gradually beat in the eggs, a little at a time, beating well after each addition. Now combine the flour, baking powder and mixed spices together, then carefully fold it in to egg mixture, 2 tablespoons at a time alternately with 2 tablespoons of Guinness, when all the stout and flour have been added, gently fold in the fruit, nuts, grated peel, and marmalade, put into prepared tin. Level the top and sprinkle with

Demerara sugar and flaked almonds. Bake in centre of oven for about 2 ¼ - 2 ½ hours or until the cake shows signs of shrinking away from the side of the tin and the centre feels firm and springy. Leave to cool for about 30 mins before removing it from tin.

Best left a few days in airtight tin wrapped in greaseproof paper before eating.

PHOTOGRAPHIC CLASSES (open to all)

For each class, one or more photos, B&W or Colour, mounted on A4 card or paper. to be exhibited in portrait or landscape format. An exhibitor can only enter **one** A4 sized mount per class, but this may carry one or more photographs. Only entries not previously entered in this club's shows.

Class

- 90 Flower (s): any flower or flowers
- 91 Garden: exhibitor's own garden or another garden
- 92 Landscape to include plant interest
- 93 Chalfont St Peter
- 94 The gardener's tool(s)
- 95 A Tree Study (whole tree or part of tree)

NOVICES ONLY

Open to entrants who have not previously won any 1st or 2nd prize in classes 1 - 20

Class

- 96 Runner Beans - 6 pods
- 97 Tomatoes - 4 with calyx Medium fruited not to exceed 60 mm
- 98 Tomatoes - 6 with calyx - small variety
- 99 Onions - 3 up to 250g
- 100 Any other vegetable. Quantity as listed on Page 13

Open to entrants who have not previously won any 1st or 2nd prize in classes 28 -62

Class

- 103 Rose - 1 bloom
- 104 House Plant - in flower - pot not to exceed 200 mm in diameter
- 105 House Plant - foliage - pot not to exceed 200 mm in diameter
- 106 Vase of mixed flowers - not arranged for effect
- 107 Vase of Dahlias - 3 mixed

NOVELTY CLASSES (OPEN TO ALL)

Class

- 110 The heaviest marrow
- 111 The longest runner bean - green specimens only.
- 112 The heaviest potato
- 113 The heaviest onion - with roots and tops
- 114 The heaviest tomato - with calyx
- 115 A strange or funny looking vegetable or fruit

JUNIOR EXHIBITORS

(ENTRY IS FREE BUT ENTRY FORMS MUST BE SUBMITTED)

Whilst it is recognised that parents will wish their children to do well, the exhibits should be entirely the work of the entrant.

up to 8 years of age

- 117 Drawing, painting or collage of a garden scene - A4 size
- 118 A miniature garden of fresh plant material in a standard size seed tray.*
- 119 Herb garden in a container 300 mm diameter or square max
- 120 5 Chocolate Rice Crispie/Cornflake Cakes in paper cases - own recipe

9 to 12 years of age

- 121 Drawing, painting or collage of a garden scene - A4 size
- 122 A miniature garden of fresh plant material in a standard size seed tray.*
- 123 French or Broad Bean grown in pot
- 124 5 Small Chocolate Cakes in paper cases - own recipe

CHILDREN OVER THIRTEEN YEARS OF AGE ARE ENCOURAGED TO ENTER ANY OF THE NOVICE CLASSES OR OTHER CLASSES

- 1 *The miniature gardens are a great delight to show visitors and we wish to encourage entries and to give the children enjoyment in making them and using their creative skills. The plants should be fresh plant material, not dried nor artificial. The use of gravel and appropriate recycled materials which enhance the garden are allowed.
- 2 Where a space allowance is given, it does not need to be filled
- 3 Cash prizes will be awarded for the Children's classes as other classes
- 4 The IMP Cup will be presented for the best Miniature Garden from either junior exhibitor age group
- 5 The Juniors Challenge Cup will be presented to the best exhibitor in classes 117 to 124.

GUIDE TO VEGETABLE AND FRUIT SECTION

Consult the Show Secretary for non-listed items

NUMBER OF VEGETABLES required		Maximum Points
Beans - Broad	6 pods with stalks	15
Beans - Runner	9 pods with stalks	18
Beans - French	9 pods with stalks	15
Beetroot - globe 75 mm	3 - with tops	15
Beetroot - long 60 - 75 mm	3 - with tops	20
Brussel Sprouts	9	15
Cabbage or Savoy	2 heads	15
Carrots - long	3	20
Carrots - other	3	18
Cauliflower	2 heads	20
Celery - blanched	2 heads	20
Celery - green	2 heads	18
Courgettes	3	12
Cucumbers - protected	2	18
Cucumbers - outdoor	2	15
Garlic	3 bulbs	15
Leeks (not pot)	2	20
Lettuce - cos or crisp	2 heads	15
Lettuce - loose-leaf	2 heads	12
Marrows	2 - not harvested i.e. young	15
Onions - over 250g	3 - without tops or roots	20
Onions - 250g & under	3 - without tops or roots	15
Parsnips	2	20
Peas	12 pods	20
Peppers - sweet	3	15
Potatoes	5	20
Spinach Beet	3 heads	12
Shallots - not pickling	12	18
Sweet corn	2 heads	18
Tomatoes - medium 60 mm	6 - with calyx	18
Turnips	3 - without tops	15
NUMBER OF FRUITS required		
Class 25	Class 26	Points
Strawberries	10	Grapes - outdoor 2 bunches 16
Raspberries	20	
Pears	3	16
Blackberries	20	
Kiwi fruits	3	12
Currants	5 strings	
Apricots	3	16
Any other hybrid berries	20	
Class 27		
Grapes indoor	1 bunch	20
Peaches	3	20
Nectarines	3	
Melon	1	18

RULES

- 1 The Show will be conducted in accordance with the rules and standards contained in the RHS Horticultural Show Handbook of 2008 except where under this Schedule they obviously do not apply.
- 2 Unless otherwise stated all exhibits must be the property of the Exhibitor and must have been in their possession for at least two months.
- 3 All exhibits, personal property etc. shall be at the risk of the exhibitors and the Club shall not be liable for compensation for loss or damage from any cause whatsoever, nor shall the Club be held responsible for any accident which occurs at the Show whether to competitor or visitor. Should a show for any cause not be held, no exhibitor shall have any claim on the Club.
- 4 Exhibitors will be allowed only one entry per class. Only one entry in any class may be made from the same garden.
- 5 Cups and awards will be given on a points system: 1st - 3 points, 2nd - 2 points, 3rd - 2 point. In the event of a tie the exhibitor with the greatest number of firsts will be given the award. If then there is no clear decision, the award will be shared.
- 6 Any prize may be WITHHELD or modified if in the opinion of the Judges the exhibits are considered unworthy of the prize offered.
- 7 Closing date for receipt of entry forms:

WEDNESDAY 19th AUGUST 2009 7.45 P.M.

NO LATE ENTRIES ACCEPTED

Entry fee 25p per class. Maximum payable will be £3.00 regardless of the number of classes entered. Each exhibitor must use a separate entry form. Entry fees to accompany all entry forms. Junior entries are free but need to be made as other entries.

- 8 The hall will be open from **8.00 a.m.** on the show day for the staging of exhibits. Please name the cultivar if possible. All exhibitors must leave the hall by **10.40 a.m.** when judging will commence.
- 9 **Prize Giving will be at 4 p.m.** Please collect prize money from the Treasurer by the end of the Show, after which it will be treated as a donation to the Club.

No article may be removed from the show before the completion of the prize giving and raffle. Exhibits should then be removed as quickly as possible. Any not claimed by 5.00 p.m. will be deemed to have been abandoned.

- 10 Complaints regarding the Show must be handed to the Show Secretary in writing before 3.00 p.m. on the day of the Show, accompanied by £5 which will be refunded if the complaint is upheld.
- 11 Any points not covered by the above rules will be dealt with by the Officers of the club, whose decision is final.