

THE SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 1

T. HOOK CUP - HIGHEST POINTS DIVISION 1

CLASS

- 1 A COLLECTION OF 5 KINDS OF VEGETABLES SHOWN ON A TRAY OR BOARD 24" X 30"
(NUMBERS LISTED BELOW)

1st Prize Class 1 MILLFIELD SHIELD + £5.00, 2nd Prize - £4.00, 3rd Prize - £3.00

- 2 **RESIDENTS ONLY**

A COLLECTION OF 3 KINDS OF VEGETABLES, 3 OF EACH KIND, SHOWN ON A TRAY OR BOARD 12"x 18".

All will be pointed at 20 in this class

1st Prize Class 2 ANN NEALE CUP + £3.00, 2nd Prize - £2.50, 3rd Prize - £2.00

NUMBERS OF VEGETABLES REQUIRED IN CLASS 1 ABOVE AND MASTER GARDENERS CLASS (Class 23)

5	Potatoes	20 Points
5	Tomatoes	Large 15 Points
		Medium 18 Points
		Small 12 Points
10	Peas	20 Points
10	Runner Beans	18 Points
10	French Beans	15 Points
10	Broad Beans	15 Points
3	Leeks	20 Points
2	Marrows	15 Points
4	Courgettes	12 Points
2	Lettuce	15 Points
2	Cabbages	15 Points

2	Cucumbers (House)	18 Points
2	Cucumbers (Ridge)	5 Points
5	Carrots Long)	20 Points
5	Carrots (Other)	18 Points
5	Onions (Exhibition) (Over 8oz)	20 Points
5	Onions (Under 8oz)	15 Points
5	Onions (Sets)	15 Points
2	Celery (Trench)	20 Points
2	Celery (Other)	18 Points
2	Cauliflowers	20 Points
3	Parsnips	20 Points
3	Beetroot (Long)	20 Points
3	Beetroot (Globe)	15 Points
10	Shallots (Exhibition)	18 Points
10	Shallots (Pickling)	15 Points

SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 1 continued

GEEJAY CUP - RESIDENTS ONLY BEST EXHIBIT CLASSES 3 - 22

CLASS

3	RUNNER BEANS (leave strig on)	6
4	FRENCH BEANS	6
5	3 VEGETABLES (ONE OF EACH KIND)	3
6	PEAS (leave strig on)	6
7	BEETROOT (3" TOPS)	3
8	CARROTS (3" TOPS)	3
9	LETTUCE	2
10	POTATOES WHITE (named)	3
11	POTATOES COLOURED (named)	3
12	POTATOES, BAKING	3

HARRY POPE CUP – BEST ONION EXHIBIT CLASSES 13 & 14

13	ONIONS 8OZ AND OVER (EXHIBITION)	3
14	ONIONS UNDER 8 OZ	3
15	SHALLOTS	3
16	COURGETTES (5-6". Flowers not necessary)	2
17	TOMATOES	4
18	TOMATOES SMALL/CHERRY/ANY SHAPE	9
19	MARROWS (15" MAX)	2
20	ANY OTHER VEGETABLE	2
21	VASE OF CULINARY HERBS	(3 KINDS)
22	PLATE OF ANY FRUIT	1 VARIETY

All vegetables in a Class must be the same variety unless otherwise stated

23 **MASTER GARDENERS CLASS**

3 VEGETABLES, NUMBERS AS LISTED ON PAGE 23, **PLUS** A VASE OF FLOWERS SHOWN ON A TRAY OR BOARD 2' X 2'6"

1st Prize - £5.00, 2nd Prize - £4.00, 3rd Prize - £3.00

ALL ENTRIES WILL BE MARKED ON QUALITY AND PRESENTATION

24a UGLIEST OR WONKIEST VEGETABLE

24b VEGETABLE CHARACTERS [See <https://uk.news.yahoo.com/jacob-rees-mogg-leeks-vegetables-prize-185157566.html> for inspiration]

SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 2

SOCIETY VASES ONLY TO BE USED

HORNSBY TROPHY – HIGHEST POINTS DIV. 2

POPULAR GARDENING CUP – BEST EXHIBIT DIV. 2

BURWASH HORTICULTURAL SOCIETY ROSE BOWL - BEST EXHIBIT CLASSES 25-29

CLASS

25	ROSES SINGLE LARGE BLOOMS (MIXED/ONE VARIETY)	3
26	ROSE (SPECIMEN)	1
27	ROSE CLUSTER (MIXED/ONE VARIETY)	3 SPRAYS
28	ROSE: CYCLE OF BLOOM, 1 VARIETY (Bud, Half to three-quarters open, fully open) IN ONE VASE	
29	VASE OF ROSES (ONE VARIETY/MIXED)	6 STEMS.
30	GLADIOLI	1
31	GLADIOLI (MIXED)	3
32	GLADIOLI (1 VARIETY)	3

ERIC GODLEY CUP – HIGHEST POINTS FOR DAHLIAS

33	DAHLIAS (DECORATIVE 1 VARIETY)	3
34	DAHLIAS (CACTUS/SEMI CACTUS 1 VARIETY)	3
35	DAHLIAS (MIXED 1 VARIETY)	5

See “Hints and Tips for Exhibitors” on the Shows page of our website for classification information <https://www.burwashhorticulturalsociety.co.uk/shows>

36	SWEET PEAS	12 STEMS
37A	HYDRANGEAS - MOPHEADS (1 VARIETY)	3 HEADS
37B	HYDRANGEAS - LACECAPS (1 VARIETY)	3 HEADS
38	LILY (SPECIMEN)	
39	POT PLANT FOLIAGE (pot max 8 inch inside)	
40	POT PLANT IN FLOWER - EXCLUDING ORCHIDS (pot max 8 inch inside)	
41	ANNUALS (1 VASE, 1 KIND)	
42	PERENNIALS (2 VASES, 2 KINDS)	
43	VASE OF MIXED FLOWERS	
44	VASE OF GREEN AND WHITE FLOWERS	
45	VASE OF ANY FLOWERS, SHADES OF ONE COLOUR	
46	VASE OF FLOWERING SHRUBS (MIXED/1 VARIETY) MUST BE IN FLOWER	
47	VASE OF FOLIAGE	

BANKSIAN MEDAL– WINNER OF THE MOST PRIZE MONEY IN DIV. 1 AND DIV. 2

WINNER IS EXCLUDED FROM WINNING AGAIN FOR THE NEXT 2 YEARS.

2019 - Jim Hillier

2020 - Fiona Barkley

SUMMER SHOW 24 JULY 2021 SCHEDULE - DIVISION 3 FLORAL ART

GORDON CUP – HIGHEST POINTS IN DIVISION 3
HIGHLANDS CUP – BEST FLORAL ART EXHIBIT
MOLLY BEAUCHAMP MEMORIAL CUP – WINNER OF CLASS 50

CLASS (Drapes and Bases are permissible)

- | | | |
|----|---------------------|--------------------------------|
| 48 | Sussex by the sea | (Space allowed 20"x 20") |
| 49 | Pretty as a picture | (Space allowed 20"x 20") |
| 50 | Tickled Pink | (Space allowed 12"x 12" x 12") |
| 51 | Summer Jewels | (size 4" x 4" x 4") |

Note: Classes 50 and 51 have a height restriction

NEWCOMERS FLORAL ART CLASS

CHARMIAN BURY CUP - WINNER OF CLASS 52

- 52 Design in a flower pot (size 12"X 12" x 12")

Note: Class 52 is only open to a competitor who has NEVER ENTERED a Floral Art Competition

SUMMER SHOW SCHEDULE - DIVISION 4 COOKERY

PORTEOUS PLATE – HIGHEST POINTS DIVISION 4
LINDEN PLATE – BEST EXHIBIT CLASSES 53-57

See below for advice on presentation

CLASS

- | | |
|----|---------------------------|
| 53 | A JAR OF FRUIT JELLY |
| 54 | MUSHROOM QUICHE |
| 55 | FLAPJACK |
| 56 | FRUIT CAKE (RECIPE below) |
| 57 | PLAITED WHITE LOAF |

CLASSES 54-57 MUST BE PRESENTED UNDER COVERS SUPPLIED

THE BURWASH TIPPLE CUP for the best bottle of homemade drink

- | | |
|----|---|
| 58 | A BOTTLE OF HOMEMADE SOFT DRINK |
| 59 | A BOTTLE OF HOMEMADE FRUIT WINE/LIQUEUR |

All to be judged on quality and presentation

SUMMER SHOW 24 JULY 2021 SCHEDULE - DIVISION 5 PHOTOGRAPHY

AKEHURST CUP – HIGHEST POINTS CLASSES 60 - 62

CLASS

60	A SINGLE ROSE	(10"x 8" May be mounted on 12"x 10")
61	RIVER SCENE	(Max 7"x 5" May be mounted on 9" x 7")
62	SHRUB IN FLOWER	(Max 7"x 5" May be mounted on 9" x 7")

CHILDREN (12 YEARS AND UNDER)

R.S. STREATHER CUP – WINNER OF CLASS 63 (Children under 12)

63	A TREE	(max 7" x 5" May be mounted on 9" x 7")
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RECIPE FOR FRUIT CAKE

CLASS 56 IN SUMMER SHOW

Ingredients

- * 225g butter (room temperature) or vegetable spread, plus extra for greasing
- * 225g caster sugar
- * 4 large eggs
- * 225g self - raising flour
- * 100g ground almonds
- * 450g mixed dried fruit
- * 25g flaked almonds

Method

1. Preheat the oven to 160°C (fan 140°C/325°F/Gas 3). Grease a 20cm (8in) springform or deep, loose-bottomed round cake tin. Line the base and sides of the tin with baking parchment.
2. In a large bowl, cream the butter or vegetable spread and sugar with an electric mixer or wooden spoon until fluffy, then add the eggs a little at a time, beating well between each addition to prevent curdling.
3. Fold in the flour and ground almonds, and beat until all the ingredients are thoroughly mixed. Gently fold the dried fruit into the mixture, stirring with a wooden spoon until well combined.
4. Spoon the mixture into the tin and level the top. Sprinkle the surface with the flaked almonds.
5. Put the tin into the oven and bake for one and a half to two hours. Test the cake with a skewer, if it comes out wet and sticky, return the cake to the oven to cook further. When the cake is done, remove from the oven and leave to cool in the tin.

HOME PRODUCE - Advice on presentation

1. Read the schedule carefully to make sure you exhibit the correct size and numbers of items.
2. Plain white paper plates should be used for presenting items except bread, which should be on a board and rolls in a basket. Doilies may be used for sweet items.
3. Savoury tarts, quiches and flans should be removed from their baking tins.
4. Fluted cutters should be used for sweet items e.g. jam tarts/fruit scones and plain cutters for savouries e.g. cheese scones/oatcakes.
5. A small garnish can improve the look of an item.
6. All preserves should be presented in sterilised jars and sterilised plain lids and labelled with the variety and full date it was made. [Jars and lids with trade names are not acceptable as they contravene the Trade Description Act].
7. When potting, jars should be filled to the brim to allow for shrinkage when cold. Lids or waxed discs (shiny side down) should be applied while preserve is hot. If using cellophane lids, these should be applied when the jars are cold.
8. Wax discs and cellophane can be used for fruit curds as they have a short shelf life (3-4 weeks).
9. Vinegar preserves must be covered with non-corrosive lids and indicate pungency of contents (Hot/mild/spicy etc.) on the label. The flavours of pickles and chutneys develop as they mature. Items should be at least 2 months old before exhibiting.