



MEDSTEAD
GARDENERS'
Club

MEMBERS
SUMMER **S**HOW
2024

MEDSTEAD VILLAGE HALL

Saturday 6th July 2024

Open for public viewing from 2.15pm

Refreshments available

Awards presentation 3.30pm

PROGRAMME FOR THE DAY

08.45am – 10.30am	Open for members to stage their exhibits No staging is permitted after 10.15am.
10.30am – 11.00am	Hall to be cleared for Judging
11.00am – 12.45pm	Judging of Exhibits
2.15pm	Show opens to Public Refreshments & homemade cakes are available in The Tea Room
3.30pm	Awards Presentation
3.45pm	Removal of Exhibits

Sections

See specific Hints and Tips for each section for further help when staging.

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LIST OF JUDGES 2024

Vegetables & Fruit – Bob Sawyer

Flowers – Roger Butler

Produce – Stephanie Braithwaite

Floral Art – Maureen Lawes

Handicrafts – Rosina Brandham

MGC SHOW RULES & GUIDANCE

We would like to encourage as many members to exhibit as possible – you do not have to be an expert!

NOVICE CLASSES

Novice classes have been introduced to allow those who haven't exhibited at an MGC Summer Show before to have a chance to exhibit next to other Novices. However, you can still enter any class in any Section if you want to. Members who have exhibited in any class previously CANNOT enter a Novice class. Entry Form on page 15 - Novices' classes are as follows:

Vegetables - Classes 16 - 20

Fruit - Classes 27 - 29

Flowers - Classes 46 - 50

The notes below are provided with the aim to help and encourage those who have not exhibited before and to serve as a useful reminder to the more experienced exhibitors.

As the Club is an Affiliated RHS Member our Summer Show is *based on*, but does not solely adhere to the RHS Horticultural Show Handbook (8th Edition, Revised 2016) for Vegetables, Fruit, Flowers and Floral Art. However, judging shall be in accordance therefore with the Handbook as far as possible but the Schedule rules will apply as stated throughout.

All Judges are independent, and their decision is final and binding.

Please read the Schedule with each section's Hints and Tips thoroughly and note the **RULES** below. This information is key to your success!

- Exhibitors must be members of the club.
- Only one entry per person, per class.
- All exhibits must have been grown by the exhibitor (except if otherwise stated) and have been in their possession for at least 2 months prior to the date of the show.
- Exhibits are not to be removed until after the prize-giving and raffle.
- **NAS (Not as Scheduled)** – Any exhibits that do not confirm to the wording of the schedule will be disqualified. The judge will usually write on the entry card NAS and may add a factual note explaining why.
- The entry form on page 15 must be completed by each exhibitor to be produced at the registration desk on the day.
- If entries are made on the day they will be subject to approval and space in the hall.
- The decision of the Judges will be final for all exhibits and the decision of the Show Secretary shall prevail on all other matters.
- Any protest or dispute over an entry must be made to the Show Secretary by the exhibitor in person on the day by 3pm and every attempt will be made to resolve the issue at the time.
- The Banksian Medal is awarded to the exhibitor who has obtained the most points in the horticultural classes (Vegetables, Fruit & Flowers), this can only be won by the same exhibitor once in every 3 years.

General Rules/Guidance

1. **Exhibitors** must submit their entry form by 12pm on Friday 5th July either by hand or emailed to tracey@medsteadgardenersclub.org to enable your exhibit entry cards to be prepared in advance. They will be given out upon your arrival at the registration desk.
2. Staging of exhibits starts on the Saturday morning from 8.45am.
(Entries are not permitted after 10.15am, all staging to be completed by 10.30am).
Exhibitors will be given their exhibit entry cards to be placed with each entry – please place the card with your name side face-down and check your exhibit is in the right class. After judging, the cards will be turned over by the Stewards, so that the exhibitor names and any award placing can be seen.
 - The hall will be closed at 10.30am to prepare for the Judging.
3. You will not be permitted to stage your exhibit(s) without collecting your exhibit cards at the registration desk first.
4. Place your exhibit(s) in the correct numbered section and class on the display tables. Your exhibit may be moved from where you place it originally by the Stewards in order to accommodate all the exhibits.
5. **Any cakes, breads etc must be covered in some way e.g. cling film or your own dome to prevent any cross-contamination.**
6. You must name the cultivar/variety on the relevant exhibit cards where this has been indicated as required by the Class definition.
7. The Stewards are responsible for checking all exhibits are 'According to Schedule' (e.g. 5 potatoes not 7, they will raise the discrepancy with the exhibitor and advise them to adjust the entry before Judging starts). Only Stewards are permitted to adjust any staging if required for the proper presentation of all exhibits. The Stewards also assist the Judges by recording each of the class results. They are not involved with the Judging itself.
8. The green vases and cake domes are the property of the club and must not be removed from the Hall.
9. Whilst every endeavour will be made to protect exhibits, the Club cannot accept any liability for the loss or damage to any person or property.
10. **All exhibitors, by act of exhibiting in the Show, are also agreeing to remove their exhibits and materials and clean any club equipment that has been used for their staging, at the end of the show.**

PLEASE DO NOT LEAVE YOUR EXHIBITS BEHIND!! YOU MUST REMOVE THEM AFTER THE AWARD PRESENTATIONS.

SECTION 1: VEGETABLES

RULES

All horticultural exhibits in Classes 1 - 50 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/cultivar.

Botanical fruits classified as vegetables for the Show: Aubergines, Rhubarb, Beans, Capsicums, Chilli Peppers, Courgettes, Cucumbers, Marrows, Mushrooms, Peas, Pumpkins, Sweetcorn, Tomatoes.

Please note: Varieties should be named on your exhibitor's card.

Within each class, Judges will allow for the difficulty of cultivating a variety.

Removal of exhibits/including all flowers and vegetables will take place after the raffle. Exhibitors must remove/dispose of their exhibits, empty and dry the vases they have used and place them back into a storage box as directed.

Please do not just leave your exhibits! You must collect them back after the show ends.

CLASS & DESCRIPTION

QUANTITY

1.	Collection of 3 different kinds of vegetables Displayed directly on the table (no seed tray)	2 of each kind
2.	Potatoes – please name the variety	3
3.	Peas with stalks on	5 pods
4.	Broad beans	5 pods
5.	Tomatoes - cherry (max 35mm dia. with calyx attached)	5
6.	Beans - Runner	5
7.	Beans - French	5
8.	Cucumber	1
9.	Courgettes - Green (max length 15cm)	2
10.	Display of any 3 salad items from your garden	in a basket
11.	Rhubarb (cut back leaves to 75mm)	3 stems
12.	Culinary Herb(s) (one or more varieties) RHS Rules allow Essential herbs only	1 display see hints & tips
13.	Beetroot (same variety)	2
14.	Garlic (named variety)	2
15.	Any other vegetable (same variety)	2

NOVICE CLASSES (if you have not previously exhibited at a show)

16.	Potatoes – any named variety	3
17.	Tomatoes – any named variety	3
18.	Salad items – on a white paper plate (not provided)	2
19.	Beetroot – same variety	2
20.	Any other vegetable of same variety	2

SPECIFIC HINTS & TIPS FOR VEGETABLES

- Novice classes are for those people who have never exhibited at an MGC show before. We call it 'the give it a go' approach. Please remember to include the name of the variety you are showing.
- Exhibits should be carefully cleaned using appropriate means, be careful not to scrub away the skin.
- Garlic should have their tops trimmed and bound with raffia or equivalent.
- Be careful when lifting root vegetables not to break the long 'tail'. With carrots and beetroot, they must have 3cm of their tops/foilage left on.
- Please display any entries neatly on the table.
- All varieties of peas and beans should have stalks attached.
- Cucumbers, courgettes need to be evenly matched and as straight as possible.
- *Herbs - For horticultural show purposes herbs are the more essentials used in cooking: angelica, basil, bay, borage, celery leaf, chervil, coriander (not in seed) dill, fennel, hyssop, lemon balm, lovage, marjoram, mint, oregano, parsley, rocket, rosemary, sage (green), savory, sorrel, sweet cicely, tarragon, thyme. Seed forms of coriander and dill plus lemon verbena, myrtle, coriander, and Florence fennel are **not** included. See RHS Handbook 2016.

SECTION 2: FRUIT

RULES

All horticultural exhibits in Classes 1 - 50 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/kind.

All fruit exhibited in this Section must be ripe, displayed on a plain white plate (to be provided by exhibitor) and must have their stalks intact. Some leaves from the same plant may be added for decoration purposes.

Within each class, Judges will make allowances for the difficulty of cultivating some varieties.

Fruit maybe weighed by the Judge, so check you have right amount!!

Judges' recommendation: Varieties should be named on the exhibit entry card.

CLASS & DESCRIPTION

QUANTITY

21	Redcurrants	75-80g
22.	Blackcurrants	75-80g
23.	Gooseberries	9
24.	Raspberries	9 with calyx
25.	Strawberries	9 with calyx
26.	Any other fruit (not listed above)	3 single fruits of 1 kind unless berries then 10 of 1 kind

NOVICE CLASSES (if you have not previously exhibited at a show)

27.	Blackcurrants	50g
28.	Strawberries	5 with calyx attached
29.	Any other fruit	2 single fruits of the same kind. If berries, then 6 are required.

SPECIFIC HINTS & TIPS FOR FRUIT

- Exhibit on white paper plates (not provided by the Club).
- All fruit (except peaches and nectarines) should be shown with their stalks on.
- Redcurrants and blackcurrants should be shown on the string (not detached from the stalk)
- Fruit should not be over ripe

SECTION 3: FLOWERS

RULES

All horticultural exhibits in Classes 1 - 50 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/kind.

Green vases remain Club property and must NOT be removed from the Hall.

*Vases/containers will be provided in all Classes **except** 40, 43, 45, 48 & 50.

Exhibitors to provide their own containers for these above 5 classes.

Removal of exhibits/including all flowers and vegetables will take place after the raffle.

Exhibitors must remove/dispose of their exhibits, empty and dry the vases they have used and place them back into a storage box as directed.

Please do not expect any of the show volunteers to clear up after you!

CLASS & DESCRIPTION

QUANTITY

30.	A vase of flowers	5 – 9 stems of any variety
31.	A flowering shrub ¹	1 stem (excluding roses)
32.	Lilies	1 stem
33.	Herbaceous perennials ²	3 stems in 1 vase (same variety)
34.	Sweet peas	7 stems in 1 vase (1 or more colours)
35.	Rose	1 stem (single head)
36.	Rose – floribunda or cluster	1 stem (multiple heads)
36a.	Rainbow rose ³	1 stem
37.	Any specimen bloom	1 single bloom not already listed
38.	A stem of flowers	1 single stem multi flowered
39.	Clematis – single variety	3 heads displayed (box supplied)
40.	Cactus or Succulent*	1 in a pot
41.	Hosta leaves	3 stems of 1 or more variety
42.	Mixed foliage	7 stems in 1 vase
43.	Outdoor planted container*	1 container (max 30cm diameter)
43a	Fern growing in any container	1 container
44.	Pinks (Doubles only)	5 stems
45.	Pelargonium*	1 in a pot or container
45a	Fuchsia	4 flower heads any variety
45b	Fuchsia	More than 1 growing in any container

NOVICE CLASSES (if you have not previously exhibited at a show)

46.	A single stem of any flower	1 (can be single or multi headed)
47.	Sweet peas – any variety or colour	5 stems
48.	French marigolds*	in a container (max 10cm diameter)
49.	Roses – any kind	1 stem (single or multi headed)
50.	Fuchsias – any variety*	in a container (max 10cm diameter)

RHS DEFINITIONS

(As per The Horticultural Show Handbook, 8th edition, revised 2016)

SPECIFIC HINTS & TIPS FOR FLOWERS

- Make sure that the stems are firmly in the vase and drawing up water.
- **Do not use Oasis** to support your flowers in the vase (this is not permitted).
- Kitchen towel can be used to help wedge/support stems in a vase.

- ¹A **shrub** is a woody perennial, of smaller structure than a tree, and having no distinct bole or trunk.
- ²An **herbaceous perennial** is a plant with a non-woody stem that either dies down completely each winter, e.g. delphinium, or retains its basal foliage, e.g. Bergenia but regrows from their own crowns during spring and summer and which remains alive throughout several years.
- ³**Rainbow rose** – How to create your rainbow rose:
 - Take a white rose bud, trim the stem so it isn't too long, split the stem at the bottom into 3 sections using a sharp blade/craft knife, approximately 1-3 inches long
 - Take your food dyes, choose 3 different colours (Red, blue & yellow most effective), 10-20 drops into a small amount of water.
 - Place each part of the split stem into a different colour solution in 3 separate small plastic bags with a rubber band around the top of each, then stand in a glass for stability.
 - Leave each stem section in the dye for at least a couple of days
 - Keep them out of direct sunlight during the process.
 - Once ready, cut off the split stem section and put your rose into the show.

SECTION 4: FLORAL ART

RULES

No artificial plant material should be used in any class.

Drapes and accessories may be used, with discretion, except in Classes 51 and 52.

CLASS & DESCRIPTION

51. 'Dinky Toy' - miniature arrangement of flowers and foliage (in a toy vehicle)
No drapes or accessories permitted - max size 10cm x 10cm x 10cm.
52. Petite arrangement of flowers and foliage in a jug
No drapes or accessories permitted – max size 25cm x 25cm x 25cm.
53. 'Alaska' – to include a basket
54. 'Greenwood' an arrangement without flowers - max size 30 x 30 x 30cm
55. Hand tied posy

SPECIFIC HINTS & TIPS FOR FLORAL ART

- Please note the maximum dimensions in some classes.
- Measure your exhibit to keep well within the allotted space.
- The Judge will measure all the exhibits.
- You do not need to fill the whole space.
- Height should be proportionate/complementary to the width and depth of the exhibit.
- For miniature and petite arrangements, flowers and foliage should be in proportion to the size of the arrangement.
- Not judged by NAFAS rules.

SECTION 5. PRODUCE

RULES

All produce exhibited in classes 60 - 70 must be home-made by the exhibitor.

All Produce MUST be removed after the raffle.

In the interests of good food hygiene practice, please ensure that all food to be exhibited is covered at home before bringing into the Village Hall and must be displayed on a white paper or china plate.

Plastic domes will be supplied for use ONLY on Victoria Sponge and Coffee walnut cakes. These covers must not be removed from the Hall. Be aware that food will be displayed in the hall for several hours. Please do not over tighten lids on jars.

CLASS & DESCRIPTION

QUANTITY

60.	1 jar of Jam	Jars not to exceed 454g/1lb
61.	1 jar of Marmalade	Jars not to exceed 454g/1lb
62.	1 jar of Fruit jelly	Jars not to exceed 225g
63.	1 jar of Chutney	Jars not to exceed 454g/1lb
64.	Fudge	8 pieces, flavour to be stated
65.	Traybake	6 pieces, flavour to be stated
66.	Traditional Victoria Sandwich	max 20cm/8" diameter (jam fill only)
67.	Sticky Orange Marmalade Cake	See recipe overleaf
68.	Red velvet cake	max size 8"/20cm
69.	Gluten free*	5 x biscuits or 3 x fairy cakes or 1 cake max 20cm/8" diameter
70.	Vegan**	5 x biscuits or 3 x fairy cakes or 1 cake max 20cm/8" diameter

Sticky Orange Marmalade Cake

Ingredients

Makes 1 medium cake

For the Sponge

- 175g unsalted butter, softened
- 175g caster sugar
- 3 large eggs, room temp, beaten
- 175g SR flour
- Pinch of salt
- ½ tsp baking powder
- 3 tbsp chunky Seville orange marmalade
- 2tbsp semi-skim milk

For the finish

- 3 tbsp chunky Seville orange marmalade
- 100g icing sugar
- 2 tbsp warm water

1 x 20cm round deep cake tin or spring clip tin, greased and base lined with baking paper.

(Source: 'The Great British Bake-off – Linda Collister)

Method

1. Preheat the oven 180°C/350°F/Gas 4.
2. Put the soft butter into a mixing bowl and beat with a wooden spoon or electric mixer for 1 min or until creamy.
3. Gradually beat in the sugar, continue beating until pale and fluffy.
4. Gradually add the eggs, beating well after each addition, add a tbsp of flour with the last portion of egg.
5. Sift the remaining flour, salt and baking powder into the bowl & gently fold the mixture with a large metal spoon. When combined, add the marmalade and milk and stir in.
6. Spoon the mixture into the prepared tin and spread evenly.
7. Bake for 50-55 minutes or until golden brown and firm to the touch.
8. Turn out onto a wire rack.
9. Gently warm the second portion of marmalade and brush over the top of the warm cake. Leave to cool completely.
10. Sift the icing sugar into a bowl, add the warm water and mix to a smooth runny icing using a wooden spoon. Spoon the icing over the cake and let it run down the sides - chunks of marmalade will stick up through the icing.
11. Leave to set.

SPECIFIC HINTS & TIPS FOR PRODUCE

All Preserves, including chutneys, are judged on a combination of standards as follows:

External – container, cover, label and appearance.

Internal – colour, clarity, flavour, consistency, texture of fruit and aroma.

- Jars must be clear glass with NO commercial labels or markings, clean, well-polished and free of stickiness and finger marks. Round jars only please, not octagonal shape.
- Jam jars only, do not use old coffee jars.
- Jams & Marmalades are to be shown in 454g or 1lb jars, Curds in 225g or 8oz jars.
- The jars must be filled to the top.
- **Preserves** should be covered with:
Either – a) a new lid **OR** b) a wax disc and cellophane top. **But NOT** both please.
- **Chutneys** should be covered with a wax disc and a cellophane top.
- **Curd** – should be covered with a wax disc and cellophane top.
- Fruit should be evenly cut, tender and distributed with no air bubbles or scum in the jar.
- Labels should be neat and straight and of suitable size for the container, and stating the main fruit used together with the day, month, and year of production.
- Labels should be applied centrally between the seams of the jar & in the lower half.

Cookery exhibits are judged on a combination of standards as follows:

External – colour, shape and uniformity.

Internal – texture and even distribution of ingredients, flavour, aroma and must be enjoyable to eat.

- DO NOT USE PAPER CASES FOR ANY CAKES OR LOAVES unless stated.
- Line the tin using traditional methods.
- Ensure that the cake is cooked through and that there are no large air holes within the bake.
- Flavour should be consistent and balanced.
- Use a suitable sized white paper or china plate to put your bake(s) on.
- **DO NOT** add a doily or decorations that are not stated in the Schedule, keep it simple.
- Read the schedule carefully to make sure that your entry complies - size, weight, and quantity in each exhibit. If it states a maximum of 20cm for a cake, ensure that it measures 20cm or less or your exhibit will be disqualified and classed as 'Not According to Schedule' (NAS).
- If it states 5 scones, then 4 or 6 won't do – You will be classed as NAS for an incorrect quantity and therefore not judged and/or disqualified.
- Please note: if you enter a number of cookery classes you still need to use white plates.

* **Gluten free** – free from wheat, barley or rye (as per Celiac Disease Foundation) <https://celiac.org/gluten-free-living/what-is-gluten/>

** **Vegan** – One thing all vegans have in common is a plant-based diet avoiding all animal foods such as meat (including fish, shellfish and insects), dairy, eggs and **honey** (as per The Vegan Society). <https://www.vegansociety.com/go-vegan/definition-veganism>

SECTION 6. HANDICRAFTS

RULES

All articles exhibited in classes 71- 80 must be hand-made by the exhibitor.

Work to have been completed since June 2022 and not previously entered in the show.

Any garments should not have been washed or worn before the Show.

CLASS & DESCRIPTION

71.	Photograph 'Wildlife'	7" x 5" mounted on black card
72.	1 article of Embroidery	Unwashed
73.	1 knitted or crocheted article	Unwashed
74.	1 painting or drawing	Any medium
75.	1 item of cross-stitch	No larger than 30cm
76.	1 item of patchwork or quilting	Unwashed
77.	1 hand-felted article	Unwashed
78.	1 handmade item of jewellery	Any medium
79.	1 handmade item of clothing	Unwashed
80.	1 specimen of Handicraft	Not already scheduled above



MEDSTEAD GARDENERS' CLUB

SUMMER SHOW 2024 - Entry Form

NAME.....TEL:.....

What you need to do:

- Decide on which classes you wish to enter into before the show.
- Only one person may enter on each entry form, and one entry per person per class.
- **All Exhibitors** must submit their entry form to Tracey Arnold in person or via Email to tracey@medsteadgardenersclub.org by noon on Friday 5th July 2024 so that exhibit cards can be prepared in advance and given out upon your arrival for registration.
- All Exhibitors **MUST** have finished staging their exhibits by 10.30am – no exceptions will be made.

Please circle the classes below that you wish to enter:

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	36a	37	38	39
40	41	42	43	43a	44	45	45a	45b	46
47	48	49	50	51	52	53	54	55	56
57	58	59	60	61	62	63	64	65	66
67	68	69	70	71	72	73	74	75	76
77	78	79	80						

TOTAL number of classes entered: _____

- The Hall will be cleared of people and be shut at 10.30am on the day of the Show to prepare for Judging.
- You must ensure that all your exhibits are removed from the hall after the prize giving is over.

DATA AND DATA PRIVACY

By completing this form, you agree to The Club holding personal data about you to enable it to undertake the activities related to the Show. This may include using your name and/or likeness in photographs and post-event write-ups about the Show. Data specific to exhibiting at the show will be retained for no longer than 12 months.

THE AWARDS

All trophies will be held for one year and returned to the club in time for the next show unless otherwise indicated. Once awarded, they will be retained by the Club after the show to be engraved and will then be returned to the winner.

BANKSIAN MEDAL

For the most points scored in classes 1 – 45 (not including Novices)

MEDSTEAD INSTITUTE MANAGEMENT COMMITTEE SHIELD

For the best vegetable exhibit in classes 1 – 15

FOUNDER COMMITTEE TROPHY

For the best fruit exhibited in classes 21 – 26 (not including Novices)

KEITH SMITH TROPHY

For the best flower exhibited in classes 30 – 45 (not including Novices)

PEGGY HART AWARD

For the best Sweet Pea exhibit in class 34

MEMBERS CUP

For the best floral art arrangement in classes 51 - 55

SINGLETON TROPHY

For the best produce exhibited in classes 60 - 70

COMMITTEE SALVER

For the most points scored in all classes (excluding Novice)

HANDICRAFTS AWARD

For the best handicraft exhibit in classes 71 - 80

2023 Winners	
Banksian Medal	Sarah Rees
Medstead Institute Management Committee Shield	Jackie Green
Founder Committee Trophy	Jackie Green
Keith Smith Trophy	Sarah Rees
Members Cup	Cate Lacey
Singleton Trophy	Tracey Arnold
Committee Salver	Jackie Green
Peggy Hart Award	Not Awarded