



SCHEDULE OF CLASSES

2024

SPRING SHOW

Saturday 13 April 2.30 p.m.

AUTUMN SHOW

Saturday 7 September 2.30 p.m.

Events to be held in Northiam Village Hall unless otherwise stated



SPECIAL AWARDS

Royal Horticultural Society's Banksian Medal awarded to Linda and Mike Belton.

The Christopher Lloyd Achievement Cup awarded to a newcomer entering any Show this year and who has won a prize. To be chosen by the Committee on merit - awarded to Clare Barber.

SPRING SHOW

Lt. Col. Bagnall Perpetual Challenge Cup - Exhibitor with most prize money in the Horticultural Classes

Norman Lamford Perpetual Challenge Cup - Winner of Class 5 (Container of Daffodils/Narcissi)

Frewen Perpetual Challenge Bowl - Winner of Class 27 (Pot Plant in Bloom)

Society's Perpetual Challenge Bowl - Winner of Class 29 (Flower Arranging)

Margaret Williams Memorial Salver - Exhibitor with most prize money in the Domestic Section

Elsie Prior Perpetual Challenge Cup - Best exhibit in the Handicraft Section

Junior Perpetual Challenge Cup – Best junior exhibit in the Spring Show

AUTUMN SHOW

Pearson Perpetual Challenge Cup - Exhibitor with most prize money in the Horticultural Classes

Trowell Perpetual Challenge Cup - Best Horticultural exhibit

Mary Berkley Memorial Salver - Winner of Class 42 (Any Other Flower)

Batehup Perpetual Challenge Bowl - Winner of Class 43 (Flower Arranging)

Evan Jones Memorial Salver - Exhibitor with most prize money in the Vegetable Sections of the Spring and Autumn Shows combined

Society's Domestic Perpetual Challenge Cup - Exhibitor with most prize money in the Domestic Sections of the Spring and Autumn Shows combined

Sheffield Memorial Cup - Best exhibit in the Dahlia Classes

Min Reeve Cup - Best Fruit exhibit

HOW TO ENTER A SHOW

PLEASE READ THE FOLLOWING ENTRY INSTRUCTIONS and the SOCIETY'S RULES AND INFORMATION AT THE BACK OF THE SCHEDULE

Shows take place in the Village Hall.

- Between **9.00 a.m. and 10.15 a.m.** on the **morning** of the Spring and Autumn Shows take your completed entry form and your exhibits to the Village Hall.
- Register at the desk and pay your entry fee of 20 pence per exhibit (free if you are under 16 years) and note your entry number.
- Collect the required number of exhibit cards for your entries from a Steward and write your name **on the back.**
- Write your entry number and the class number on the **front** of the card.
- Place the exhibit card by your entry when you have positioned it in the area allocated for the Class.
- Before you leave the Hall, hand in your completed entry form to the Door Stewards – the information is needed for the Show records.

Please note all exhibits must be placed before 10.15 a.m. when the Hall closes for the judges to arrive.

SPRING SHOW

SCHEDULE OF CLASSES

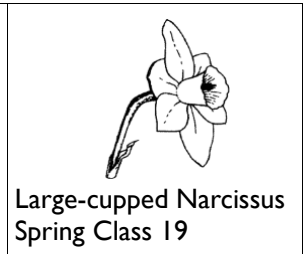
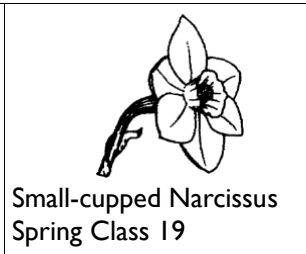
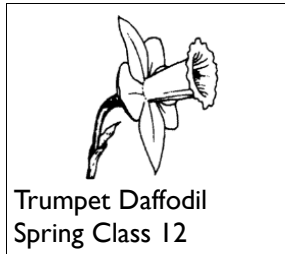
VEGETABLE SECTION

1. Three Onions
2. Three Leeks
3. Three sticks Rhubarb
4. Exhibit of any other Vegetable not named in this Section

FLOWER SECTION

Definitions for Classes 12 and 19 in the Spring Show:

- *Trumpet Daffodil*: Trumpet as long as or longer than the perianth (petal) segments.
- *Small-cupped Narcissus*: Cup not more than one third of the length of the perianth segments.
- *Large-cupped Narcissus*: Cup more than one third but less than equal to the length of the perianth segments.



*** The Society provides containers for Classes marked with * which must be used.**

5. Container of Daffodils/Narcissi with own foliage (*cut stems*)
6. Container of mixed ornamental shrubs/trees (*cut stems*)
7. Container of one or more bulbs in bloom (*grown in the container*)
8. Container of anything from the garden exhibiting one cut stem of each e.g., shrubs/bulbs/small perennials
9. Three polyanthus growing in a 10"/25cm pot (*one colour, or mixed colours grown in the container*)
10. Container of one kind of ornamental shrub/tree (*up to 3 cut stems*)
11. Container of up to 10 Cacti and/or Succulents
12. * Three trumpet Daffodils (*cut stems*)
13. * Three Tulips (*cut stems*)
14. * Three double Daffodils (not bunch flowered) (*cut stems*)
15. Three Hyacinth bulbs (*any variety/colour, grown in the container*)

16. * One spray of Camellia blooms (*cut stem, max length 9"/23cm*)
17. * Three Hellebores (*cut stems*)
18. Five Polyanthus (*cut stems*)
19. * Three large or small-cupped Narcissi (not bunch-flowered) (*cut stems*)
20. * One specimen Tulip (*cut stem*)
21. * Five different Daffodils/Narcissus (*cut stems*)
22. * One specimen Hyacinth (*cut stem*)
23. * Three bunch-flowered Narcissi (*cut stems*)
24. Floating Hellebore blooms (*max 10"/25cm diameter container*)
25. * One specimen Daffodil/Narcissus (*cut stem*)
26. A container of any small Spring flowers (can include bulbs/bedding plants etc.), (*cut stems*)
27. Pot plant in bloom [excluding bulbs] (*grown in the container, pot max. 10"/25cm diameter*)
28. One kind of garden flower not named in this Section (*one or more cut stems*). *The kind of flower, and variety if known, should be named.*

FLOWER ARRANGING SECTION

In accordance with the Royal Horticultural Society's Sustainability Strategy, flower arranging entrants should avoid the use of plastic-based floral foam and only use more sustainable/biodegradable alternatives in their exhibits.

Accessories and/or artificial plant material may only be used as part of an exhibit where their use is specified in the class description.

29. "IN A BOX" – an arrangement in a lidded box, not to exceed 2'6" wide by 2'6" deep.
 30. "SPRING WEDDING" – a table arrangement for a Spring wedding, not to exceed 18" wide by 18" deep. Appropriate accessories may be used.
 31. "SIMPLY YELLOW" – a miniature arrangement using only yellow flowers, plus appropriate foliage, not to exceed 4" wide by 4" deep by 6" high.
- A. CHILDREN'S CLASS** – A Spring posy in a small container.

SPRING SHOW continued

DOMESTIC SECTION

All exhibits open to Adults and Children (children please state age). Exhibits to be made to own recipes, except Class 32 and 34.

32. 5 Cornish Fairings (to given recipe, see page 5).
33. 5 Energy bars. Based on Oats, name other ingredients.
34. American coffee bread (to given recipe, see page 6).
35. 3 Cheese and onion pasties. Shortcrust pastry must be homemade.
36. Marmalade. Name main ingredients, fruit must be hand cut.
37. A jar of pickled vegetables. Name ingredients.

HANDICRAFT SECTION

All exhibits open to Adults and Children (children please state age).

38. A picture, any medium, including collage, pencil etc., *(to be hung)*.
39. A painted wooden spoon or rock.
40. Any other craft not named in this Section e.g., pottery/small items of woodwork/metalwork/cushions/embroidery/knitting etc.

PHOTOGRAPHIC SECTION

*Prints taken at any date, but not previously exhibited, should not exceed 15cm x 21cm (8" x 6") and be mounted on card. Total size, including card, **must not** exceed 20cm x 25cm (10" x 8"). Photos may be home printed.*

(Photographs showing places should state location)

41. Spring flowers e.g., snowdrops, daffodils, primroses, hellebores etc.
42. "Table setting" e.g., Christmas, Birthday, Wedding etc.
43. "A Fashion Shoot" can include clothing, shoes and accessories.
44. Winter Weather.
45. Your favourite photograph - JUDGED BY PUBLIC VOTING.

JUST FOR FUN - EXTRA CLASS!

46. Grow a maximum of 5 bulbs in a Wellington boot.

SPRING SHOW RECIPE

Cornish Fairings (Class 32)

(Makes about 12)

100g plain flour
¼ tsp salt
¾ tsp baking powder
¾ tsp bicarbonate of soda
½ tsp ginger
½ tsp cinnamon
50g butter diced
50g caster sugar
2 tblsp golden syrup
½ tblsp milk

1. Heat oven to 180C / Gas 4. Line a baking tray with baking parchment.
2. Mix dry ingredients. Add butter and rub in, to resemble breadcrumbs. Stir in the sugar.
3. Mix the golden syrup with the milk until dissolved, stir into the mixture. Bring everything together with your hands to make a dough.
4. Break off small pieces of dough and roll into balls. Space out evenly on the baking tray, allowing room for the biscuits to spread.
5. Bake for about 10 minutes, until amber in colour with a crackled top.
6. Leave to cool for a few minutes then transfer to a wire rack.

5 biscuits to be shown.

SPRING SHOW RECIPE

American Coffee Bread (Class 34)

200g plain flour
100g light soft brown sugar
2x5ml spoons baking powder
1x5ml salt
2x15ml spoons butter
1 egg
200ml milk
75g chopped walnuts

1. Grease a loaf tin approx: 23x13x7cm, heat oven to 180C / Gas4.
2. Sift dry ingredients into bowl.
3. Melt butter and add to flour with egg, milk, and walnuts. Beat thoroughly.
4. Spread into prepared tin and bake for approximately 1 hour.
5. Cool on a wire rack.

SPRING SHOW ENTRY FORM

Please complete this form and take it with you to the Village Hall on the morning of the show from 9.00 a.m. to 10.15 a.m., along with your entry money and exhibits.

Below please circle the number(s) indicating the classes that you have entered

1	9	17*	25*	33	41
2	10	18	26	34	42
3	11	19*	27	35	43
4	12*	20*	28	36	44
5	13*	21*	29	37	45
6	14*	22*	30	38	46
7	15	23*	31	39	A
8	16*	24	32	40	A

Children's
classes

the Society provides containers for these Classes which **must be used*
Please remember to hand this form to a Steward before you leave the Hall

Is this your first year of entering a Show? YES/NO

Name: Mr/Mrs/Ms/Miss	
Age (if under 16)	
Tel no:	
Number of entries:	
Fee paid:	

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5	13*	21*	29	37	45
6	14*	22*	30	38	46
7	15	23*	31	39	Children's classes
8	16*	24	32	40	A

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Name: Mr/Mrs/Ms/Miss	
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Fee paid:	



PLANT SALE

SATURDAY 11 MAY

2.00 P.M.

NORTHIAM VILLAGE HALL

Over 1,000 plants including perennials,
herbs, annuals and vegetables

COME EARLY TO GET THE BEST SELECTION

SUMMER SOCIAL

Our Summer Social will be held on 15 June at Great Dixter
6.00 p.m. to 8.00 p.m.

Please see your Spring newsletter for details.

DISCOUNTS FOR MEMBERS

The following businesses may offer a discount, on horticultural supplies only, to Members on production of their current membership card:

- Cherry Garden Nursery, Hastings Road, Rolvenden
- Ed's Nursery, Cripps Corner Road, Staplecross
- Gardenscape, Newenden Bridge, Newenden
- Great Dixter Nurseries, Northiam
- Oaktree Nurseries, Queen Street, Sandhurst
- Rotherview Nursery, Ivyhouse Lane, Three Oaks, Hastings
- The Old Rose Nursery, Beales Lane, Northiam
- World of Water, Hastings Road, Rolvenden (Plants only)

Remember to take your membership card!



National Garden Scheme
SOUTH GRANGE, QUICKBOURNE LANE

01797 252984

Saturday 13 & Sunday 14 July
11 a.m. – 5 p.m.

1½ acres of garden with year-round interest including annuals, perennials, grasses, shrubs, trees, woodland, and wildlife pond.

We will do light lunches to order as well as delicious homemade cakes. We aim to have plants for sale as usual.

Wheelchair accessible

This will be the last open garden weekend; we have been opening the garden for a good many years and still enjoy meeting new and old friends, but feel it is time to slow down and not worry about the weeding etc., that must be done before an actual opening. We sometimes have private visits with small specialist groups and if asked would continue to offer these.

Please phone.

**To those of you that have visited the garden, thank you
for your support and kind words.**

Linda and Mike Belton

AUTUMN SHOW

SCHEDULE OF CLASSES

VEGETABLE SECTION

1. Six runner beans
2. Five carrots
3. Five potatoes
4. Five tomatoes (not small fruited)
5. Three onions from sets
6. Ten small-fruited tomatoes
7. Three beetroots
8. One pumpkin/squash
9. Three courgettes
10. Two sweet peppers
11. Two cucumbers
12. Three different root vegetables (one of each)
13. Six chilli peppers
14. Exhibit of any other vegetable not named in this Section

FRUIT SECTION

15. A plate of mixed fruit (*No specific quantities*)
16. Ten Autumn-fruiting raspberries
17. Three dessert apples
18. Three pears
19. Ten blackberries
20. Three cooking apples
21. Exhibit of any other fruit not named in this Section

FLOWER SECTION

*** The Society provides containers for Classes marked with * which must be used.**

22. Container of Dahlias (*cut stems*)
23. One cut stem of each of three distinct types of plants grown for foliage, e.g., *trees, shrubs, perennials, bulbs, grasses, climbers etc.*
24. Container of Roses (*cut stems*)
25. Container of mixed herbaceous perennials (excluding Dahlias) (*cut stems*)
26. Container of three stems of berries/fruit (i.e. ornamental) mixed or one kind, **named** (*cut stems*)

AUTUMN SHOW continued

27. Container of one kind of annual (*cut stems*)
28. Three garden herbs, a single cut stem of each
29. * Three cactus or semi-cactus Dahlias (*cut stems*)
30. Container of one kind of herbaceous perennial (*up to 5 cut stems*)
31. * Three decorative Dahlias which may include Water lily and Collerette (*cut stems*)
32. Container of mixed annuals, two or more kinds (*cut stems*)
33. An indoor plant grown for its leaves only, pot size maximum 10"/25cm
34. One seed head (*cut stem*). *Can be multi headed*
35. * One specimen Dahlia (*cut stem*)
36. * Three cut stems of Fuchsias, mixed or one variety (*max stem length, including flowers, 18"/45cm long*)
37. * Three small Dahlias, which may include Single, Ball, Pompom (not to exceed 4½"/11.5cm diameter) (*cut stems*)
38. Container of garden flowers, four different kinds (*up to three stems of each*)
39. * One specimen Rose (*cut stem*)
40. Five stems of grass in flower (one variety), **named**
41. Pot plant in bloom (*grown in the container, pot max. 10"/25cm diameter*)
42. Exhibit of one kind of garden flower not named in this Section (one or more cut stems). *The kind of flower (and variety if known) should be named.*

FLOWER ARRANGING SECTION

Note: Only sustainable/biodegradable alternatives to plastic-based floral foam should be used by exhibitors.

43. "AUTUMN BASKET" – an arrangement in a basket, incorporating fruit and/or vegetables, not to exceed 2'6" wide by 2'6" deep.
44. "JUST BERRIES" – an arrangement using only berries and foliage, not to exceed 18" wide by 18" deep.
45. "INA SHELL" – a petite arrangement in a shell, not to exceed 7" wide by 7" deep by 7" high.

AUTUMN SHOW continued

DOMESTIC SECTION

(Exhibits to be made to own recipes, except Class 47 and 50)

46. Devil's food cake. Either 2 or 3 layers, any size.
47. 3 Maids of Honour (to given recipe see page 17).
48. Loaf of white bread using yeast, any size. No bread making machines.
49. Turkish Delight, 5 pieces, any flavour. Name ingredients.
50. Jar of Bramley Lemon Curd (to given recipe on page 18).
51. Jar of Pesto, any flavour. Name ingredients.

PHOTOGRAPHIC SECTION

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(Photographs showing places should state location)

52. An English Country Garden.
53. A mode of transport, e.g., car, train, boat, aeroplane etc.
54. The interior of a church.
55. A photograph of an insect.
56. Your favourite photograph - JUDGED BY PUBLIC VOTING.

JUST FOR FUN - EXTRA CLASS!

57. Grow Something in a HAT.

AUTUMN SHOW RECIPE

Maids of Honour (Class 47)

Makes 12

250g good-quality, ready-made, all-butter puff pastry
35g unsalted butter, softened
50g caster sugar
50g curd cheese, or cream cheese and cottage cheese mixed
2 large eggs
50g ground almonds
Grated zest of 1 orange
1 tsp orange flower water
Icing sugar for dusting

Oven 180C /Gas 4

12-hole bun tray, not a muffin tray

9cm pastry cutter

1. Roll out pastry to a 2-3mm thickness. Cut out 12 circles with cutter and line bun tray.
2. For the filling: Beat butter, sugar, and cheese until smooth. Beat in the eggs one at a time, then stir in the ground almonds, orange zest and orange flower water. Spoon into the pastry cases.
3. Bake for 20-25 mins until pastry is crisp and golden and the filling is risen and just set.
4. Leave to cool for 5 mins then ease out of tin and cool on a wire rack, dust with icing sugar before serving.

AUTUMN SHOW RECIPE

Bramley Lemon Curd (Class 50)

Makes 5 x 225g jars

450g Bramley Apples, peeled cored and chopped

Finely grated zest and juice of 2 unwaxed lemons (100ml strained juice)

125g unsalted butter

450g granulated sugar

4-5 large eggs, beaten (200ml)

1. Put the apples into a pan with 100ml water and the lemon zest. Cook gently until soft and fluffy. Beat to a puree with a wooden spoon or rub through a nylon sieve.
2. Put butter, sugar, lemon juice, and apple puree into a bowl over a saucepan of simmering water. As soon as the butter has melted and the mixture is hot and glossy, pour in the eggs through a sieve and whisk with a balloon whisk. NOTE: If the puree is too hot, (no higher than 55-60C on a sugar thermometer) when the egg is added, the mixture will split. If this happens, take off the heat and whisk vigorously until smooth.
3. Stir the mixture over gentle heat scraping down the sides of the bowl every few minutes until thick and creamy. This will take about 9-10 minutes. The temperature should reach 82-84C on a sugar thermometer. Immediately pour into warm, sterilised jars and seal.

Use within 4 weeks. Once opened, keep in fridge.

AUTUMN SHOW ENTRY FORM

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4	12	20	28*	36*	44	52
5	13	21	29*	37*	45	53
6	14	22	30	38	46	54
7	15	23	31*	39*	47	55
8	16	24	32	40	48	56
						57

the Society provides containers for these Classes which **must be used*
Please remember to hand this form to a Steward before you leave the Hall

Is this your first year of entering a Show? YES/NO

Name: Mr/Mrs/Ms/Miss	
Age (if under 16)	
Tel no:	
Number of entries:	
Fee paid:	

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GREAT DIXTER HOUSE & GARDENS

OPENING TIMES 2024

House and Gardens:

Open 26 March to 22 October
Tuesday to Sunday and
Bank Holiday Mondays

Gardens:

11.00 a.m. to 4.30 p.m. (last admission)

House:

2.00 p.m. to 4.00 p.m.

Nursery:

Open all year

Winter Open Weekends

24/25 February and 2/3 March
10.00 a.m. to 4.00 p.m.

Parishioner's Days – please check website

**For admission charges, nursery opening times and
information on plant fairs and study days visit:**

www.greatdixter.co.uk

Telephone: 01797 252878

THANKYOU

The Committee acknowledges with deep thanks the gifts, donations and the practical help given by Members and Volunteers during the past year.

Please tell your family, friends and neighbours about the Society, we'd be delighted to welcome them as new members.

THE SOCIETY'S SHOW RULES

1. Unless otherwise stated these rules and those of the Royal Horticultural Society's Show Handbook will apply to all Shows.
2. Unless otherwise indicated to the contrary, all Classes in all Shows are open to all without restriction.
3. The Committee reserves the right to inspect the garden or allotment of any Exhibitor.
4. All exhibits of vegetables, fruit and flowers, except those in the Flower Arranging Sections, must have been grown by the Exhibitor. Pot plants must have been in the possession of the Exhibitor for at least six months.
5. Two or more persons may not exhibit separately from the same garden or allotment in the same Class in any of the Vegetable, Fruit or Flower Sections. Any number of persons from the same household may exhibit in the Flower Arranging, Handicraft, Domestic, Photographic and Any Other Vegetable or Fruit not named Sections.
6. No Exhibitor may make more than one entry in any one Class.
7. All entry forms, fees and exhibits for the Spring and Autumn Shows must be taken to the Hall on the morning of the Show.
8. All exhibits for the Spring and Autumn Shows must be staged between 9.00 a.m. and 10.15 a.m. on the morning of the Show and must not be removed before the conclusion of the Prize giving which commences at 4.00 p.m.
9. When staging exhibits, Exhibitors should not move anything which is already in position. In case of difficulty due to lack of space, the help of a Steward or Committee Member should be obtained. The Committee reserves the right to move any exhibit after it has been staged by the Exhibitor to facilitate judging or to make best use of the space available.
10. Prize money for the Spring and Autumn Shows will be awarded as follows: 1st £3.00. Certificates are given for 1st, 2nd and 3rd prizes.
11. It is entirely within the discretion of the Judges whether any prize/s is/are awarded in any Class.
12. On all questions in dispute the decision of the Committee will be final.
13. Trophies will be held for one year from the date of award and must be returned to Rosemary Husey (01797 253259), one month before the corresponding Show in the next year.

INFORMATION AND ADVICE FOR EXHIBITORS

HORTICULTURE

1. Throughout this booklet the term 'Horticultural Classes' includes the Vegetable, Fruit and Flower Classes in all Shows and the words 'kind' and 'variety' are used in the following sense - Rose, Dahlia, are *kinds* of flowers; Peace, Virgo are *varieties* of roses.
2. Note the following points relating to staging:
 - a. See inside back cover for table regarding vegetable and fruit entries.
 - b. Beet, carrots, parsnips and turnips should have the leaves removed, leaving not more than about 3"/8cm of leaf stalk.
 - c. Leeks should be shown with untrimmed roots and with about 3"/8cm of green foliage.
 - d. Rhubarb is shown as a vegetable, not a fruit. Forced and unforced, show with not more than 3"/8cm of leaf.
 - e. Other fruits should be shown on the stalk including tomatoes.
 - f. All fruit and vegetables should be in perfect condition with the bloom left on; in other words, do not polish your apples, pears etc.
 - g. Leave fruit strigs (bunches of berries) and stalks intact e.g., raspberries, strawberries, tomatoes. Currants should be shown in strigs (*i.e.*, *bunches of berries*).
 - h. Avoid over skinning your onions and choose those of a uniform size. Tie or whip tops neatly and trim back roots; small onions can be presented on a plate of sand – larger ones on a ring.
 - i. Only exhibit the amount/number stated in the Schedule; don't put one in for luck as this will be marked NAS (Not As Schedule) and will not be judged.
3. Make sure flowers and foliage are in tip top condition and fill any vases with water.
4. You **must** use a bikini vase where * is used against a Class in the Schedule – these are provided by the Society.
 - a. Exhibitors should bring with them any material, e.g., moss or sustainable floral foam, to hold the blooms in position in the bikini vase containers.
5. If you know the name of plants and flowers, please label them – not just where it is requested in the Schedule – people do like to see this; it is the most common request in the suggestion box!

6. Bring sustainable floral foam (i.e., not plastic), moss, scissors with you; make sure your vases and containers are in good condition and do not leak.
7. Watch your pot size, if the Schedule says max 10"/25cm pot, that is what it means; you will be NAS if it is larger.
8. To protect the table covers, exhibits of vegetables, fruit and pot plants should be displayed on Exhibitors' own plates/dishes or on white plates/card provided on the day.

DOMESTIC

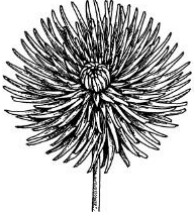



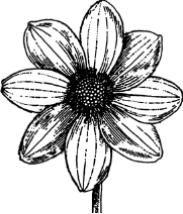
1. All jams, marmalade, and jellies should be named, dated and presented in plain, unembossed jars with no maker's marks on glass or lid. Twist top jars should be used. Screw top jars and lids i.e., honey jars should not be used. Fill the jars almost to the brim. Seal immediately - no air bubbles or scum. Jam should be set, spreadable and the fruit well cooked with no hard pieces. Marmalade should be set, but spreadable with evenly sliced tender peel cut by hand.
2. Chutneys - fill the jars, avoiding the use of metal ladles or spoons, to 5mm (1/4") from the top of the jar (headspace essential for vinegar preserves). Seal the jars with plastic lined twist top lids. These prevent the vinegar from evaporating and do not corrode by reacting to its acidity. Waxed discs and cellophane covers can cause the chutney to shrink and dry out. The consistency should be firm with a smooth texture – no large pieces of onion, fruit skins, cores or stones. No excess liquid or air bubbles or scum.
3. Bread should be baked 24 hours before a Show.
4. Avoid cooling rack marks on top of cakes.
5. Scones: plain cutter for savoury, fluted for sweet.
6. Savoury pies are decorated with leaves, fruit pies are not.
7. Pastry should be homemade unless otherwise indicated.
8. Judges do not seem to like judging items which are still warm.



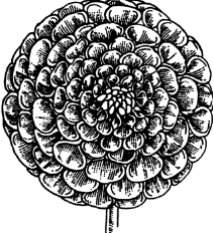
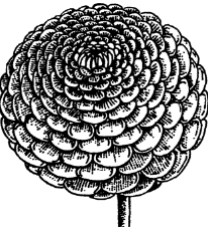
FLOWER ARRANGING

1. The dimensions given indicate the **MAXIMUM** amount of table space which the exhibit may occupy.
2. Accessories and/or artificial plant material may only be used as part of an exhibit where their use is specified in the class description.

If you need help, please ask!

Guidance on Dahlia types (Autumn Show)

	<p>Cactus (Class 29)</p> <p>Blooms fully double with pointed, quilled petals</p>
	<p>Semi-cactus (Class 29)</p> <p>Similar to Cactus cultivars but with broader petals</p>
	<p>Decorative (Class 31)</p> <p>Blooms fully double, showing no disc, with broad, flattish inward rolling petals usually bluntly pointed</p>
	<p>Water lily (Class 31)</p> <p>Blooms fully double with broad, sparse, flat ray petals bearing a strong similarity to water lilies. Depth of bloom half its diameter</p>
	<p>Single (Class 37)</p> <p>A single row of broad petals, or 2 rows, surround a central disc on a flower about 8cm (3¼") across</p>

	<p>Collerette (Class 31)</p> <p>Blooms with a ring of flattened broad petals on the outside and an inner 'collar' of smaller petals, often a different colour, which surround a central disc. Flowers are 10-15cm (4-6") across</p>
	<p>Anemone (Class 31)</p> <p>Blooms with a ring of flattened, broad petals on the outside and an inner ring of tubular petals replacing the central disc giving a pincushion-like appearance. Flowers are about 8cm (3¼") wide</p>
	<p>Ball (Class 37)</p> <p>Blooms fully double, rounded heads with tubular petals</p>
	<p>Pompon (Class 37)</p> <p>Blooms fully double, rounded heads with tubular petals. and no more than 5cm (2") across</p>

INFORMATION FOR SHOWING VEGETABLES & FRUIT

The exhibition value of any kind of vegetable/fruit is governed by the difficulty of producing a perfect dish. The following table shows the maximum points for a perfect dish of the most commonly grown vegetables/fruit and the number of each to be shown in a collection. For other vegetables/fruit not listed – please ring Linda Belton on 01797-252984.

	Points	No of Veg/Fruit		Points	No of Veg/Fruit
Beans (Broad)	15	6	Marrows	15	2
Beans (French)	15	6	Onions	20	3
Beans (Runner)	18	6	Onions - pickling	12	5
Beetroot	15	3	Parsnips	20	2
Broccoli (Sprout'g)	15	6	Peas	20	6
Cabbage	5	1	Peppers (Chilli)	15	6
Calabrese	18	1	Peppers (Sweet)	15	2
Carrots	20	5	Potatoes	20	5
Cauliflowers	20	2	Pumpkin	10	1
Celery	20	2	Rhubarb	12	3
Courgettes	12	3	Shallots	18	6
Cucumbers	18	2	Squash	12	1
Garlic	15	5	Sweet Corn	18	2
Leeks	20	3	Tomatoes	18	5
Lettuces	15	2	" small fruited	12	10

Apples, cooking	18	3	Peaches	20	3
Apples, dessert	20	3	Pears, cooking	16	3
Blackberries	12	10	Pears, dessert	20	3
Blackcurrants	12	6 strigs	Plums, cooking	14	5
Cherries	16	10	Plums, dessert	16	5
Damsons	8	10	Quinces	12	3
Figs	16	3	Raspberries	12	10
Gooseberries	12	10	Redcurrants	10	6 strigs
Hybrid berries	12	10	Strawberries	16	6
Melon	18	1	White currants	10	6 strigs

HELPLINE

If any new member or new exhibitor has any queries about the Schedule or requires advice on how to stage an entry, please contact the Co-Chair and Show Secretary, Linda Belton on 01797 252984.

Programme

2 February 2.30pm

Talk: The Great Dixter Students, My Inspiration

7 March 7.30pm

Talk: Kristina Clode, My Favourite Projects (garden design)

13 April 2.30pm

SPRING SHOW

11 May 2.00pm

PLANT SALE

15 June 6.00-8.00pm

SUMMER SOCIAL at Great Dixter House & Gardens

7 September 2.30pm

AUTUMN SHOW

3 October 7.30pm

Talk: Edward Flint, Hardy Annuals

1 November 2.30pm

Talk: Kali Homerton Stove, The Glass House Project (house plants)

6 December 7.30pm

ANNUAL GENERAL MEETING AND CHRISTMAS SOCIAL

All events will be held in Northiam Village Hall unless otherwise stated.

Committee

President	Mr. Fergus Garrett	
Chair	Mrs. Carol Knowles	01797 252134
Secretary	Mrs. Della Weight	07712 410478
Treasurer	Mrs. Deborah Moon	01797 253596
Membership Secretary	Mrs. Penny Bone	01797 458934
Show Secretary	Mrs. Linda Belton	01797 252984