



## SHOW SCHEDULES & EVENTS

# 2025

Including

### **SPRING SHOW**

Saturday 29 March 2.30 p.m.

### **PLANT SALE**

Saturday 10 May 2.00 p.m.

### **AUTUMN SHOW**

Saturday 6 September 2.30 p.m.

[www.northiamhorticulturalsociety.com](http://www.northiamhorticulturalsociety.com)



## **SPECIAL AWARDS**

**Royal Horticultural Society's Banksian Medal** awarded to Gillian Harrison.

**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 Margaret Davies.

### **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 best flower arrangement

**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 best flower arrangement

**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

## **From your Committee**

Dear Members

I'm looking forward to 2025 and let's hope it is a better year for our gardens! 2024 brought some challenging weather and summer never really seemed to get going. I know many of us struggled with our fruit and veg, but the wet summer weather was especially good for many flowers and shrubs so there's always a silver lining.

It's been wonderful to see a steady number of new members join us over the last year, and we will continue efforts to increase membership through our meetings, shows, talks and events, such as our stand at the Midsummer Festival. Our website is having a great impact too as an easy way to sign up, and see our activities, and our Facebook page and social media posts are reaching new supporters. Needless to say, everyone is welcome to join – whether you have a window box, a small plot or an acre or two, so please encourage your friends and family to join the Society.

Last year's Plant Sale set a record, so we'll be working to bring you a good diversity of plants again this year. As usual we'll put out a call for potting-up helpers in the New Year and hope to see you then.

We have a great selection of speakers this year so please come along for the talk and to mingle with other members. All the talks this year will be on Wednesday afternoons at 2.30pm, with refreshments available before and after the talk, and time to catch up and maybe win a raffle prize as well as hopefully increase our gardening knowledge.

Many thanks to all the Committee and volunteers who work to keep the Society blooming, and of course heartfelt thanks to Fergus and the Great Dixter team for their fantastic support.

Thank YOU for being a Member.

Happy gardening!

Carol and the team

## **Committee members**

Your committee for 2025 and some of the jobs they do to keep the Society running, alongside the many other wonderful volunteers who help - from setting up the shows, to potting up for the plant sale and helping with other events. If you'd like to get more involved, please contact Carol 01797 252134 or send us a message [northiamhorticulturalsociety@gmail.com](mailto:northiamhorticulturalsociety@gmail.com)

Fergus Garrett	President
Carol Knowles	Chair, newsletters
Della Weight	Secretary, website & social media
Deborah Moon	Treasurer, website, Parish Magazine
Penny Bone	Membership Secretary, Village Hall liaison
Linda Belton	Show Secretary, coach trips
Lewis Boshier	Great Dixter liaison, Show set up, Plant Sale
Joan Davis	Advertising
Rosemary Husey	Catering, Trophies
Christine Luxton	Talks, raffles

## **Discounts for Members**

The following businesses may offer a discount when you show your 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!**

## **HOW TO ENTER A SHOW**

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 ask a Steward if you need any help.**

**Please note all exhibits must be placed before 10.15 a.m. when the Hall closes for the judging.**

**YOU CAN FIND THE SOCIETY'S RULES AND MORE HELPFUL INFORMATION AT THE BACK OF THE SCHEDULE**

# SPRING SHOW SCHEDULE OF CLASSES

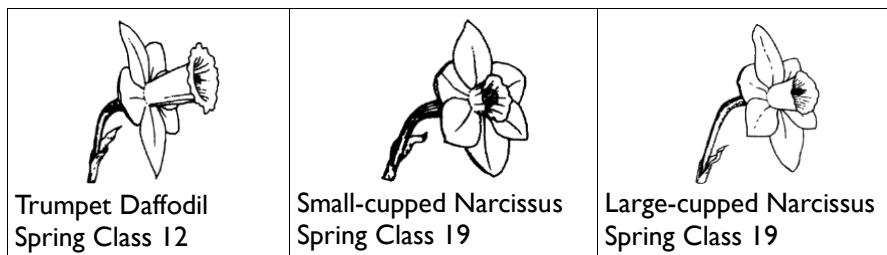
## VEGETABLE SECTION

1. A bunch of Herbs
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**

*Please use sustainable/biodegradable alternatives to plastic-based floral foam.*

*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. "SEEING THE WOOD" – an arrangement incorporating a piece of wood, not to exceed 2'6" wide by 2'6" deep.
  30. "IN THE KITCHEN" – an arrangement using a kitchen utensil, not to exceed 18" wide by 18" deep.
  31. "CUP & SAUCER" – a petite arrangement in a cup and saucer not to exceed 7" wide by 7" deep by 7" high.
- A. CHILDREN'S CLASS** (please state age) – A Spring posy in a small container.

## **DOMESTIC SECTION**

*All exhibits open to Adults and Children (children please state age). Exhibits to be made to own recipes, except Class 32 and 35.*

32. 5 Old Bet's Biscuits to given recipe, see page 8.
33. A bowl of chilled soup, name ingredients.
34. Fruit cake. Any size, decorated with an Easter theme.
35. Olive and sun-dried tomato Soda Bread to given recipe, see page 9.
36. Marmalade. Name main ingredients, fruit must be hand cut.
37. Chili Jam. Chili must be the main ingredient. Name other ingredients.

## **ART & CRAFT 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 collage made with leaves, dried flowers, and similar materials.
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. Your favourite animal (domestic or wild).
43. Sunrise or Sunset.
44. A black and white photograph (any subject).
45. Your favourite photograph - JUDGED BY PUBLIC VOTING.



# **SPRING SHOW RECIPE**

## **Old Bet's Biscuits (Class 32)**

(Makes about 24)

6oz soft butter  
2oz caster sugar  
2oz custard powder  
6oz self-raising flour

1. Heat oven to 180C / Gas 4.
2. Cream butter and sugar.
3. Add custard powder, then add flour gradually. Cream well.
4. Shape into little balls.
5. Put onto a greased tin. Flatten slightly.
6. Bake for about 10-15 minutes, do not allow to brown.
7. When cool, sandwich together with vanilla flavoured butter cream (i.e. half quantity of butter to icing sugar, vanilla essence to taste).

5 biscuits to be shown.

## **SPRING SHOW RECIPE**

### **Olive and Herb Soda Bread (Class 34)**

500g plain flour, plus extra for dusting  
1 tsp bicarbonate of soda  
1 tsp salt  
1 x 248ml carton of buttermilk  
200ml milk  
55g sun dried tomatoes  
75g pitted green olives, chopped  
3 tbs grated Parmesan cheese  
3 tbs snipped chives

1. Preheat oven to 220C/200C fan oven, Gas 7
2. Measure all the dry ingredients into a large bowl and mix well.
3. Gradually add the buttermilk, and then the milk separately, mix to a sticky dough using a wooden spoon.
4. Tip onto a lightly floured work surface and bring together with your hands.
5. Add the tomatoes, olives, cheese and chives until roughly incorporated, then shape the dough into a dome about 20 cm in diameter. Do not knead the dough, just bring it together. Over kneading will make it tough.
6. Put the loaf on the baking sheet, divide into quarters cutting halfway through the dough, and sprinkle with flour.
7. Bake 35 to 40 minutes until cooked through, golden and sounding hollow when tapped on the base.
8. 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	Children's class
7	15	23*	31	39	A
8	16*	24	32	40	

*\*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:	
Age (if under 16)	
Tel no:	
Number of entries:	
Fee paid:	



# **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/unusual fruit (*No specific quantities*)
16. Ten Autumn-fruited raspberries
17. Three dessert apples
18. Three pears
19. A plate of mixed berries (up to 12 berries in total to be shown)
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 Sunflowers
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*)
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**

*Entrants are encouraged to avoid the use of plastic-based floral foam and use more sustainable/biodegradable alternatives in their exhibits wherever possible.*

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

43. "ON THE SEASHORE" – a seashore themed arrangement using flowers, foliage and other materials, not to exceed 2'6" wide by 2'6" deep. Appropriate accessories may be used.
44. "FUN WITH FIVE FLOWERS" – an arrangement using only five flowers and any foliage, not to exceed 18" wide by 18" deep.
45. "IN THE FRAME" – a petite arrangement using a frame, not to exceed 7" wide by 7" deep by 7" high.

## **DOMESTIC SECTION**

*All exhibits open to Adults and Children (children please state age). Exhibits to be made to own recipes, except Class 47.*

46. Banana Bread. Any size. Name ingredients.
47. Baked Cheesecake, to given recipe see page 16, and served with a small jug of fruit sauce; any named fruit.
48. Three sausage rolls, any size or flavour. Name ingredients. Pastry must be home-made.
49. Soft fruit Jam. Name ingredients.
50. Vegetable Chutney. Name ingredients.
51. Bowl of roasted Nuts and Seeds. Name ingredients.

## **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)***

52. A house plant.
53. Cloud formation.
54. A local landmark.
55. A vegetable garden.
56. Your favourite photograph - JUDGED BY PUBLIC VOTING.

# **AUTUMN SHOW RECIPE**

## **Baked Cheesecake (Class 47)**

Shortcrust pastry; ready-made sheet or home made

225g Philadelphia cream cheese

225 Mascarpone cheese

1-2 teaspoons vanilla extract

90g caster sugar

3 medium eggs

1. Preheat oven 210C /190C fan oven, Gas 4.
2. Grease and line a 19cm springform tin.
3. Roll out pastry to a 5mm thickness. Cut a circle a little bigger than the base of the tin. Use the rest of the pastry to make the pastry case. Using strips 3cm deep, line around the inside of the tin. Seal joins well. Bake blind, pushing baking beans well to the edge. Cook for 15 minutes.
4. Mix together the filling ingredients until smooth.
5. Remove pastry when ready and turn the oven down to 200C/180C fan oven, Gas 6.
6. Remove the baking beans and pour in the filling.
7. Bake for approximately 30-40 minutes until the centre is no longer runny. Turn oven temperature down if the pastry is browning too much.
8. Leave to cool.
9. The pastry case should stop the cheesecake cracking, but if this should happen, no points will be deducted.



## AUTUMN 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	49
2	10	18	26	34	42	50
3	11	19	27	35*	43	51
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

*\*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:	
Age (if under 16)	
Tel no:	
Number of entries:	
Fee paid:	



## **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. All Classes in all Shows are open to all without restriction, unless otherwise stated (e.g. a children's class under 16).
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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> 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 numbers of 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 natural 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. You can bring 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 as people do like to see this.

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**

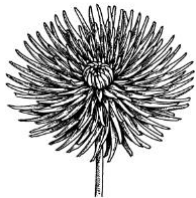




1. All jams, marmalade, and jellies should be named, dated and presented in plain jars. Twist top jars should be used. Screw top jars and lids i.e., honey jars should not be used. Fill the jars almost to the brim. Seal immediately - no air bubbles or scum. Jam should be set, spreadable and the fruit 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.



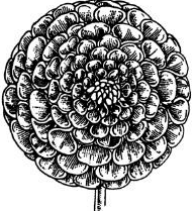
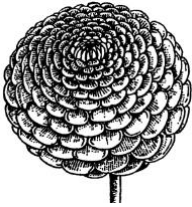
## **FLOWER ARRANGING**

1. The dimensions given indicate the **MAXIMUM** amount of table space which your 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! Contacts on the back of this booklet.**

## 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><b>Collerette (Class 31)</b></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><b>Anemone (Class 31)</b></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><b>Ball (Class 37)</b></p> <p>Blooms fully double, rounded heads with tubular petals</p>
	<p><b>Pompon (Class 37)</b></p> <p>Blooms fully double, rounded heads with tubular petals. and no more than 5cm (2") across</p>

## **INFORMATION FOR SHOWING VEGETABLES & FRUIT**

The table below shows how many vegetables/fruits should be shown unless the class description says otherwise. For other vegetables/fruit not listed or any questions – please ring our HELPLINE - Linda Belton on 01797 252984.

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

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



## **EVENTS**

Wednesday 5 February	2.30pm	TALK: "My Inspiration" Great Dixter Students
Wednesday 12 March	2.30pm	TALK: "A Tale of Two Gold Medals: Chelsea & Hampton Court" Steve Edney, No Name Nursery, with plants for sale
Saturday 29 March	2.30pm	SPRING SHOW
Saturday 10 May	2.00pm	PLANT SALE
Saturday 14 June	6.00 to 8.00pm	SUMMER SOCIAL
Saturday 6 September	2.30pm	AUTUMN SHOW
Wednesday 8 October	2.30pm	TALK: "Restoring an Edwardian kitchen garden" Hands of Hope Community Garden
Wednesday 5 November	2.30pm	THE PRESIDENT'S LECTURE, Fergus Garret, CEO Great Dixter
Friday 5 December	7.30pm	ANNUAL GENERAL MEETING AND CHRISTMAS SOCIAL

**All events are in Northiam Village Hall except the Summer Social at Great Dixter House & Gardens**

## **CONTACTS**

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Penny Bone, Membership Secretary	01797 458934
Linda Belton, Show Secretary	01797 252984