



# RETTENDON HORTICULTURAL SOCIETY

## SUMMER SHOW SCHEDULE **SATURDAY, 8TH JULY 2023**



### Section A Roses

**Judge:** Ms. G. Owen.



The Battlesbridge Mill Rose Bowl, held by Pat Spearman, will be awarded for the most points in this section. The Harry Spearman Tray, awarded to Pat Spearman, will be awarded for the best exhibit.

1. Three roses, one bud, one half open, one open, one or more varieties with own foliage
2. Six roses with own foliage - any variety
3. One rose with own foliage
4. One Cluster flowered (Floribunda) rose
5. Three stems miniature roses, any variety

### Section B Flowers

**Judge:** Ms. G. Owen.



The Snelling Memorial Cup, held by Maureen Benson, will be awarded for most points in this section. The Blanche Waskett Trophy held by Gabrielle Church will be presented to the winner of class 13. A rosette will be awarded for the best entry in this section.

6. Six stems of sweet peas, 2 stems each colour
7. Six stems of Sweet Peas
8. Three stems of lupins
9. Six Fuchsia florets
10. Six stems of any other flowers of one variety not specified above
11. Three stems of Carnations or Pinks
12. One Gladiolus
13. One vase or bowl of mixed flowers judged for quality & variety. (Neck of vase max 20cm/8" dia)
14. A foliage plant in a pot
15. One flowering plant or plants in a single pot, not Cacti or Succulents, same or mixed variety
16. One or more Cactus or Succulent in a single container, same or mixed variety
17. A collection of alpines in a single container
18. A container of three stems of mixed flowering shrubs or trees judged for quality & variety
19. A single outdoor hanging basket

### Section C Fruit

**Judge:** Ms. G. Owen.

The GJJM Rose Bowl, held by Paul Wright, will be awarded for most points in this section. A Rosette will be presented for the best entry in this section. All fruit must be exhibited with stalks and presented on a plate.

20. Collection of fruit, three distinct kinds, quantities as below.
21. Six bunches of Blackcurrants
22. Six bunches of Redcurrants
23. Six Gooseberries - Size
24. Six Gooseberries - Flavour
25. Six Raspberries
26. Six Strawberries
27. Six Loganberries
28. Any other Fruit, six specimens.



### Section D Vegetables

**Judge:** Ms. G. Owen.

The William Cresswell Memorial Cup, held by Alistair Matthews, will be awarded for most points in this section. The Percy Meeson Memorial Cup, held by Hazel Dale-Evans, will be awarded for the best exhibit in classes 31-49 inclusive. The Tony Coyston Memorial Cup, held by John Bruty, will be awarded for most points in classes 29 & 30 together.

**Note:** All root crops and Lettuce roots must be washed.

Onions and Shallots must not be peeled.

For classes 29 & 30, collections refer to regulation 5.

29. Collection of vegetables, 4 distinct kinds
30. A collection of vegetables used in salads, 3 distinct kinds
31. Three potatoes, white, coloured, round or kidney
32. One cauliflower with approx. 10cm (4") stalk
33. Three onions from sets - bunched as pulled
34. Eight shallots
35. Three carrots with approx. 10cm (4") tops
36. Collection of three varieties of culinary herbs, separately named and in water.
37. Three beetroot with leaves
38. Six pods broad beans
39. Six dwarf or French beans, length between 10cm (4") and 15cm (6"), with stalks
40. Two courgettes, length up to 20cm (8")
41. Six pods of Peas
42. Six pods of Mange Tout
43. Six Runner beans with stalks
44. One cabbage with approx. 10cm (4") stalk
45. One lettuce with roots
46. One cucumber
47. Three sticks Rhubarb, fit for table
48. Six Radishes with tops
49. Any vegetable other than above
50. Any exhibit produced by an under 18 yr. old
51. Plant from seed in pot grown by an under 12 yr old
52. Plant from seed in pot grown by an under 8 yr old
53. Plant from seed in pot grown by an under 6 yr old



The **Royal Horticultural Society Banksian Medal**, awarded to Alistair Matthews in 2022, will be awarded to the exhibitor gaining most points in the combined classes A, B, C and D. **NOTE:** The previous year's winner is excluded in accordance with Royal Horticultural Society rules.

### Section E Gardens

**Judge:** Ms. G. Owen

The Rosemary Silver Salver, held by John Bruty, is awarded for best kept and cropped Kitchen Garden. The C&D Cup, held by Maria Poole, is awarded for the best kept flower garden. The patio shield, held by Maria Poole, is awarded for the best container garden. The Rettendune Rose Bowl, held by Rob Litton, is awarded for the best kept mixed garden. The Rettendon Allotments Trophy, held by Sandie Cottee, is awarded for class 58 and a framed certificate awarded for class 59, was presented to Rettendon Primary School.

**NO CHARGE FOR ENTRY.**

Judging will take place on **Sunday 2nd July PM.**

Phone Barbara Wright on 01245 321554, John Bruty on 01268 562371, or Hazel Dale Evans on 01245 401538 to enter. **NO LATER THAN Thursday 29<sup>th</sup> June please.** All gardens must be within a five mile radius of Rettendon village hall.

54. Best kept & cropped kitchen garden
55. Best kept flower garden
56. Best container garden
57. Best kept mixed garden
58. Best Allotment
59. Best child's or children's garden



Certificates are given to all entries in this section as a mark of appreciation for their participation by the society.





### Section F Flower Arranging Judge Mrs.C Barnes

The Rawlings Rose Bowl, held by Glenys Jones, will be awarded to the exhibitor with most points in this section. A rosette will be awarded for the best entry in this section. Please note flowers and foliage may be purchased except for class 62. "An arrangement" has no added extras, and class is judged for overall effect and interpretation. Where a class states 'An Exhibit', drapes and/or accessories may be used.

60. A miniature flower arrangement max 10cm (4") overall.
61. An arrangement in an unusual container
62. An arrangement of garden flowers and foliage
63. An exhibit: "My favourite book or film" for 68cm (2'3") niche
64. An exhibit "Colour my world" for 68cm (2'3") niche

### Section G Cookery Judge Mrs. C. Orris

The Parish Tray, held by Kathryn Evans, will be awarded for most points in this section. The Joyce Higgins Memorial Trophy, held by Val Porter, will be awarded for the best exhibit in class 65. A Rosette will be presented for the best entry in this section.

65. A Victoria Sponge with strawberry jam filling in an 18cm(7") dia. tin. Sprinkle with caster sugar only.
66. Carrot Cake

**Ingredients:** *Cake:* 75g (3oz) of grated carrots, 110g (4oz) plain wholemeal flour, ½ teaspoon bicarbonate of soda, ½ teaspoon of cinnamon, 75ml (3fl.oz.) sunflower or vegetable oil, 75g (3oz) soft dark brown sugar, 1 large beaten egg, 50g (2oz) sultanas. **Topping:** 50g (2oz) full-fat soft cream cheese, 25g (1oz) unsalted butter, 25g (1 oz) sieved icing sugar. **Tin:** A 450g (1lb) loaf tin.

**Method:** *Cake:* Grate the carrot into the mixing bowl, sift in the dry ingredients, adding the bits of bran left in the sieve. Add all the rest of the cake ingredients and stir well until everything is fully mixed. Scrape the mixture into the prepared tin. Bake in the centre of the oven at 150°C (300° F), gas mark 2, for 45-50 minutes until the cake is well risen. It should shrink away from the sides of tin. Remove from the oven and leave to cool in the tin for 5 minutes before taking it out. **Topping:** Combine the ingredients and beat until smooth. Spread the top of the cake thickly with the topping and sprinkle cinnamon on top..

67. Four cheese scones
68. A Bread pudding
69. Four muffins, any flavour – state flavour on back of entry card
70. A ginger cake
71. Six jam tarts
72. One Loaf, white or brown, approx. 2lb tin
73. A Flavoured loaf – state flavour on back of entry card
74. 6 pieces of Shortbread
75. Four Rock cakes



### Section H Drinks Judge Mr. M. Lucking

The RJB Trophy, held by Paula Green, will be awarded to the exhibitor with most points in this section. Only clear glass wine bottles to be used of approx. 75cl capacity. Stoppers must all be easily removable. Beer in bottles should have screw stopper or crown closure.

76. One bottle of home-made wine not from a kit
77. One bottle home-made wine from a kit



78. One bottle of home-made beer
79. One named bottle of home-made liqueur e.g. Sloe Gin.
80. One bottle of any alcoholic drink not listed above.
81. One bottle of any non-alcoholic drink, e.g. cordial

### Section I Preserves Judge Mrs. C. Orris

The Hyde Hall Cup, held by Barbara Wright, will be awarded to the exhibitor with most points in this section. A rosette will be presented for the exhibit judged the best in this section.



**NOTE:** jams & preserves should be in approx. 450ml (1lb) plain glass jars, except classes 88 & 89, and must have been made in the last 12 months.

82. One jar of Gooseberry jam
83. One jar of Blackcurrant jam
84. One jar of Strawberry jam
85. One jar of Raspberry jam
86. One jar of any other jam made with fresh fruit
87. One Jar of Marmalade
88. Any other preserve - state type on back of entry card
89. One jar of Pickle or Chutney (at least 3 months old)

**Please note: All exhibits in Sections J and K must have been completed in the last 12 months, not exhibited here before, and have been prepared by entrants themselves**

### Section J Needlecraft (see rule above)

Judge; Helen Barton-Lambeth

The Nurse May Selvage Memorial Trophy, held by Katie Sheldrake, will be awarded to the person with the most points in this section. A rosette will be presented for the best entry in the section. Type of materials on back of card.

90. A hand knitted article, state material e.g. wool, etc.
91. A quilted or patchwork article
92. A piece of cross stitch
93. A crochet article
94. An item made using felt
95. A hand-embroidered article
96. A machine embroidered article
97. A cushion
98. A sewing machine, or over-locker, made item.
99. Any other item of needlecraft
100. Soft toy suitable for a child



### Section K Handicrafts (see rule above)

Judge: Helen Barton-Lambeth

The Victoria Lepper Trophy, held by John Freeth, will be presented to the exhibitor with most points in this section. A rosette will be presented for the exhibit judged the best in this section. Please put type of materials on back of card.

101. A pencil or charcoal drawing
102. A picture in water colour
103. A picture in oils
104. A picture in any other medium
105. A hand-made card
106. An article or model made from wood
107. An article or model made from metal
108. An article or model made from any other material(s)
109. A sketchbook - completed or otherwise
110. A photograph - 'A bird' max. 7"x 5"
111. A photograph - 'Shadows' max. 7" x 5"
112. A photograph - 'Look Down' max. 7" x 5"







# RETTENDON HORTICULTURAL SOCIETY

## SUMMER SHOW SCHEDULE **SATURDAY, 8TH JULY 2023**




### Section L Children's Classes Judge: Miss J Crook.

**PLEASE NOTE NO ENTRY FEE**

All exhibits must have been completed in the last 12 months, either at home or at school.


**Pre School Children, under 5 years on show day.**  
 Certificates will be awarded to all entrants.  
 113. A picture, under 4 years on show day  
 114. A picture, under 5 years on show day  
 115. A model, under 4 years on show day  
 116. A model, under 5 years on show day



**PRIZES: 1<sup>st</sup> - £2, 2<sup>nd</sup> - £1, 3<sup>rd</sup> - 50p**

**Children under 8 years old on show day**  
 The Rawlings Cup, held by Tegan U., will be presented to the exhibitor awarded most points in this section. A rosette will be presented for the best exhibit in this section.

117. A picture in any medium  
 118. A piece of handwriting  
 119. A Crown, using any materials  
 120. A piece of needlecraft  
 121. A model using vegetables, fruit & any other materials.




122. A miniature garden in a box (size ~ 36 x 22 x 6cm)  
 123. Cooking: Fairy Cakes (recipe makes 9 cakes)

**Ingredients:** 75g margarine/butter, 75g caster sugar, 75g self-raising flour, 2 medium eggs, ½ teaspoon vanilla essence. Fairy cake paper cases in bun tin.  
**To make:** Preheat oven to 180°C, fan oven 160°C, gas mark 4. Beat all the cake ingredients together until pale and fluffy. Half fill each cake case with the mixture until it is all used. Bake in oven for 10-15minutes, until cakes spring up on touch. Decorate when cool.  
**Enter 2 cakes: 1 decorated and 1 cake for taste/texture (you can eat the rest).**

**Children under 12 years old on show day.**  
 The FRS Jubilee Cup, held jointly by Fletcher B. and William H. will be awarded to the exhibitor with most points in this section. A rosette will be presented for the exhibit judged the best in this section.

124. A flower arrangement in an unusual container  
 125. A miniature garden in a box (size ~ 36 x 22 x 6cm)  
 126. A model using vegetables, fruit & any other materials.  
 127. A piece of handwriting  
 128. A picture in any media  
 129. A piece of needlecraft, knitting or embroidery



130. Any other handicraft  
 131. Cooking: Rock Cakes. (makes about 9 cakes)

**Ingredients:** 110g self-raising flour, 50g granulated sugar, 50g margarine/butter, 30g sultanas, 1 medium egg, ½ teaspoon of nutmeg. (use a baking sheet)  
**To make:** Preheat oven to 180°C, fan oven 160°C, gas mark 4. Sift flour and nutmeg into mixing bowl and add sugar. With your clean hands, rub the butter into the mixture until it looks like fine breadcrumbs. Stir in the sultanas and egg. Form into rough balls and place on the baking sheet. Cook in the oven for 20 minutes until cakes are golden brown. Cool on a wire rack.  
**Enter 2 cakes for taste/texture (you can eat the rest).**

### Seniors under 18 years old on show day.

The Coronation Cup, held by Emily-Jane F., will be presented to the exhibitor with most points in this section. A rosette will be presented to the exhibitor with the best entry in this section.



- 132. An article of handicraft
- 133. A piece of work showing textile skills
- 134. A picture in any media
- 135. An unframed photograph max. 7" x 5"
- 136. Cooking: Cheese Straws or cheese biscuits.

**Ingredients:** 110g plain flour, 50g butter/margarine, 50g finely grated cheese, ½ egg yolk, pinch of cayenne pepper, pinch of salt.

**To make:** Set oven to 180°C, fan oven 160°C, gas mark 4. Grease a baking sheet. Place flour, seasoning and margarine in a mixing bowl and using clean hands rub the margarine into the mixture until it resembles fine bread crumbs. Add cheese and egg and mix with a knife to a firm dough. Roll out and cut to shape as desired. Bake in oven until a pale, golden colour. Biscuits need about 10-15minutes, straws need about 5-6 minutes.

**Enter the 6 best pieces on a plate (you can eat the rest!)**

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 Please fill in your entry form and let one of the following people have it by:-

**MIDDAY on THURSDAY 6<sup>th</sup> JULY**

**Mrs. Hazel Dale Evans, 55 East Hanningfield Rd  
 Mr. John Bruty, Seasons, Woodham Road  
 Mrs. Barbara Wright, email: [RethSsec@gmail.com](mailto:RethSsec@gmail.com)**  
 (Emails - give name, classes and pay on day - 20p per item)

**Each exhibit entry costs 20p before midday Thursday.  
 Late entries and those entered on Show day, will cost 30p per exhibit.**

**Children's classes, Section D, 50 to 53, and Section L inclusive are all FREE entry.**

**Section L entries will be exhibited in the VILLAGE HALL, all other exhibits to be brought to the show marquee.**

**PLEASE clean and return the cups at least one week before the show to any of the above.**

**ALL EXHIBITS must be in place for judging  
 NO LATER THAN 10:30am on morning of the Show.**

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**Society Officers**

<b>Honorary President</b>	Mr R S Fallows
<b>Chairperson</b>	Mr. J. Bruty
<b>Vice Chairperson</b>	Mrs H Dale-Evans
<b>Secretary</b>	Mrs B Wright
<b>Treasurer</b>	Mr P Wright
<b>Membership Secretary</b>	Mrs. L. Golden
<b>Show Secretary</b>	Mrs M Benson
<b>Honorary Vice Presidents:</b>	Mr & Mrs A Barnes, Mrs J Edwards, Mrs D Francombe, Mrs S Player, Mrs. M. Robbins, Mr & Mrs R Smith, Mr Robin Smith & Mrs A Theobald.

**Want to help, or have a stall?** Phone Barbara Wright (01245 321554), or Hazel Dale-Evans (01245 401538) or email: [rethssec@gmail.com](mailto:rethssec@gmail.com),



