

## **OFFICERS**

PRESIDENT: Mrs N Turton

CHAIRMAN: Mrs W Carman

VICE-CHAIRMAN: Mr R V Worboys

SECRETARY: Mrs L Banks

MINUTES SECRETARY: Mrs H Gale

TREASURER: Mr D Pendlebury

MEMBERSHIP SECRETARY: Mrs J Elliott Tel: 01244 300342

## **STORES SUPPLY OFFICERS:**

Mr J Formstone, Mr M Elliott, Mrs E Subramanian, Mrs E Dunmall

## **COMMITTEE MEMBERS**

Mrs R Critchley	Mr B Cox	Mr C Hewitt
Mr C M <sup>c</sup> Nae	Mr P Thompson	Miss B Begbie
Mr P Carman	Mr A Cox	Mr N Subramanian
Mr G Fieldstead	Mr J Williams	

## **SHOW COMMITTEE**

SHOW SECRETARY: Mr R V Worboys

Mrs H Gale	Mr P Carman	Mr D Pendlebury
Mr J Formstone	Mr B Cox	Mrs R Critchley

## Chairman's Address

Hello and welcome to the schedule for the Society's three shows for 2010, which the Committee have pleasure in presenting to you.

The first thing to note this year is the move of the Spring Show to a Saturday for the first time. As you know the reason for the move was to recognise the work and effort put in by all of you as exhibitors so that everyone has a better opportunity of viewing your entries. The show has grown so much over the years that the evening format made it all very rushed. By moving to a Saturday we have been able to incorporate some extra classes including preserves and children's so we hope even more of you can take part. Have a look at the new classes and give it a go!

We had a good response to last year's 'Top Cook' class which was introduced so we have included this again for this year.

All our shows last year were very well supported with a record number of entries in the Summer making it a particularly good one. The cold winter seemed to have done wonders for all your gardens so with the recent cold weather lets hope we can repeat the result this year if not even better it.

If you have never entered one of our shows before perhaps this year give it some thought. If you feel daunted by our old hands please don't be put off, all our 'champions' started somewhere. On show days when the staging of exhibits is done there are always plenty of committee members around and experienced exhibitors only to ready to give advice and help to anyone who is unsure, please just ask.

The 'Tom Allen Challenge Salver' will this year be awarded in the Summer show for, Class 2 Runner beans.

One final point, when placing your exhibits please remember to use the name of bloom/variety cards supplied when appropriate.

Well that just about fills my allotted space, so it just leaves me enough room to say thanks again to Jeff Formstone for his work in putting the schedule in print and to all you members and budding exhibitors, very good luck and enjoy you're gardening throughout the year. I look forward to seeing you all at the various meetings, visits and shows throughout the forthcoming months.

Kind regards

Wendy Carman  
Chairman

## JUDGES' NOTES TO EXHIBITORS

The committee felt it would be useful to competitors to note the items most commonly commented on by the judges and the items which cause the most difficulties.

- All entry forms must be in on time to the Show Secretary to allow for processing etc.
- Read the schedule; if anything is not clear ask.
- If there is not ample space to place your exhibit on the tables ask the Steward to rearrange the class, exhibitors are **NOT** allowed to move any exhibits
- Labels with the names of the cultivars to be placed by the exhibitors both for information for the judge and visitors to the show. Labels available on the day (See Rule 10 page 28).
- Check the number of items to be shown in a class.
- Check the size of container, bowls and plant pots see relevant sections
- Check the size of space allowed for a flower arrangement and the collection vegetables
- All food items to be covered with cling film.
- Wash all root vegetables.
- Allow ample time for staging.

## WHAT THE JUDGES WILL LOOK FOR

- **Condition** - cleanliness, freshness, tenderness and presence or absence of coarseness and blemishes.
- **Uniformity** – all the specimens exhibited on a dish should be uniform i.e. alike in size, form and colour.
- **Apples and similar shaped fruit** - should be staged with the eye up most, stalk end downward, placing one fruit in the centre and the remainder around it. Placing a cushion of white tissue beneath the centre fruit which will raise the fruit.
- **Vegetables** - should be staged as attractively as possible on plates or direct onto the show bench. Peas can be in a 'wheel' formation, runner beans in rows, and carrots in pyramid form. Tomatoes must be displayed with calyces (the green flower bud case). Peas and beans must be displayed with some stalk attached.

## GLOSSARY

- **Annual** - a plant that grows from seed and naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
- **Perennial**.- perennial plant is one that lives for more than 2 years
- **Flower head** - for horticultural show purposes, an assemblage of florets grouped together in a single head on a single flower stem.
- **Pot plant** - for horticultural show purposes, a plant grown in a pot for the decorative effect of its foliage, flower or fruit and for use in a glasshouse or, for a short period, in a dwelling room.
- **Soft fruit** a fruit having a soft texture and numerous seeds, e.g. a blackberry, gooseberry, loganberry, red, white or black currants, raspberry or strawberry.
- **Kind** - a term recommended for use in the classification of fruit and vegetables for show purposes, e.g. apples, grapes, peaches, pears and plums are 'kinds' of fruit; asparagus, carrots, onions and peas are 'kinds' of vegetable.
- **Stone fruit** - A fruit with a soft, fleshy interior, surrounding a comparatively large 'stone' containing, usually, a solitary seed, e.g. an apricot, cherry, damson, peach or plum.
- **Truss** a cluster of flowers or fruits growing from one main stem, as in a pelargonium, polyanthus, rhododendron or tomato.
- **Uniformity** - the state of being alike in size, shape and colour.
- **Own foliage**, which is growing naturally from the flowering stem, and still attached to that stem,
- **Any Foliage**, foliage which is naturally but not attached to the flowering stem.

**UPTON BY CHESTER  
HORTICULTURAL SOCIETY**

**Spring Show Saturday 27<sup>th</sup> March 2010**

**SHOW SCHEDULE**

**Entry form to be received by  
Wednesday 24<sup>th</sup> March**

**Staging**

**Saturday 27<sup>th</sup> March 8.30 to 10.45am**

**THE VILLAGE HALL UPTON**

**DOORS OPEN 2.15pm**

**PRESENTATION OF AWARDS 4.00pm**

**AUCTION 4.30pm**

**Founded 1946**

**[www.uptonhortsoc.org.uk](http://www.uptonhortsoc.org.uk)**

## MEMBERS CLASSES

### The Perpetual Challenge Cup

Awarded to the exhibitor with most points in the show excluding Section C and D  
2009 winner Mrs N Turton

### Section A Spring Bulbs and Flowers

Prize all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

**A rosette will be awarded for the best exhibit in classes 1 to 35**

#### Class No.

- 1 One pot of daffodils grown from three bulbs supplied by the Society, pot up to 7".
- 2 One pot of tulips grown from three bulbs supplied by the Society, pot up to 7".
- 3 One pot of daffodils, any variety/varieties, excluding bulbs supplied for class 1, pot up to 7".
- 4 One pot/tub of daffodils, any variety/varieties, and unlimited number of bulbs, excluding bulbs supplied for class 1. Pot up to 12".
- 5 One pot/tub of miniature daffodils, any variety/varieties, and unlimited number of bulbs, excluding bulbs supplied for class 1. Pot up 12".
- 6 One vase of 5 cut daffodils blooms, any varieties excluding miniatures
- 7 One vase of 6 cut daffodils, two stems of three varieties excluding miniatures.
- 8 One vase of 5 cut blooms, miniature daffodils, any variety/varieties.
- 9 One bowl of daffodils, any variety/varieties, arranged for effect. Own bowl. Any foliage allowed.
- 10 One Yellow daffodil bloom excluding miniatures
- 11 One White daffodil bloom excluding miniatures
- 12 One Bi-colour daffodil bloom excluding miniatures
- 13 One pot/bowl of tulips, any variety/varieties, excluding bulbs supplied for class 2. Pot up to 12".
- 14 One vase of three Tulips, any variety/varieties
- 15 One Red Tulip
- 16 One Yellow Tulip
- 17 One Tulip any other colour
- 18 One Bi-colour Tulip
- 19 One vase of three stems of hellebores, any variety/varieties.
- 20 One vase of spring flowers, not previously mentioned in classes 1 to 19. Any foliage allowed.
- 21 One bowl of three hyacinths, any variety/varieties.
- 22 One pot/bowl of spring bulbs, any variety/varieties, except those shown in classes 1 to 21. Pot up to 10".
- 23 One bloom of camellia, any variety.
- 24 One vase of pieris in bloom.
- 25 One amaryllis bulb, in pot up to 7".
- 26 One flowering plant, any variety, in pot up to 10" excluding orchid class 29.
- 27 One vase of spring-flowering shrubs, any variety/varieties not previously mentioned.
- 28 Pot of polyanthus, pot up to 5".
- 29 One flowering orchid any variety in a pot
- 30 Spring Alpine Garden in a container maximum dimensions 12"
- 31 Pot of Auriculas pot up to 6"
- 32 Pot of Pansies pot up to 6"
- 33 Pot of Violas pot up to 6"
- 34 Floral Art: "Tulip Time" An exhibit. Space allowed 24" x 24". Height unlimited.
- 35 Floral Art: "Simply Daffodils" An exhibit. Space allowed 18" x18". Height unlimited

## SECTION B– PRESERVES

Prize all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

**Classes 36 & 37 MUST be exhibited on a plate and doyley and covered with cling film**

36 Simnel Muffins using recipe on page 8

37 Easter Biscuits using recipe on page 8

## SECTION C CHILDREN'S CLASSES

**Points gained in Section C will only count towards The Under 7 Cup,  
The Millennium Cup and The Reg & Mary Morris Cup**

**The under 7 cup awarded to the exhibitor who gains the most points in  
Children's Classes in the Society's Shows.**

**2009 winner Eva Gerrard**

**The Millennium Cup awarded to the exhibitor who gains the most points in  
Children's aged 7 to 10 years Classes in the Society's Shows.**

**2009 winner Paige Cox**

**The Reg & Mary Morris Cup awarded to the exhibitor who gains the most points in  
Children's 11 to 16 years Classes in the Society's Shows**

**2009 winner not awarded**

**Award will be given for the child gaining the most points in his/her age group in this show**

Prizes all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

**Aged under 7 on the 23<sup>rd</sup> October 2010**

**Class No**

38 One pot of daffodils grown from three bulbs supplied by the Society, pot up to 7".

39 a drawing of daffodils on a 9" paper plate

40 A plate of Easter nests using Shredded wheat and melted chocolate and decorated with small Easter eggs

**Aged under 11 on 23<sup>rd</sup> October 2010**

**Class No**

41 One pot of daffodils grown from three bulbs supplied by the Society, pot up to 7".

42 Create a collage of a vase of Spring Flowers

43 Decorate a hard boiled egg for Easter

44 A plate of Controversial Scones using recipe on page 7

**Aged between 11 to 16 on 23<sup>rd</sup> October 2010**

**Class No**

45 One pot of daffodils grown from three bulbs supplied by the Society, pot up to 7".

46 Sketch a vase of spring flowers using black pencil only

47 Design a poster advertising an event in your community

48 Make a sponge cake and decorate for Easter using own recipe.

**All entries in classes 38 to 48 will receive an award, but only one entry per child will be accepted for each class.**

**All children's entries MUST be on the Children Entry Form with the Child's age. The child's age will be on the exhibit card.**

## SECTION D HANDICRAFTS

Prizes:-1<sup>st</sup> £2.00 2<sup>nd</sup> £1.50 3<sup>rd</sup> £1.00

### ALL EXHIBITS TO BE THE WORK OF THE EXHIBITOR

Exhibits in these classes must not have been shown previously in any Upton-by-Chester Horticultural Society Show. Judging of classes 49 to 53 will be by public vote on the day of the Show.

#### **Voting to close promptly at 3.30pm.**

- 49 An item of craftwork. Any medium
- 50 A decorative Easter hat
- 51 A decorative hard boiled egg for Easter
- 52 A Spring Day in a Garden. Photographic Print not exceeding 8"x 6" unmounted
- 53 A Spring Day in a Garden. Painting or drawing

#### **CLASS 44 CONTROVERSIAL SCONES**

There is no rolling pin or cutters required for these delicious scones

- 8oz Self raising flour
- 2oz Butter
- 2oz Sugar
- 1egg
- Milk or water if required

Sieve the flour into a large mixing bowl  
Add the butter cut up into small pieces  
Rub in to make "breadcrumbs" add sugar  
Make a well in the centre add the egg and mix in with a knife add milk or water if a little dry

Roll out onto a floured table into a sausage shape it needs to be 8cm in diameter  
Slice into 2.5cm rounds  
Put on a greased baking tray  
Cook at 150<sup>0</sup> C 300<sup>0</sup>F Gas mark 2 for 15-20 mins approx  
Cool on a cooling tray

### Class 36 Simnel Muffins

9oz (250g) mixed dried fruit	10oz (275g) self raising flour
Zest and juice of one orange	6oz (175g) butter
6oz (175g) caster sugar	3 eggs
1teaspoon mixed spice	½ teaspoon nutmeg
5 tablespoon of milk	6oz (175g) marzipan
8oz (225g) icing sugar	2 tablespoons orange juice

Put fruit in bowl add zest and juice of orange. Microwave on medium for 2 minutes. Line 12 deep muffin tins with cases. Beat together butter, sugar, eggs, flour, spice and milk for about 3 to 5 minutes using a wooden spoon or hand held mixer. Add fruit mixture. Half fill muffin cases. Divide marzipan into 12 pieces then flatten each to the size of the tin. Spoon rest of the mixture on top. Bake for 25 to 30 minutes Oven 180°C, 160°C (fan) 130°F, Gas mark 4 Mix orange juice and icing sugar together and spread over the top of muffins when cool

### Class 37 Easter Biscuits

4oz (100g) butter	3oz (75g) caster sugar
1 egg separated	7oz (200g) plain flour
½ level teaspoon (2.5ml) ground mixed spice	Pinch of salt
½ level teaspoon (2.5ml) ground cinnamon	4 tablespoon (60ml) currants
1 tablespoon (15ml) chopped mixed peel	1 to 2 tablespoon (15 to 30ml) milk
A little caster sugar	

Grease 2 baking sheets.

Cream together the butter and sugar and beat in the egg yolk. Sift the flour with the salt and spices and fold it into the creamed mixture, with the fruit and peel. Add enough milk to give a fairly soft dough. Knead lightly on a floured board and roll out to about ¼" (0.5cm) thick. Cut into rounds using a 2½" (5cm) fluted cutter. Place on the baking sheets and bake in the oven at 200°C 400°F or gas mark 6 for about 10 minutes. Remove from oven, brush with beaten egg white and sprinkle lightly with caster sugar. Return to oven for a further 10 minutes, until golden brown. Cool on a wire rack. Makes 16 to 18.

**UPTON BY CHESTER  
HORTICULTURAL SOCIETY**

**Summer Show Saturday 21<sup>st</sup> August 2010**

**SHOW SCHEDULE**

**Entry form to be received by Wednesday 18<sup>th</sup>  
August**

**STAGING**

**Friday 20<sup>th</sup> August 7.00pm to 9.00pm**

**Saturday 21<sup>st</sup> August 08.00am to 10.45am**

**THE VILLAGE HALL UPTON**

**DOORS OPEN 2.15pm**

**PRESENTATION OF AWARDS 4.00pm**

**AUCTION 4.30pm**

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**The David L Miln President's Challenge Cup awarded to the Exhibitor gaining most points excluding Section J, Novice and Open Classes  
2009 winner Mr D Lowe**

**Non members and members are eligible to compete in these Open Classes**

Points gained in the Open Classes, including the 'Display of Vegetables' class, will not count towards any trophies awarded by the Society, other than those stated for classes 02 and 03 and the Banksian Medal.

**OPEN CLASSES**

**The Herbert Wilkinson Dahlia Shield awarded to the winner of class 02  
2008 winner Mr. D Lowe**

**The Peter Snelson Challenge Rose Bowl awarded to the winner of class 03  
2008 winner Mr G Fieldstead**

**Prizes: Open Classes: 1<sup>st</sup> £5.00 2<sup>nd</sup> £3.00 3<sup>rd</sup> £2.00**

**Class No.**

- 01 Three large Onions, each onion must exceed over 8 oz, dressed.
- 02 Three vases of Dahlias, each vase to be of a different kind, chosen from classes 39 to 48 in section D, three blooms per vase.
- 03 Two vases of Roses one vase of 3 trusses Floribunda/Cluster, any variety/varieties and one vase of 3 Hybrid Tea/large flowered, any variety/varieties.
- 04 Fuchsias a matching pair 2 pots of same cultivar, one plant per pot Max pot size 7".
- 05 Display of Vegetables See page 27 for information.

**Members Classes  
SECTION A VEGETABLES**

**The Mrs Frank Morris Challenge Cup awarded for the most points in classes 1 to 21  
2009 winner Mr D Lowe**

**The Tom Allen Challenge Salver will be awarded for the best exhibit in class 2**

**Rosette awarded for the best exhibit in Section 2009 winner Mr D Lowe**

**Prizes: all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Class No.**

- 1. Beans, French nine.
- 2. Beans, Runner six.
- 3. Longest Runner Bean – judged on length only.
- 4. Beetroot three, tops trimmed to 3".
- 5. Cabbage any type with stalk trimmed to 3".
- 6. Carrots three, tops trimmed to 3"
- 7. Cauliflower - one with stalk trimmed to 3".
- 8. Cucumber one
- 9. Onions three, each onion must not exceed 8 oz.

- 10 Rhubarb, three sticks.
- 11 Potatoes five, white.
- 12 Potatoes five coloured.
- 13 Leeks three, untrimmed.
- 14 Shallots six, each shallot must not exceed 30 mm diameter.
- 15 Shallots six, each shallot must exceed 30 mm diameter.
- 16 Tomatoes five ordinary cultivars.
- 17 Cherry tomatoes five
- 18 Tomatoes a truss, cherry cultivar.
- 19 Three onions from sets provided by the Society.
- 20 Basket of mixed vegetables five different items maximum of three per item (Basket provided).
- 21 Herbs three named varieties in fresh condition, in one vase varieties names to be shown on "bloom cards" provide see rule 10 page 28

**NOVICE SECTION for definition, see rule 23 on page 29**

- 22 Collection of three different vegetables one of each from classes 1 to 18.

**SECTION B FRUIT**

**The Reg L. Barnett Challenge Cup  
Awarded for the most points in classes 23 to 30  
2009 winner Mr D Pendlebury**

**Rosette awarded for the best exhibit in Section 2009 winner Mr D Pendlebury**

**The Allen Williams Memorial Plate will be awarded to the exhibitor who gains  
most points in the fruit section of the Society Shows  
2009 winner Mr D Pendlebury**

**Prizes: all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**All exhibits in this section to be exhibited on a plate as supplied.**

**Class No.**

- 23 Dessert Apples any one variety, three.
- 24 Culinary Apples any one variety, three.
- 25 Apples, Dessert and/or Culinary, five, two or more varieties.
- 26 Dessert Pears three, any variety or mixed varieties.
- 27 Stone fruit Plum or Damson any one variety, five. (See page 3)
- 28 Stone fruit any variety other than in Class 27
- 29 Soft Fruit any one variety with stalks on, twelve. (See page 3)
- 30 One dessert apple, one culinary apple and one pear

**NOVICE SECTION for definition, see rule 23 on page 29**

- 31 Collection of three different fruits one of each from classes 23 to 30

## SECTION C CHRYSANTHEMUMS

**The Ralph Seddon Chrysanthemum Challenge Cup awarded for the most points in classes 32 to 36  
2009 winner Mr E Lloyd**

**National Chrysanthemum Society certificate awarded for best exhibit in classes 32 to 36  
2009 not awarded**

**Prizes: all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

### **Class No.**

- 32 A vase of three blooms, large flowered variety, disbudded.
- 33 A vase of three blooms, medium flowered variety, disbudded.
- 34 A vase of three large or medium flowered blooms, any variety or varieties, disbudded.
- 35 One bloom, any variety, disbudded.
- 36 Three spray stems, any variety or varieties

### **NOVICE SECTION for definition, see rule 23 on page 29**

- 37 One specimen bloom, any variety or varieties, disbudded.
- 38 A vase of three blooms, any variety or varieties, disbudded.

## SECTION D DAHLIAS

**The John Pritchard Dahlia Challenge Cup, awarded for most points in classes 39 to 48  
2009 winner Mr D Lowe**

**National Dahlia Society Silver Certificate awarded for best exhibit in classes 39 to 48  
2009 winner Mr D Lowe**

**National Dahlia Society Bronze Medal awarded to second best exhibit in classes 39 to 48  
2009 winner Mr D Lowe**

**Prizes: all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Class 39 to 49 to be three blooms of any variety or varieties**

**Dahlia ring sizes see page 29**

### **Class No.**

- 39 Giant/large Cactus, Semi Cactus or Decorative.
- 40 Medium Cactus or Semi Cactus.
- 41 Small Cactus or Semi Cactus.
- 42 Medium Decorative.
- 43 Small Decorative.
- 44 Miniature Decorative.
- 45 Ball.
- 46 Miniature Ball.
- 47 Pom Pom.
- 48 Any one variety of any kind not previously stated.

### **NOVICE SECTION for definition, see rule 23 on page 29**

- 49 Vase of three blooms.

## SECTION E ROSES

**The John Steward Hutton Challenge Cup awarded for most points in classes 50 to 54**

**2009 winner Mr G Fieldstead**

**Rosette awarded for the best exhibit in this Section**

**2009 winner Mr G Fieldstead**

**Prizes: all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

### **Class No**

- 50 One vase of Hybrid Tea/large flowered, not more than six stems, own foliage.
- 51 One vase of three blooms, Hybrid Tea/large flowered, three different varieties.
- 52 One specimen bloom, Hybrid Tea/large flowered.
- 53 One vase of three blooms, any variety/varieties, **ONE** each in bud, half bloom and full bloom.
- 54 One specimen truss/stem, Patio/Miniature.

**NOVICE SECTION for definition, see rule 23 on page 29**

- 55 One vase of three blooms, any variety or varieties.

## SECTION F FLOWERS GARDEN, DECORATIVE AND FOLIAGE

**The Allen Hurst Summer Show Challenge Cup awarded for most points in classes 56 to 76**

**2009 winner Mr E Lloyd**

**Rosette awarded for the best exhibit in Section 2009 winner Mrs G Brackenbury**

**Prizes: All classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

### **Class No.**

- 56 Sweet Peas five spikes, any variety or varieties.
- 57 One vase of nine stems of wild flowers from your garden.
- 58 One specimen bloom of Agapanthus.
- 59 Three Hydrangea blooms with own foliage.
- 60 African Marigolds five blooms, with own foliage, any variety or varieties.
- 61 French Marigolds five blooms, with own foliage, any variety or varieties.
- 62 Summer flowering bulbs or corms three stems, any variety or varieties.
- 63 Pansies/Violas six blooms, any variety or varieties. To be shown on board provided.
- 64 Five stems of Antirrhinum (Snapdragon) with own foliage, any variety or varieties.
- 65 One vase of Annuals, any one variety not previously stated in classes 56 to 64.
- 66 Fuchsia six florets, minimum of three varieties. To be shown on board provided.
- 67 Three specimen Hosta leaves, any variety/varieties.
- 68 Three heads of Zonal Pelargonium (Geranium).
- 69 Zinnia three stems from plants provided by the Society.
- 70 One vase of hardy perennial flowers, one variety.
- 71 A vase of mixed hardy perennial flowers.
- 72 One vase of mixed flowers.
- 73 A vase of mixed Annuals.
- 74 A vase of foliage.
- 75 An arrangement of flowers floating in water. Bowl maximum diameter 9". No foliage allowed.
- 76 Hanging basket, basket not to exceed 14" diameter. Planted and grown by exhibitor for 3 months prior to the Show.

**NOVICE SECTION for definition, see rule 23 on page 29**

77 Any five blooms of annuals any variety or varieties

78 Any five stems of hardy perennial flowers.

**SECTION G FLORAL ART**

**The Sydney Levy Challenge Cup awarded for most points in classes 79 to 83  
2009 winner Mrs C Browne**

**Rosette awarded for the best exhibit in Section 2009 winner Mr P Carman**

**Prizes: all classes: 1<sup>st</sup> £2.00 2<sup>nd</sup> £1.50 3<sup>rd</sup> £1.00**

**Definition of exhibit: An exhibit comprises natural plant material with or without accessories contained within a space as specified in the Schedule. Artificial materials may NOT be used. Dried material allowed. Classes 81, 82, 83 to conform to Show rule 2 page 28 and to be shown in the Society vases**

**Class No.**

79 "Carnations" An exhibit". Space allowed 24" x 24". Height unlimited.

80 "Flowers From My Garden" An exhibit. Space allowed 18"x 18". Height unlimited.

81 A vase of hardy perennial flowers, any variety or varieties, arranged for effect using Society vase

82 A vase of Annuals, any variety or varieties, arranged for effect using Society vase

83 A vase of foliage, arranged for effect using Society vase

**NOVICE SECTION for definition see rule 23 on page 29**

84 "Fruit and Flowers" An exhibit. Space allowed. 18"x 18". Height unlimited

**SECTION H POT PLANTS**

**Mr & Mrs J R C Lumley Challenge Cup awarded for the most points classes 85 to 94  
2009 winner Mr B Cox**

**Rosette awarded for the best exhibit in this Section 2009 winner Mr B Cox**

**Prizes: all Classes: 1st £1.50 2<sup>nd</sup> £1.00 3rd 50p**

**Note - Fuchsias are only eligible for classes 85  
Begonias are only eligible for classes 86  
Society Begonias are only eligible for classes 87  
Orchids are only eligible for class 88**

**POT SIZES**

Pot and container sizes will, when necessary be measured as the maximum inside diameter of circular pots, width of square pots or the widest sides of the container regardless of volume in which plant is growing.

**Class No.**

85 Fuchsia, one plant, any variety, maximum pot size 7"

86 Begonia, any variety maximum pot 6"

87 Pot of bedding Begonias from plants provided by the Society

88 One flowering orchid any variety in a pot.

89 One pot plant any variety not previously stated, in classes 85 to 88 maximum pot size 6"

- 90 Pot plant, any variety, grown for flowers, maximum pot size 6"
- 91 Pot plant, any variety, grown for foliage, maximum pot size 6"
- 92 One pot, containing more than one plant of one kind, maximum pot size 6"
- 93 Pot plants two, any varieties, one shown for flowers, one shown for foliage, maximum pots size 6"
- 94 Pot plant grown for flowers and/or foliage, maximum pot size 9"

**NOVICE SECTION for definition, see rule 23 on page 29**

- 95 One pot plant grown for flowers maximum pot size 6"
- 96 Pot plant grown for foliage, maximum pot size 6"

**SECTION I PRESERVES**

**The Mrs C Norman and Miss E M Main Challenge Cup  
Awarded for most points in classes 97 to 105**

**2009 winner Mrs P Gibbons**

**Rosette awarded for the best exhibit in Section 2009 winner Mrs P Gibbons**

**Prizes all classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Show Rule 2 does not apply see page 28**

**Containers for classes 97 to 102 should be approx. 12 –16oz (350 – 450gms)**

**All jars of jam to be date labelled, complete with a wax disc and cellophane top.**

**Class 103 and 104 to be presented on a plate (not foil) with a doyley and covered in cling film.**

**Class No**

- 97 One jar of Jelly, any variety, dark or light.
- 98 One jar of Raspberry Jam.
- 99 One jar of Strawberry Jam.
- 100 One jar of Blackcurrant Jam.
- 101 One jar of Jam not previously stated in classes 97 to 100.
- 102 One jar of citrus fruit Marmalade
- 103 Lemon Drizzle Cake using recipe on page 25
- 104 6 Flapjack Biscuits using recipe on page 26
- 105 Six chicken eggs exhibited in **OWN** basket to be judged **ONLY** on shape, uniformity and colour. Breed to be stated if possible.

**SECTION J CHILDREN'S CLASSES**

**Points gained in Section J will only count towards the  
The Under 7 Cup, The Millennium Cup and The Reg & Mary Morris Cup**

**The Under 7 cup awarded to the exhibitor who gains the most points in  
Children's Classes in the Society's Shows  
2009 winner Eva Gerrard**

**The Millennium Cup awarded to the exhibitor who gains the most points in  
Children's aged 7 to 10 years Classes in the Society's Shows  
2009 winner Paige Cox**

**The Reg & Mary Morris Cup awarded to the exhibitor who gains the most points in  
Children's 11 to 16years Classes in the Society's Shows  
2009 winner not awarded**

**Award will be given for the child gaining the most points in his/her age group in this  
show**

**Prizes All classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Aged under 7 on the 23<sup>rd</sup> October 2010**

Class No

106 Grow Marigolds and show one from seeds and information provided by the Society.

107 Make A Junk Model of an animal.

108 Draw a vase of flowers from your garden.

109 A plate of decorated Fairy Cakes using recipe on page 17.

**Aged under 11 on 23<sup>rd</sup> October 2010**

Class No

110 Grow Sunflowers and show one from seeds and information provided by the Society.

111 Make A Junk Model of an animal.

112 Construct a miniature garden in a tray, tray and information provided by the Society.

113 A plate of Chocolate Brownies using recipe on page 17.

**Aged between 11 and 16 on 23<sup>rd</sup> October 2010**

Class No

114 Grow Cherry tomato and show a truss, from plant and information provided by the Society

115 Choose a short poem and write it out in your best handwriting and illustrate it.

116 Construct a miniature garden in a tray, tray and information provided by the Society

117 A plate of Soda Bread using recipe on page 17

**Classes 109, 113, 117 must be exhibited on a plate and doyley and covered with cling film.**

**All entries in classes 106 to 117 will receive an award, but only one entry per child will be  
accepted for each class.**

**All children's entries MUST be on the Children Entry Form with the Child's age.  
The child's age will be on the exhibit card.**

**Class 109 Fairy Cakes**

Weigh two eggs

Whatever they weigh i.e. 6oz / 150g use that as your measure for the following ingredients

Margarine

Sugar

Self raising flour (plus 1oz / 25g)

1tblsp milk

Cream the margarine and sugar with a wooden spoon add flour and eggs a little at a time, fold in  
with a metal tablespoon Add milk if needed to get a good dropping consistency

Put a good teaspoon of mixture into each cake case Bake at 190°C 375°F gas mark 5 for 15mins.

Cool on a cooling tray. Decorated as desired!

## **Class 113 Chocolate Brownies**

175g butter  
2 eggs beaten  
125g light brown sugar  
100g dark chocolate  
75g self raising flour  
50g cocoa, sieved  
1tsp boiling water

Preheat oven to 190<sup>0</sup>C, 375<sup>0</sup>F, gas mark 5 Prepare an 18cm square deep tin lining with non stick baking paper. Beat together butter, eggs and sugar in a bowl. Put chocolate in food processor and whiz till finely chopped add to butter, two eggs mix. Stir in flour, cocoa and water. Transfer mixture to the prepared tin and bake for 30minutes. Insert a skewer into the centre to make sure it is cooked. (It should come out clean). When cooked leave to cool in the tin before cutting into 12 bite size squares.

## **Class 117 30 Minute Soda Bread**

This takes 30 minutes to make from start to finish

250g white self raising flour plus extra for dusting  
A good pinch of sea salt  
75ml full fat milk  
75g natural yogurt

Preheat an oven to 200<sup>0</sup>C 400<sup>0</sup>F gas mark 6 Sift the flour with the salt. Whisk yogurt with the milk. Make a well in the centre of flour Pour yogurt / milk mix in Gently fold until it comes together Just give it a little knead you don't want to overwork it! Until you have a smooth dough. Form into a 4cm high round. Cut a cross in the top of the dough round almost down to the bottom Bake for 20 minutes  
Turn the oven off: leave for just a minute or two longer. Dust with flour.  
(Perfect with jam, Honey, scrambled eggs or soup)

**UPTON BY CHESTER  
HORTICULTURAL SOCIETY**

**Autumn Show Saturday 23<sup>rd</sup> October 2010**

**SHOW SCHEDULE**

**Entry form to be received by Wednesday 20<sup>th</sup>  
October**

**STAGING**

**Friday 22<sup>nd</sup> October 7.00pm to 9.00pm**

**Saturday 23<sup>rd</sup> October 8.00am to 10.45am**

**THE VILLAGE HALL UPTON**

**DOORS OPEN 2.15 pm**

**PRESENTATION OF AWARDS 4.00 pm**

**AUCTION 4.30pm**

**Founded 1946**

**[www.uptonhortsoc.org.uk](http://www.uptonhortsoc.org.uk)**

**The Safeway Challenge Cup awarded to the exhibitor gaining most points in the show excluding sections I, J Novice and Open Classes  
2009 winner Mr E Lloyd Mr D Lowe**

**Non members and members are eligible to compete in these Open Classes**

Points gained in the Open Classes including Top Vase will not count towards any trophies awarded by the Society, other than the Banksian Medal and Class 05 which counts towards the Dorothy Hurley Cup

**OPEN CLASSES**

**Prizes for all Open Classes: 1<sup>st</sup> £5.00 2<sup>nd</sup> £3.00 3<sup>rd</sup> £2.00**

**Class No.**

- 01 A collection of five different vegetables, one of each kind in space 18" x 24". **No trays.**
- 02 Three vases of Chrysanthemums, large or medium blooms, three varieties, one variety per vase, three blooms per vase.
- 03 A Showman's Class – One pot plant.  
One vase of flowers.  
One vegetable.
- 04 Top Vase. See page 27 for information.
- 05 Floral Art "Taste of The East" An exhibit. Space allowed 24" x 24" Height unlimited.
- 06 Any item of craftwork. To be worked by exhibitor.

Class 05 Definition of 'Exhibit' – An exhibit comprises of natural plant material with or without accessories contained within a space as specified in the Schedule. Artificial materials may NOT be used. Dried material allowed.

**MEMBERS CLASSES**

**SECTION A VEGETABLES**

**The Upton Carnival Cup awarded for the most points in classes 1 to 12  
2009 winner Mr D Lowe**

**Rosette awarded for the best exhibit in this Section 2009 winner Mr D Lowe**

**Prizes: Class: 6 1<sup>st</sup> £3.00 2<sup>nd</sup> £2.00 3<sup>rd</sup> £1.00  
All other classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Class No.**

- 1 Cabbage, one, any type with stalk trimmed to 3".
- 2 Carrots, three, tops trimmed to 3".
- 3 Parsnips, three, tops trimmed to 3".
- 4 Leeks, three, untrimmed.
- 5 Onions three, each onion must not exceed 8 oz.
- 6 Three leeks, three onions, and three shallots. Leeks untrimmed
- 7 Brussel Sprouts, nine
- 8 One Onion, one Leek and one Parsnip. Leek untrimmed
- 9 Collection of three kinds of baby vegetables, three of each.
- 10 Beetroot three, tops trimmed to 3"
- 11 Two cobs of sweet corn
- 12 One kind of vegetable not previously mentioned in classes 1 to 11

## SECTION B FRUIT

The Mrs D Epton Challenge Cup awarded for the most points in  
classes 13 to 21

2009 winner Mr D Pendlebury

Rosette awarded for the best exhibit in Section 2009 winner Mr P Carman

The Allen Williams Memorial Plate will be awarded to the exhibitor  
who gains most points in the Fruit Section of the Society Shows

2009 winner Mr D Pendlebury

Prizes: all classes 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

All exhibits in this section to be displayed on a plate supplied

### Class No.

- 13 Dessert Apples any one variety, three
- 14 Dessert Apples two or more varieties, three
- 15 Bramley Seedling five
- 16 Culinary Apples two or more varieties, three
- 17 Stone fruit, any variety, five. (see page 3).
- 18 Pears, any varieties, three.
- 19 Soft Fruit any one variety with stalks on, nine (see page 3).
- 20 One dessert apple, one culinary apple, one pear
- 21 Any other fruit not previously stated in classes 13-20

### NOVICE SECTION for definition, see rule 23 on page 29

- 22 Collection of three different fruits one of each from classes 13 to 20

## SECTION C CHRYSANTHEMUMS

The David L Miln President's Challenge Cup awarded for the most points in  
classes 23 to 29

2009 winner Mr E Lloyd

The L. S. Jeffery Challenge Cup awarded for the best exhibit in classes  
23 to 29

2009 winner Mr E Lloyd

Class 29 Sponsored by Chrysanthemums Direct of Knutsford

Prizes: Class 23 1<sup>st</sup> £3.00 2<sup>nd</sup> £2.00 3<sup>rd</sup> £1.00

All other classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

### Class No.

- 23 Two vases of three blooms per vase, two varieties, one variety in each vase, large or medium, decorative or singles.
- 24 One vase of three blooms, large and/or medium, any variety or varieties.

- 25 One vase of three medium incurved blooms, any variety or varieties.
- 26 One vase of three large decorative blooms, any variety or varieties.
- 27 One vase of three blooms, single or anemone, any variety or varieties.
- 28 One vase of three medium decorative blooms, one variety.
- 29 One bloom from the plant supplied by the Society

**NOVICE SECTION for definition, see rule 23 on page 29**

- 30 One vase of three blooms, any variety or varieties
- 31 One vase of three sprays, any variety or varieties

### **SECTION D NOVELTY**

**Prizes: All classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Rosette awarded for most points in classes 32 to 41 2009 winner Mr D Lowe**

**Class No.**

- 32 Longest Carrot.
- 33 Longest Parsnip.
- 34 Heaviest Marrow.
- 35 Heaviest Potato.
- 36 Heaviest Onion.
- 37 Heaviest Cabbage.
- 38 Heaviest tomato ripe or unripe
- 39 Largest Flower head.
- 40 Most unusual shaped fruit or vegetable.
- 41 String of onions

### **SECTION E FLOWERS, MISCELLANEOUS**

**Prizes: All classes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Rosette awarded for the best exhibit in Section 2009 winner Mr D Lowe**

**Class No.**

- 42 One vase of three Roses, any variety or varieties.
- 43 Rose one specimen bloom.
- 44 One vase of Autumnal foliage and berries, any tree or shrub.
- 45 One vase of five stems of Schizostylis (Kaffir Lily).
- 46 Three stems of Nerine.
- 47 Three heads of Zonal Pelargoniums (Geraniums).
- 48 One Hydrangea bloom with own foliage.
- 49 One vase of five stems of Dahlia, any variety, or varieties.
- 50 Vase of one variety of flowers not previously mentioned in class 42 to 49.
- 51 Vase of mixed flowers
- 52 Zinnia three stems from plants provided by the Society

## SECTION F FLORAL ART

The Dorothy Hurley Challenge Cup awarded for most points in  
classes 05, 53 and 54

2009 winner Mrs S Formstone & Mr P Carman

Prizes: Classes 53, 54, 55: 1<sup>st</sup> £2.00 2<sup>nd</sup> £1.50 3<sup>rd</sup> £1.00

Rosette awarded for best exhibit in classes 05, 53 & 54

2009 winner Mrs J Elliot

**Definition of exhibit: An exhibit comprises natural plant material with or without accessories contained within a space as specified in the Schedule.**

**Artificial materials may NOT be used. Dried material allowed.**

### Class No.

53 "Chrysanthemums" An exhibit Space allowed 18" x 18" Height unlimited.

54 "Box of Treasures" An exhibit Space allowed 12"x12"x12"

**NOVICE SECTION for definition** see rule 23 on page 29

55 "A basket arrangement" An exhibit Space allowed 18" x 18" Height unlimited

## SECTION G POT PLANTS

The Diamond Jubilee Cup Awarded for the most points in classes 56 to 68

2009 winner Mr B Cox

Prizes: All classes 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p

Rosette awarded for best exhibit in this section 2009 winner Mr B Cox

### POT SIZES

Pot and container sizes will, when necessary be measured as the maximum inside diameter of circular pots, width of square pots or the widest sides of the container regardless of volume in which plant is growing.

### Class No.

56 One Cactus, **excluding** Schlumbergia (Christmas Cactus). Maximum pot size 6"

57 One Schlumbergia (Christmas Cactus).

58 Alpine Garden in container, maximum dimensions 12".

59 One pot plant grown for foliage, any variety, maximum pot size 6".

60 One pot plant grown for flowers and/or berries, maximum pot size 6".

61 One pot plant grown for foliage maximum pot size 12".

62 One pot plant grown for flowers and/or berries, maximum pot size 12".

63 One fern, any variety, maximum pot size 6".

64 African Violet, any variety maximum pot size 6".

65 One pot of grass maximum pot size 12".

66 A standard Fuchsia.

67 Bush Fuchsia, maximum pot size 7".

68 Pot of bedding Begonias from plants provided by the Society

**NOVICE SECTION for definition**, see rule 23 on page 29

69 Pot plant grown for flowers and/or foliage, pot up to 6"

## SECTION H PRESERVES

**The Mrs C Norman and Miss E M Main Challenge Cup awarded for most points in classes 70 to 80**

**2009 winner Mr D Pendlebury**

**Prizes: Class 80 1<sup>st</sup> £3.00 2<sup>nd</sup> £2.00 3<sup>rd</sup> £1.00  
All other classes 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Rosette awarded for best exhibit in this Section 2009 Mrs G Brackenbury**

**Show Rule 2 does not apply see page 28**

**Containers for classes 70 to 75 should be approx. 12 to 16oz (350 to 450g)**

**All jars of jam to be date labelled, complete with a wax disc and cellophane top.**

**Class 75 Lemon Curd can be 6 to 8 oz (175 to 225). OR 12 to 16 oz (350 to 450 )**

**Class 78 and 79 to be presented on a plate (not foil) with a doyley and covered in cling film.**

### **Class No.**

70 One jar of Mincemeat.

71 One jar of Blackberry and Apple Jelly.

72 One jar of Stone Fruit jam, any variety.

73 One jar of Soft Fruit jam.

74 One jar of any other Fruit Jelly.

75 One jar of Lemon Curd.

76 One jar of Chutney any variety

77 One jar of Pickled Onions or Shallots.

78 Swiss Roll using recipe on page 26

79 Apple and Cinnamon Muffins using recipe on page 27

80 Top Cook class using own recipes, one of each to be displayed:-

- Fruit Loaf
- Savoury
- Home made sweets

## SECTION I CHILDREN'S CLASSES

**Points gained in Section J will only count towards The Under 7 Cup,  
The Millennium Cup and The Reg & Mary Morris Cup**

**The Under 7 cup awarded to the exhibitor who gains the most points in  
Children's Classes in the Society's Shows.**

**2009 winner Eva Gerrard**

**The Millennium Cup awarded to the exhibitor who gains the most points in  
Children's aged 7 to 10 years Classes in the Society's Shows.**

**2009 winner Paige Cox**

**The Reg & Mary Morris Cup awarded to the exhibitor who gains the most points in  
Children's 11 to 16years Classes in the Society's Shows**

**2009 winner not awarded**

**Award will be given for the child gaining the most points in his/her age group**

**Prizes: 1<sup>st</sup> £1.50 2<sup>nd</sup> £1.00 3<sup>rd</sup> 50p**

**Aged under 7 on 23<sup>rd</sup> October 2010**

Class No.

81 Using sycamore keys, acorns, leaves etc make a collage of a hedgehog

82 Using autumn colours make leaf prints

83 A plate of Jam Tarts using recipe on page 25

**Aged between 7 to 10 on 23<sup>rd</sup> October 2010**

Class No.

84 Using sycamore keys, acorns, leaves etc make a collage of a badger

85 Make a vase of flowers using re-cycled materials

86 On your computer design a floral display

87 A plate of Shortbread Stars using recipe on page 25

**Aged between 11 and 16 on 23<sup>rd</sup> October 2010**

Class no

88 Paint your favourite animal

89 Arrange 5 flowers in a vase. Use any greenery

90 Make a Sponge Cake and decorate it as a birthday cake using own recipe

**Classes 83, 87, 90 must be exhibited on a plate and doyley and covered with cling film.**

**All entries in classes 81 to 90 will receive an award, but only one entry per child will be accepted for each class.**

**All children's entries MUST be on the Children Entry Form with the Child's age. The child's age will be on the exhibit card.**

**SECTION J HANDICRAFTS**

**Prizes: 1<sup>st</sup> £2.00 2<sup>nd</sup> £1.50 3<sup>rd</sup> £1.00**

**ALL EXHIBITS TO BE THE WORK OF THE EXHIBITOR**

Exhibits in these classes must not have been shown previously in any Upton-by-Chester Horticultural Society Show. Judging of classes 06 and 91 to 95 will be by public vote on the day of the Show. **Voting to close promptly at 3.30pm.**

**Class No.**

91 Make and cover a tissue box any medium.

92 An item of craftwork. Any yarn, any medium.

93 Make a table arrangement using dry natural materials NOT fresh flowers or foliage.

94 "A View of Chester" Photographic Print not exceeding 8"x 6" un-mounted

95 "A View of Chester" Painting/drawing.

## **Class 83 JAM TARTS**

6oz/150g Plain flour  
1½oz/40g lard  
1½oz/40g Margarine  
Cold water  
Jam

Set oven to 200<sup>0</sup> C 400<sup>0</sup>F gas mark 6

Sieve flour and salt into large mixing bowl. Add lard and margarine, cut into small pieces. Rub into flour using fingertips only until mixture resembles breadcrumbs Add 1 -2 tablespoons of cold water a little at a time and mix to firm dough using a knife. Turn out onto a lightly floured table and kneed gently. Roll out pastry into a round. Cut out pastry rounds to fit patty tins Put a teaspoon of jam into each one. Bake in centre of oven for 15 mins. Cool on a cooling tray

## **Class 87 Shortbread Stars Shapes**

100g /3½oz soft butter  
60g /2oz golden caster sugar  
100g 3½oz plain flour  
60g /2oz fine semolina  
Sugar to sprinkle

Preheat oven to 150<sup>0</sup>C 300<sup>0</sup>F gas mark 2. Put butter and sugar into a mixing bowl mix together to form a smooth paste using a wooden spoon. Add semolina and sifted flour to the mixture. Stir well; when the mixture will not stir anymore use your hands to mix. The mixture will be right when it is smooth and there are no bits left on the side of the bowl Place the mixture on top of a sheet of greaseproof paper put another sheet on top and roll the dough flat with a rolling pin until it is about 3mm (¼ inch) thick. Using a star shaped cutter cut out the cookies lay them on a baking tray lined with greaseproof paper. Cook for 17 minutes. Remove the stars from baking tray leave on a wire rack to cool. Sprinkle with sugar.

## **RECIPES FOR SUMMER SHOW**

**All items to be presented on a plate (not foil) with a doyley and covered in cling film. You must follow the instruction given**

### **Class 103 Lemon Drizzle Cake**

#### **Recipe**

8ozs /225g Self Raising flour  
6ozs /175g castor sugar  
6ozs /175g margarine  
2 large eggs  
½ cup milk  
1 lemon rind

#### **Topping**

Juice of one lemon  
4ozs /110g granulated sugar

#### **Method**

Preheat the oven to gas mark 3, 170<sup>0</sup>C or 160<sup>0</sup> C (fan) 325<sup>0</sup>F

Grease and line the base and sides of a deep 7" (18cm) sandwich cake tin with greaseproof paper.

Cream together all the ingredients until they are light and fluffy  
Place the mixture in the tin, smooth the top  
Bake in the centre of the oven for 30 to 40mins until the cake is firm and springy when touched  
Mix together the juice and sugar for the topping  
Remove from the oven and while the cake is hot, pour on the topping mixture  
Cool then remove from the tin

### **Class 104 6 Flapjack Biscuits**

#### **Recipe**

8ozs / 255g rolled oats  
8ozs / 255g block margarine  
8ozs / 255g soft brown sugar

#### **Method**

Pre heat the oven to gas mark 4 or 180°C or 170°C (fan) 350°F  
Grease a 9" x 7" shallow tin  
Melt the margarine in a pan  
Add the oats and sugar and stir well  
Press into the tin  
Bake for 20mins.  
Cool slightly, cut into 12 slices and place on a cooling tray  
Serve 6 biscuits

## **RECIPES FOR AUTUMN SHOW**

### **Class 78 Swiss Roll**

**All items to be presented on a plate (not foil) with a doyley and covered in cling film.  
You must follow the instruction given**

#### **Recipe**

3 large eggs  
4ozs / 110g caster sugar  
3ozs / 75g plain flour sieved twice  
½ tsp vanilla essence  
1 tbsp tepid water

#### **To finish**

2tbsp Raspberry jam – warmed slightly  
Castor sugar for rolling and dusting

#### **Method**

Preheat oven to Gas mark 7, 220°C or 210°C (fan) 425°F  
Grease and completely line a 12" x 9" shallow tin with greaseproof paper  
Whisk the eggs and caster sugar over a bowl of hot water until they are light and very thick (so the whisk leaves a trail in the mixture)  
Remove from the heat source and add the essence  
Using a large metal spoon, carefully fold in the flour to the mixture and lastly the water.  
Pour into the tin and smooth the top  
Bake just above the centre of the oven for 7 to 10 mins. Until firm to touch.  
Prepare a damp cloth with sugared greaseproof paper on top  
Turn onto the sugared paper, remove the paper from the cake carefully and trim the edges  
Spread the jam on the top and roll up tightly  
Cool  
Lightly dust with caster sugar

## **Class 79 12 Apple and Cinnamon Muffins**

### **Recipe**

8ozs / 225g plain flour  
3tsp baking power  
½ tsp cinnamon  
¼ tsp mixed spice  
½ tsp salt  
3½ozs /100g castor sugar  
1 medium egg  
3ozs /85g sultanas  
6ozs /170g finely diced cooking apples, with skin left on  
5ozs /150ml milk  
3ozs /90mls vegetable oil

### **To finish**

¼ tsp cinnamon  
½tbs Demerara sugar

### **Method**

Preheat oven to Gas mark 5 to6, 200<sup>0</sup>C or 190<sup>0</sup> C (fan) 400<sup>0</sup>F and prepare muffin cases (which are readily available and slightly bigger than bun cases)  
In a large bowl, sift together flour, baking powder, salt, spice and sugar  
In another bowl beat eggs with fork. Stir in diced apple, sultanas and milk, followed by the vegetable oil  
Pour all the wet mixture into the bowl of dry ingredients. Stir until **just** combined  
This batter is thicker than most but the apples release juice as it cooks.  
Spoon the mixture into 12 muffin cases. Lightly sprinkle with mixed cinnamon and sugar.  
Bake about 20 to 25 minutes until tops are lightly browned and spring back when pressed gently. Cool for several minutes then place on a cooling tray.

## **SUMMER SHOW CLASS 05 DISPLAY OF VEGETABLES**

Any 3 vegetables chosen from the following 8, number to be as stated, carrots and parsnips must have foliage trimmed back to 3" long. Tomatoes must be displayed with Calyces attached (the green flower bud case) and peas and beans with some stalk attached. Judges may handle exhibits, open pods etc. to check quality.

3 Carrots	3 Parsnips	3 Onions	3 Potatoes	
2 Cauliflowers		6 Pod Peas	6 Runner Beans	6 Tomatoes

The vegetables must be displayed for effect within the measured area 18"x 24" without bending any part of them. No part of any exhibit may exceed this size. The only garnishing material allowed is parsley. No other foliage or accessories such as plates, sand or rings are allowed. Onion tops to be tied or whipped using raffia or string.

## **AUTUMN SHOW CLASS 04 TOP VASE**

This is to be viewed all round, containing a total of between 5 and 10 stems of mixed flowers, taken from a minimum of two different kinds of plants. Two varieties of the same flower are not allowed. Only fresh, home grown flowers to be used. No accessories whatsoever are allowed.

Foliage which is growing naturally from flowering stem, and still attached to that stem is allowed and packing material, including floral foam to keep the stems in place is permitted.

The following Show Rules are in addition to the General Rules which relate to the Objectives, Management and Membership of the Upton-By-Chester Horticultural Society.

### **SHOW RULES**

1. Members are eligible to compete in Member and Open Sections.
2. All exhibits must be the property of the exhibitor, and except where otherwise stated in the Schedule, must have been grown and/or produced by them, and have been in the possession of the exhibitor for at least three months prior to the date of the Show.
3. The entry fee for each exhibit will be determined by the Committee.
4. All entries, which should be on the form provided, must reach those named on the show entry form not later than the Wednesday before the Spring, Summer and Autumn Show. All entry fees must accompany the entry form. No entry will be accepted from a person whose subscription is unpaid.
5. A competitor may enter any number of exhibits in a class but points will be awarded for only one exhibit.
6. The Committee reserve the right to refuse any entry, and in the event of such a refusal, it is not required to give any reason or explanation.
7. Exhibits for the Spring Show to be staged between 8.30 am and 10.45 am on the morning of the Show. Staging for Summer and Autumn shows may be staged between 7.00 pm and 9.00 pm on the evening before the Show and between 8.00 am and 10.45 am on the morning of the Show. All staging must be finished by 10.45 am at which time all exhibitors, except such as may be retained by the Committee for official duties, must leave the show room.
8. Unless otherwise stated, an exhibit must consist of one variety only. The mixing of two varieties on one plate or in a vase or bowl will disqualify unless expressly allowed in the Schedule.
9. Each exhibitor is asked to bring the necessary plates and bowls for their exhibits, except where otherwise stated in the Schedule. Vases will be supplied.
10. Wherever possible, exhibits should bear a label giving the name of the variety in BLOCK CAPITALS except where special varieties are called for. These "Bloom Cards" will be supplied by the Society. The judge will, other things being equal, award the prize to the exhibit, which has been correctly labelled.
11. Wherever applicable, the Show will be governed by the Royal Horticultural Society's 'Rules for Show Judging'. All Chrysanthemum classes will be judged under the current N.C.S. rules. All Dahlia classes will be judged under the current N.D.S. rules.
12. Every exhibit must bear an exhibitor's number card which will be supplied by the Secretary of the show. All cards must be in position before judging begins. Exhibitors will be responsible for placing their cards and checking that all details are correct.

13. Any prize may be withheld or modified if the exhibits are considered by the Judges to be undeserving of the prizes offered.
14. In the event of the judges awarding a joint prize each exhibitor will receive the prize money.
15. The decision of the Judges will be final as to the relative merits of all exhibits and the decision of the Committee shall be final on all other matters connected with the Show.
16. The Committee have the right to nominate two members to visit the place at which an exhibitor's produce has been grown at any time prior to the Show. Notification of the visit will not be deemed necessary.
17. Any protest must be delivered in writing to the Secretary by 3.00 pm on the day of the Spring, Summer and Autumn Show. Any protest must be accompanied by a deposit of £1.00, which will be refunded if the protest is upheld but not otherwise.
18. Between the time fixed for the completion of the staging and the closing hour of the Show, no exhibit may be altered or removed except by permission of the Show Secretary.
19. The presentation of the cups will take place at 4.00 pm and prize monies should be claimed from the Treasurer as soon as possible thereafter.
20. Exhibits may be packed or removed at 4.00 pm at which time each exhibitor must have provided themselves with sufficient assistance to ensure the safety of their goods. All exhibits must be removed by 4.15 pm on the day of the Show. Exhibits not removed by 4.15 pm will be deemed for sale for the benefit of the Society.
21. All exhibits, personal property etc. will be at the risk of the owner and the Committee will not be liable for any loss or damage due to any cause whatsoever.
22. Points will be awarded as follows: Rosette for the Best Exhibit in Section will receive 3 points:-  
    First prize - 4 points,  
    Second prize - 2 points,  
    Third prize - 1 point
23. NOVICE SECTIONS Open to any Member who has not previously won 3 first prizes in the appropriate section of the Upton-By-Chester Horticultural Society Shows. Points awarded in these sections will not count towards the Society's trophies except the Upton Parish Council Cup.

### **Ring Sizes for Section D Dahlias Classes in Summer Show**

Ring Max. Sizes Medium 220mm, Small 170mm, Miniature 115mm,  
Pom Pom 52mm Lower limits as for smaller section max.

## OVERALL WINNERS OF THE 2009 SOCIETY SHOWS

### THE SPRING SHOW

The Perpetual Challenge Cup awarded to the exhibitor gaining most points  
**Mrs N Turton**

The Tom Allen Challenge Salver  
**Mr B Cox**

### THE SUMMER SHOW

The David L Miln President's Challenge Cup awarded to the exhibitor gaining most points  
excluding sections J, Novice and Open Classes  
**Mr D Lowe**

### AUTUMN SHOW

The Safeway Challenge Cup awarded to the exhibitor gaining most points excluding  
sections I, Novice and Open Classes  
**Mr D Lowe & Mr E Lloyd**

### OVERALL CHAMPION

The Standing Challenge Bowl awarded to the exhibitor gaining most  
points aggregated in all three Society Shows in 2008,  
but excluding Open and Novice Classes.  
**Mr D Lowe**

The Upton Parish Council Challenge Cup awarded to the exhibitor  
gaining most points aggregated in all three society shows in 2009 excluding the Open  
classes but including novice classes, without winning a cup, bowl or shield  
**Mr J White**

### Banksian Medal

The Royal Horticultural Society Banksian Medal, awarded to the exhibitor gaining most  
points aggregated from flower, fruit, pot plant and vegetable classes in all three Society  
Shows in 2009, including Open Classes but excluding novice floral art and preserves  
classes  
**2009 Mr E Lloyd**

The competitor(s) who won the Banksian Medal(s) in 2008 and 2009 are not eligible for  
this medal in 2010. (The R H S considers that persons sharing in the cultivation of, and  
exhibiting from, the same garden and/or allotment are a single exhibitor. If one of them is  
awarded the Medal, then neither of them is eligible for the next two years.)

**2008 winner Mr D Lowe      2009 winner Mr E Lloyd**

## SUPPLY HUT

One of the wonderful assets our society has is "The Hut" but like all businesses we are finding it a tough world out there. So please support The Hut it really is a case of "**use it or lose it!**" Help and advice is always on hand. Remember to bring your gardening tools in early for sharpening to beat the rush! The items on sale at the hut include the following:-

### FERTILISERS

Ammonia Sulphate. Calcified Seaweed. Blood Fish & Bone. Bonemeal. Growmore. Rose Feed. Iron Sulphate. Lime. Sulphate Of Potash. Superphosphate. Poultry Manure. Groworganic. Lawn Care Products  
Most Are Available In 3 and 25 Kg Bags.

### COMPOSTS

Multipurpose. John Innes. Ericaceous Peat. Chempak Bases. Growbags. Vermiculite. Perlite Bark. Grit and Silver Course Sand.

### SUNDRIES

Canes. Pot And Saucers. Seed Trays. Platpaks All In Various Sizes, Hanging Baskets, Liners And Brackets. Supergel (Water Retainer) Osmocote. Labels & Pens. Twine. String. Ties. Jeyes Fluid

### LIQUID FEEDS

Baby Bio. Phostrogen. Chempak. Tomorite. All Purpose Squeeze And Feed. Leaf Shine & Feed. Miracle Grow & Tablets. Sequestrine Plant Tonic. Maxicrop And Organic Feeds.

### INSECTICIDES WEED KILLERS & FUNGICIDES

**INSECTICIDES** Ant Powder. Nippon. Roseclear 3. Slug Pellets. Slugclear. Polysect. Greasebands. Dethtrap. Houseplant Insecticide.

**WEEDKILLERS** Pathclear. Weedol. Tumbleweed. Roundup. SBK. Verdon (Lawn) Evergreen Liquid.

**Fungicides** Copper. Systhane and Fungusclear

## OPENING TIMES 2010

**Saturday 20<sup>th</sup> February to Saturday 27<sup>th</sup> March 10.30am to 12.00pm**

**Tuesday (Bank Holiday) 6<sup>th</sup> April to Monday 6<sup>th</sup> September 7.00pm to 8.00pm**

**Saturday 11<sup>th</sup> September to Saturday 9<sup>th</sup> October 10.30am to 12.00pm**

**The Hut will close on Bank Holiday Mondays but open the following Tuesday (day after)**

## **PROGRAMME 2010 – 2011**

Wednesday  
3<sup>rd</sup> March 2010                      Ingrid Millington, Hillview Hardy Plants Primulas and Auriculas  
Competition: A Vase of Spring Blossom

**Wednesday 24<sup>th</sup> March Entry forms due for Spring Show**  
**Saturday 27<sup>th</sup> March Spring Show**

Wednesday                      Michael Mitchell  
7<sup>th</sup> April 2010                      Stacktop Nurseries Alpine in Containers

**Saturday 24<sup>th</sup> April 2010 Harrogate Spring Show**

Wednesday 5<sup>th</sup>                      Annual Plant Sale  
May 2010                      Jacqueline Iddon Hardy Plants Pots of Interest

**Wednesday 12<sup>th</sup> May 2010 Visit to Abbeygate School Garden**

Wednesday                      Summer Supper. Members Only  
2<sup>nd</sup> June 2010                      Sue Beesley Gardener of the Year - “What Happened Next”

**Saturday 5<sup>th</sup> June Garden Party (date to be confirmed)**

**Wednesday 18<sup>th</sup> August Entry forms due for Summer Show**  
**Saturday 21<sup>st</sup> August Summer Show**

Wednesday                      James Locke Wirral Country Park Ranger  
1<sup>st</sup> September 2010                      History of the Country Park

Wednesday                      Bob Sanderson Cath’s Garden Plants  
6<sup>th</sup> October 2010                      “What They Really Mean Stories from Shows, Rules and Regulations”

**Wednesday 20<sup>th</sup> October Entry forms due for Autumn Show**  
**Saturday 23<sup>rd</sup> October Autumn Show**

Wednesday                      Jules Miller Herbs & Their Medicinal Uses  
3<sup>rd</sup> November 2010                      Competition: Pot plant (any size pot)

Thursday                      Christmas Festive Fun followed by Seasonal Snacks.  
16<sup>th</sup> December 2010                      Members Only

Wednesday                      AGM and Frank Hardy “All our Yesterdays”  
2<sup>nd</sup> February 2011                      Competition: A bowl of Hyacinths

Wednesday                      Sam Youd “Unlocking the Secrets of the Japanese Garden”  
2<sup>nd</sup> March 2011                      Competition: A vase of Spring Blossom

## **Dates of Society Shows for 2011**

**Spring Show: Saturday 26<sup>th</sup> March 2011**

**Summer Show: Saturday 20<sup>th</sup> August 2011**

**Autumn Show: Saturday 22<sup>nd</sup> October 2011**