



SCHEDULE OF CLASSES 5th August 2023

VEGETABLES

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|----|--|----|---|
| 1 | 3 Potatoes, white | 13 | 4 Onions – under 227g one cultivar |
| 2 | 3 Potatoes, coloured | 14 | 3 Onions – over 227g one cultivar |
| 3 | 9 Shallots, large | 15 | Pair of Marrows – not over 38cm long |
| 4 | 9 Shallots, pickling, to pass through a 2.5cm ring | 16 | 3 Courgettes – not longer than 21cm |
| 5 | 3 Carrots, one cultivar | 17 | 5 Tomatoes with calyces (stalks) |
| 6 | 3 Beetroots, globe | 18 | 9 Cherry Tomatoes with calyces(stalks) not over 35mm |
| 7 | 6 Runner Beans (with stalks) | 19 | Truss of Tomatoes – ripe or a mix of ripe and unripe |
| 8 | 6 French Beans | 20 | Vase of mixed Herbs – maximum of 5 kinds, please name when displaying |
| 9 | 3 Garlic Bulbs excluding elephant garlic | 21 | Any other Vegetable not included in Class 1-20 (numbers optional: single, pair, three etc) |
| 10 | 6 Pods of Peas, Mangetout or Snap, one cultivar | 22 | Novelty Class: Longest Runner Bean |
| 11 | 2 Cucumbers, indoor or outdoor | 23 | Novelty Class: 1 500g margarine tub of home-made compost |
| 12 | 4 Sticks Rhubarb | 24 | Special Class: Best Dwarf Sunflower grown in a pot. Maximum pot size 15cm. 3 seeds distributed free to members. |

FRUIT

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| 25 | Raspberries, blackberries or hybrid cane fruit. One cultivar with stalks. | 27 | Dish of any other fruit not named above. One cultivar |
| 26 | Currants (red or black). Not more than nine bunches (strigs). | 28 | A Collection: Five A Day in a Seed Tray. Can be fruit and/or vegetables either one of each or multiples but not more than 5 kinds |

FLOWERS

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| 29 | Sweet Peas, not more than 6 stems, one cultivar | 34 | Dahlia, one cultivar, 3 blooms |
| 30 | Sweet Peas, not more than 6 stems, mixed cultivars | 35 | Dahlia, mixed cultivars, 3 blooms |
| 31 | Marigolds – Calendula or Tagetes, any kind or kinds, one or more cultivars | 36 | Vase of Dahlias, mixed cultivars, at least 5 blooms |
| 32 | Rose, specimen bloom | 37 | Vase of Flowers not included in Schedule – one kind |
| 33 | Dahlia, specimen bloom | 38 | Vase of Flowers – three kinds |
| | | 39 | Vase of mixed Garden Flowers |

POT PLANTS

NOTE: POT SIZE LIMIT FOR CLASSES 40–43 not to exceed 20cm diameter.

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| 40 | One Foliage Pot Plant. (Except Fuchsia / Pelargonium / Geranium). | 42 | One Flowering or Fruiting Pot Plant. (Except Fuchsia / Pelargonium / Geranium). |
| 41 | One Pot of Pelargonium or Geranium. | 43 | One Specimen – Cactus or Succulent. |

FUCHSIAS

NOTE: POT SIZE LIMIT FOR CLASSES 44–45 not to exceed 20cm diameter.

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| 44 | One Fuchsia – other than Standard/Half Standard | 46 | 6 x Fuchsia Florets. Display stand will be provided. |
| 45 | One Fuchsia – Standard 760–1070mm or Half Standard 460–760mm | | |

FLOWER ARRANGEMENTS

The Arrangement may not extend beyond a base of 38cm square.

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| 47 | Crown Jewels. | 49 | A Table top Pedestal arrangement.. |
| 48 | Hand held posy fit for a Queen. Presented in a vase, paper or box. | 50 | Arrangement in a Teacup and Saucer . Size not to exceed 20cm x 20cm x 20cm. |

PRESERVES

Plain jars must be used for preserves – no commercial marked jars or lids. Sweet preserves must have a cellophane seal & waxed disc

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| 51 Jar of Marmalade – any variety | 54 Jar of Relish or Chutney |
| 52 Jar of Jelly – any variety | 55 Jar of Runny Honey – no labels |
| 53 Jar of Jam – any variety | 56 Jar of Lemon Curd |

Jars must have a small plain label stating type, month & year. Chutney must have a screw top lid, no waxed disc.

COOKERY

Exhibit cooked items on a plain white plate; sweet items with a doily; savoury items with a plain napkin unless stated otherwise.

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| 57 White cottage Loaf. 500gm. Own recipe. | 59 Spiced Apple cake. The recipe below must be used. |
| 58 6 Eccles Cakes. Own recipe. | 60 Swiss Roll. Own recipe. |

SPICED APPLE CAKE (Hairy Bikers)

Oil for spraying	750g Bramley cooking apples
1 tbsp fresh lemon juice	Finely grated zest of ½ lemon
250g self-raising flour	1 tsp baking powder
1 tsp ground cinnamon	1 tsp ground mixed spice
2 large eggs	100g demerara sugar, plus 2 tbsp
200ml semi skimmed milk	100ml sunflower oil
½ tsp sifted icing sugar, for dusting	

Preheat oven to 190°C / Fan 170°C/Gas 5.

Line a 23cm spring clip cake tin with baking parchment. Mist the base and sides with oil.

Peel the apples and cut them into quarters. Remove the cores and cut the apples into thin slices – you'll need about 500g prepared weight. Put the apple slices in a bowl and toss with the lemon juice and zest.

Mix the flour, baking powder, cinnamon and spice in a large mixing bowl. Whisk the eggs with the 100g of sugar, the milk and sunflower oil in a separate medium bowl using a large metal whisk. Then pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.

Sprinkle the 2 tablespoons of sugar evenly over the top and bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.

Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment. Dust with sifted icing sugar.

NOTE: Cake can be made up to 2 days in advance and wrapped in foil to keep it moist until show day.

Tips for Cookery Classes: Oven temperatures & times are guidelines and must be adjusted according to your experience with your own oven.

Cover lightly with clingfilm or an appropriate transparent cover.

PHOTOGRAPHY

All entries must be in colour, unframed and mounted on card which must not exceed 21cm x 16cm and have not previously been exhibited at any THA Annual Show. Digital Photographs must not have had the format manipulated

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| 61 One photograph. Eventide. | 63 One photograph. A single flower bloom. |
| 62 One photograph. River Landscape. | 64 One photograph. Coronation Celebrations. |

JUNIOR SECTION

For Children up to 8 Years – age to be stated on the entry form.

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| 65 A garden in a seed tray any size | 67 Decorate a Wooden Spoon to use as a Garden Label |
| 66 A Fruit and / or Vegetable Monster | |

For Children 9 to 16 Years – age to be stated on the entry form.

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| 68 Bake and decorate 4 Cup Cakes. Cover lightly with clingfilm or an appropriate transparent cover | 70 A Display of Mixed Foliage in a jam jar. |
| 69 Make a bug hotel. Not to exceed 25cm x 25cm x25cm | |