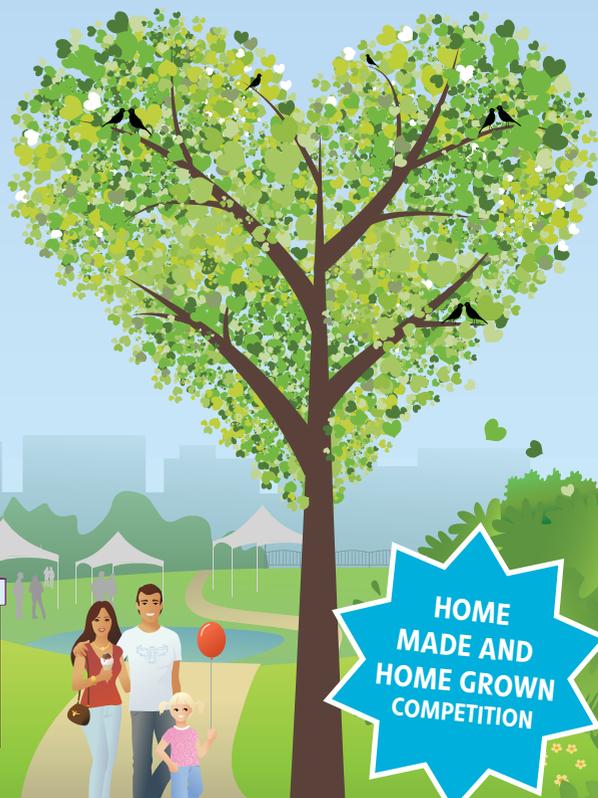


Slough Horticultural Show

Saturday 17 August 2019

Show schedule

Love
Slough's
Parks



HOME
MADE AND
HOME GROWN
COMPETITION

Show rules

1. The Show will be conducted in accordance with the rules and standards contained in The Royal Horticultural Society Horticultural Show Handbook revised 2016, except where in reference to this schedule, they obviously do not apply.

A copy of the Handbook may be purchased from:

RHS Enterprises Ltd,
RHS Garden,
Wisley,
Woking,
Surrey GU23 6QB.

In matters of doubt, please ask the Entries Secretary. There is a copy available on Show Day.
2. Except in Classes D7-D10, I4, I10, I15, I22, I25, I27 and I28 no prizes will be given for any vegetable, fruit, plant or flower which has not been grown by the exhibitor. Purchased plants are allowable, providing they have been in the care of the exhibitor for at least two months. All persons breaking this rule will forfeit their prizes and will not be allowed to exhibit in future years without the consent of the organisers.

3. All exhibitors must live within a 25 mile radius of the Showground.

Lascelles park, junc. Lascelles Road/Upton Court Road, Slough SL3 7PW
4. Exhibits may be staged from 07.00 to 10.30hrs on the day of the Show

Please note that no entries can be accepted outside of these times.

Vehicles **MUST** be removed from the grounds by 10.45 am to prevent congestion. Parking in the show ground is reserved for the Judges, organisers and Disabled only.
5. The organisers will select a person or persons to act as Judges in awarding the prizes according to merit and quality. The Judges when judging fruit may cut and taste the same. The Judges will also have the power to withhold prizes should the articles exhibited be of insufficient merit. While the Judges are at work, stewards only will be allowed in the marquee. The Judges' decisions will be final.



6. Any protest concerning an exhibit must be lodged with the Entries Secretary in writing before 2.30pm with a deposit of £1.50 which will be refunded if the objection is sustained.

7. No more than one entry in each class may be made from the same garden. The number of prizes to be awarded in any Class will be left to the discretion of the Judges. In determining the winner of any cup or trophy, points will be given as follows:

Prize

1st 4 points

2nd 3 points

3rd 2 points

Highly Commended 1 point

8. Joint entries will be accepted but any award will be to the first named only.

9. No article may be removed from the Show before the completion of the raffle draw and prize giving which start at 4.30pm.

Best in Show Awards

Cup - Winner of most classes

Medal - Most points in horticultural classes

Section A - Vegetable Classes

Shield - awarded for the best exhibit in the vegetable classes.

Shield - awarded for the most points in class A1-A26

- A1. Five potatoes white
- A2. Five potatoes, coloured
- A3. Three courgettes 10-17.5cm (4-7") in length
- A4. Three carrots
- A5. Three large onions trimmed for show over 250g
- A6. Three onions trimmed for show under 250g
- A7. Three beetroot globe
- A8. Six runner beans
- A9. Six French beans
- A10. Two marrows
- A11. Two parsnips (cleaned)
- A12. Two Lettuces
- A13. Two summer cabbages
- A14. Two Leeks
- A15. Two cucumbers
- A16. Two sweetcorn
- A17. Two cauliflowers
- A18. Three garlic bulbs
- A19. Nine pea pods
- A20. Five tomatoes
- A21. Ten cherry tomatoes
- A22. Two bell or sweet peppers
- A23. Three chilli peppers

- A24. Seven small radishes
- A25. Three of a kind any other vegetable
- A26. Three varieties of herbs displayed in a vase, herbs to be named

Fun classes

- A27. Heaviest onion
- A28. Longest runner bean
- A29. Largest potato in diameter
- A30. Heaviest marrow
- A31. Mixed trug, basket or container of allotment produce submitted by one or more local allotment holders. This may be selected from any one or combination of the following: vegetables, fruit and flowers
- A32. Ugliest vegetable

Slough championship class

- A33. 4 kinds of vegetable from 4 different classes in schedule A1 to A24. Displayed in an area 30" long by width of table.

Prizes in Section A - Vegetable classes

All classes Prize 1st 2nd 3rd

Section B - Fruit classes

Cup - awarded for the best exhibit in the fruit classes

- B1. Four desert apples
- B2. Four cooking apples
- B3. Four pears
- B4. Six plums
- B5. Six of any other stoned fruit
- B6. One melon
- B7. Ten strawberries

- B8. Ten raspberries
- B9. A plate of any other single fruit
- B10. A bowl of mixed home grown fruit

Prizes in Section B - Fruit classes

All classes Prize 1st 2nd 3rd

Section C - Flower class

- C1. One specimen rose bloom judged for quality not to the RHS rules
- C2. Three specimen rose blooms, one or more varieties
- C3. Nine roses, not less than 3 varieties to be shown in 3 vases. Winner to receive the Cup
- C4. Nine stems sweet peas in a vase, one cultivar
- C5. Nine stems sweet peas in a vase, mixed cultivar
- C6. Three sunflowers
- C7. Five annuals in a vase judged for quality not to the RHS rules
- C8. Five perennials in a vase judged for quality not to RHS rules
- C9. Five separate kinds of flowers, one of each in one vase. Winner to receive Cup
- C10. Three sprays chrysanthemums, one vase
- C11. Three blooms of chrysanthemums one vase. Winner to receive cup. The best in show Chrysanthemum award is to be selected by the judge from classes C10-C11 and is to receive Cup
- C12. Three spikes gladioli, large flowered
- C13. One spike gladioli, large flowered

- C14. One stem or spray of shrub in flower not to RHS rules
- C15. 1 Dahlia Bloom cactus or decorative
- C16. 3 Dahlia Blooms large cactus or decorative
- C17. 3 Dahlia Blooms medium cactus any varieties
- C18. 3 Dahlia Blooms medium decorative any varieties
- C19. 3 Blooms small cactus or semi any varieties
- C20. 3 Blooms small decorative any varieties
- C21. 3 Blooms small or miniature ball any varieties, all must be the same size
- C22. 3 Blooms miniature cactus any varieties.
- C23. 3 blooms miniature decorative any varieties
- C24. 1 Vase 5 blooms from at least 3 different classes, C18 to C23
- C25. 3 vases 1 bloom per vase, 1 medium, 1 small, 1 miniature

Slough Championship: 4 vases, from 4 different classes in schedule C16 to C23

Prizes in Section C - Flower classes

All classes Prize 1st 2nd 3rd

Section D - Pot plants and flower arranging classes

Cup will be awarded for the most points in the pot plant classes

- D1. Foliage pot plant, pot not to exceed 17.5cm (7")
- D2. Flowering pot plant (excluding fuchsia) pot not to exceed 17.5cm (7")
- D3. Fuchsia, pot not to exceed 17.5cm (7")
- D4. Cactus or succulent, any size of pot
- D5. Miniature flower arrangement - A small exhibit of fresh material from your own garden or allotment, in any container not to exceed 10x10cm (4x4"). No accessories
- D6. Summer garden flower arrangement - An arrangement of annual flowers (and foliage not necessarily annual) from your own garden or allotment not to exceed 60cm (24") in width. (an annual is defined as a plant that grows flowers and dies in the same year). Winner to receive Cup
- D7. Arrangement in a vase - An arrangement (no oasis or equivalent) to be arranged on a 60cm (24") space viewed from all sides. Winner to receive Cup
- D8. A corsage
- D9. Arrangement in a teapot - An arrangement of flowers with fruit and or foliage/accessories. In a 60x60x60cm (24x24x24")
- D10. Foliage arrangement - An arrangement of foliage in a basket (any size) in a 60x60x60cm space (24x24x24")

Prizes in Section D - Pot plants and flower arranging classes

All classes	Prize	1st	2nd	3rd
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Section E - Cookery and preserve classes

Rose bowl/cup/medal will be awarded for the most points in the cookery and preserves

Jam making

In a plain jar with a label of contents, detailing the day, month and year made. Label plain, neat, clean and unblemished. Contents reaching within 3mm of top of jar. Covered with waxed disk and cellophane top or brand new plain metal top without internal waxed disk. Polished external appearance with no finger marks.

Chutney and pickle

In a plain jar with precise label of contents including day, month and year made. At least 12 weeks old and ready to eat. Except piccalilli. Label plain, neat, clean and unblemished. Contents reach within 12mm of top of jar. Covered with new plain metal top. Vinegar resistant. Polished external appearance with no finger marks.

- E1. One jar jelly, flavour to be named
- E2. One jar of jam stone fruit, fruit to be named
- E3. One jar of jam any other fruit, fruit to be named
- E4. One jar of marmalade, any fruit, fruit to be named
- E5. One jar of fruit curd, any fruit, fruit to be named
- E6. One jar of pickle, vegetables or fruit preserved in vinegar including piccalilli
- E7. One jar of homemade chutney, fruit of flavour to be named
- E8. A Victoria Sandwich Cake Recipe: 150g softened butter or margarine, 150g caster sugar, 3 eggs, 150g self-raising flour, Raspberry jam to sandwich. Method: Grease and line two 7" sandwich tins and pre heat oven to 180°C/160°C Fan/Gas mark 4. Beat together the butter and sugar in a mixing bowl until pale and creamy. Add the eggs to the mixture, one at a time and stir until smooth. Add the flour and fold gently into the mixture. Divide the mixture equally into the two tins and level the top before cooking for 20-25 minutes. Turn them out onto a wire cooling rack, making sure that there are no rack marks on the top of the cake. Sandwich with the jam, and leave the top plain
- E9. Technical Challenge DORSET APPLE CAKE Recipe: 450g Bramley apples, Finely grated zest and juice of 1 lemon, 225g caster sugar, plus extra for dredging, 3 large eggs, 225g self-raising flour, 2 tsp baking powder, 25g ground almonds, 1 tbsp demerara sugar. Preheat the oven to 180°C/fan160°C/gas 4
1. Grease a deep 23-24cm spring form cake tin and line with baking paper. Peel, core and cut the apples into 1cm pieces, and toss with the lemon juice.
 2. Using an electric hand whisk, cream together the butter, caster sugar and lemon zest in a bowl until pale and fluffy. Beat in the eggs, 1 at a time, adding a little flour with each addition to keep the mixture smooth.
3. Sift the remaining flour and the baking powder into the bowl and fold in with the ground almonds. Drain the apple pieces well, then stir into the mixture.
4. Spoon into the prepared cake tin, lightly level the top and sprinkle with the demerara sugar. Bake in the oven for 1 hour or until well-risen, brown and a skewer inserted into the centre of the cake comes out clean. If the cake starts to look a little too brown, cover with a sheet of baking paper after about 45 minutes.
5. Leave to cool in the tin for 10 minutes. Remove the cake from the tin and place on a serving plate. Dredge heavily with the extra caster sugar.
- E10. A Fruit Cake Recipe: 140g plain flour, 140g self-raising flour, 225g butter, 225g soft brown sugar, grated rind of 1 orange, 5 eggs, 450g mixed fruit, 110g peel, finely chopped, 110g glacé cherries, quartered, 1 tablespoon golden syrup. Method: Grease and line an 8" cake tin. Sieve the flours together. Cream together the butter, sugar and orange rind until the mixture is pale and creamy. Add the eggs a little at a time. Fold the flour alternately with the dried fruit, peel and cherries. Blend in the golden syrup. Turn the mixture into the prepared tin and bake in a very moderate oven (155°C; Gas mark 2) for 2½ hours or until a skewer inserted into the centre comes out clean. Remove the cake from the oven, and cool in the tin for 10 minutes before turning out to finish cooling on a wire rack. Cake improves if it has been well cooled, stored and matured for at least a week in a cake tin or wrapped in foil.
- E11. 1lb loaf of bread (any recipe but not machine made)
- E12. A double crust fruit pie baked in a 20cm (8") dish

- E13. Six cupcakes own recipe
- E14. Six savoury biscuits, flavour to be named.
- E15. Three vegetable samosas on a plate (homemade)
- E16. Five vegetable pakora on a plate (homemade)
- E17. Show stopper cake judged solely on decoration (base may be homemade, or shop brought)
- E18. Slough at war special - WWII Bread Pudding Recipe

This recipe uses a small amount of sugar (which was rationed in WW2) and reconstituted dried egg powder. If this is not available, you could use ordinary eggs (eggs were also rationed in WW2).
 Ingredients: 225g/8oz stale bread 50g/2 oz grated suet, 25g/1oz sugar, 1 tablespoon marmalade, 50g/2oz dried fruit. 1 reconstituted dried egg, Milk to mix, Ground cinnamon

Making and cooking it - Put the bread into a basin, add cold water and leave for 15 minutes then squeeze dry with your fingers. Return the bread to the basin; add all the other ingredients and enough milk to make a sticky consistency. Add the spice to taste
 Put into greased 20cm cake tin gas mark 4, 350°F (180°C) for 2 hours or until firm and golden turn out of the tin allow to cool and cut into squares

- E19. Four eggs (home laid)

Prizes in Section E - Cookery and preserve classes

All classes	Prize	1st	2nd	3rd
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Section F - Beer, Wine and Liqueur classes

- F1. White wine, dry
- F2. White wine, sweet
- F3. Red wine, dry
- F4. Red wine, sweet
- F5. Beers and Lagers 50cl (1 pint) (state whether bitter, mild, stout etc)

- F6. Cider or Perry 50cl (1 pint)
- F7. Sloe Gin (home-made)
- F8. Any other home-made liqueur

Prizes in Section F - Beer, Wine and Liqueur classes

All classes	Prize	1st	2nd	3rd
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Section G - Craft & Art classes

- G1. A painting of any subject
G2. A landscape (any medium)
G3. A portrait, drawn in pen, pencil or charcoal
G4. A soft toy handmade in any medium
G5. A hand knitted garment for a child
G6. Something new from something old (an article that has been made from any old materials)
G7. A cushion (using any technique, to include pad size min 10" max 20")
- G8. A greeting card
G9. A scarf
G10. A piece of handmade jewellery.
G12. A crochet article
G13. Any craft item not listed.
G14. A model made from vegetables and/or flowers

Prizes in Section G - Art and Crafts classes

All classes Prize 1st 2nd 3rd

Cup	Most outstanding exhibit in Classes F1 to F8
Trophy	Most points classes F1 to F8
Challenge Cup	Highest number of points in E1 to E7
Trophy	Highest number of points in Classes E8 to E16
Challenge Cup	Best exhibit in Classes G1 to G3
GRUNDON Cup	Best exhibit in Class G6
Trophy	Best exhibit in Classes G3 to G14

Section H - Photography class

Photographs can be up to a maximum size of 180mm x 130mm (which must not be mounted or framed).

- The name and address of the author should be written on the back of the print together with the class number entered.
- The entries will be displayed on a board and will be staged on the morning of the Show. Exhibitors may make no more than one entry in any one class.
- Photographic reproductions from books, etc. are not allowed.
- All photographic entries must be delivered to the marquee by 9.00am on the day of the Show at the latest.

- H1. Colour print of a landscape
H2. Colour print of a specimen flower
H3. Colour print of wildlife
H4. Colour print 4 Seasons in the Parks
H5. Black and white image of own choosing
H6. Colour print, A past remembered
H7. Whilst strolling through the park one day

Prizes in Section H - Photography classes

All classes Prize 1st 2nd 3rd

All winning photographs in the photography competition will be considered for the Love Slough Parks 2020 calendar.

Section I - Juniors (16 and under)

All exhibitors in this Section will receive a competitors rosette.

Whilst it is recognised that parents will wish their children to do well, the organisers trust that they will confine their assistance to advice and encouragement and not do the job for them. However, supervision is advised when the cooker is used.

Junior class Photography - under 16yrs

- H8. Colour print of a holiday
- H10. Colour print of a pet
- H11. Colour print of wildlife
- H12. Colour print of 4 seasons in the Parks
- H13. Black and white image of own choosing
- H14. Colour print, A past remembered
- H15. Whilst walking through the park one day

Under 7 years of age

Horticulture

- I1 Cress in a small container
- I2 A collection of six different leaves mounted on card or paper and labelled
- I3 A miniature garden in a seed tray

Floral Art (no artificial flowers or foliage may be used in any class)

- I4 An arrangement of flowers and/or foliage in a container. No larger than 400mm
- I5 A collage of mixed seeds on a paper plate

Cookery

- I6 Three decorated gingerbread men (bought biscuits may be used for the base)
- I7 Five chocolate crispy cakes
- I8 Two fruit kebabs

Arts and Crafts

- I9 A decorated paper plate
- I10 A model of an animal or bird (may be made from any of the following, namely fruit, vegetables, nuts, seeds, berries, flowers, leaves and cocktail sticks may be used to hold the parts together)
- I11 An item of handicraft

Aged 7 years to 11th birthday

Horticulture

- I12 A vase of mixed garden flowers
- I13 A collection of three different herbs mounted on card or paper and labelled
- I14 A miniature garden in a seed tray

Floral Art (no artificial flowers or foliage may be used in any class)

- I15 A flower and foliage arrangement with a candle. No larger than 400mm
- I16 An arrangement of flowers and/or foliage in an unusual container. Max. size 400mm
- I17 A collage of mixed seeds

Cookery

- I18 Five decorated fairy cakes
- I19 An edible necklace
- I20 Five sultana scones

Arts and Crafts

- I21 A decorated paper plate
- I22 A model of an animal or bird (may be made from any of the following, namely fruit, vegetables, nuts, seeds, berries, flowers, leaves and cocktail sticks may be used to hold the parts together)
- I23 A drawing or painting of a garden scene
- I24 An item of handicraft

Aged 11 years to 16th birthday

Horticulture

- I25 A vase of wild grasses
- I26 A plant grown from a seed (labelled)
- I27 A miniature garden in a seed tray

Floral Art (no artificial flowers or foliage may be used in any class)

- I28 An arrangement of flowers and foliage in a teacup
- I29 A corsage or buttonhole
- I30 A collage of mixed seeds

Cookery

- I31 Three decorated (home-made) cup cakes
- I32 A savoury dip with six vegetable sticks
- I33 Five fruit scones

Arts and Crafts

- I34 Floral craft work in a 70mm (3") plastic flowerpot
- I35 A model from dried twigs
- I36 A model of an animal or bird (may be made from any of the following, namely fruit, vegetables, nuts, seeds, berries, flowers, leaves and cocktail sticks may be used to hold the parts together)
- I37 An item of handicraft

Prizes in Section I - Junior classes

All classes Prize 1st 2nd 3rd

Prizes Award of Trophies (to be held for one year)

- Cup Most points in the Under 7 years age group
- Cup Most points in the Age 7-11 years age group
- Cup Most points in the Age 11-16 years age group
- Cup Best exhibit in the Horticultural Classes (any age)
- Cup Best exhibit in the Floral Art classes (any age)
- Trophy Best exhibit in the Cookery Classes (any age)
- Cup Best exhibit the Art and Craft Classes (any age)
- Cup Best model (classes I10, I22, I36)
- Cup Best miniature garden in the Horticultural Section

The schools/youth group challenge

Create a scarecrow that depicts a child's film or book character.
Open to all schools, summer camps or local youth groups.
Shield





Slough Horticultural Show 2019

Saturday 17 August 2019

Entry form

Name (Block Caps) (Mr, Mrs, Ms, Miss).....

Forename **Surname**

Address.....

.....

Telephone.....

For children please state age.....

Please read the Shows Rules, Regulations and Notes on Judging.

No exhibit may be removed before the end of prize giving.

50p per entry for adult entries pay on the day (between 7am-10.30am)

Class entered

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Please send completed forms to:

Entries secretary, Mrs Teresa Allen,
47 Montague Road, Slough, SL1 3RP

Email: sloughhorticulturalshow@gardener.com

Telephone: 07467 940893

Entries should be received by Tuesday, 13 August at the latest, or Wednesday 14 August online. Exhibitors are requested, where possible, to state against their exhibits the species and cultivars. This need not be stated on the entry form. Entries can also be made online at www.slough.gov.uk/sloughshow.co.uk

SEGRO is proud to sponsor the Slough Horticultural Show

Slough Horticultural Show

