



VALLEY GARDENING CLUB
2023 ANNUAL SHOW
Saturday 10 August 2024 @ 2.30 pm
East Dean Village Hall

The Annual Show is open to members only, residents in the villages of East & West Dean, Binderton, Charlton and Singleton

Notes for Exhibitors – Please read through carefully

- All exhibits must be grown or made by the exhibitor but wild flowers and foliage which can only be legally picked will be permitted in the Flower & Grass Arrangement Classes.
- All exhibits to be set out between 8.45 am – 10.15 am on the morning of the Show. This may be subject to change given any government guidelines at the time. Judging will start promptly at 10.30 am. Please allow plenty of time to set out your exhibits.
- Preparation of Entries to be done in the designated area, **not in the Main Hall**. Please collect and sort out Entry Cards before entering Main Hall.
- Judges have complete discretion to give or to withhold prizes. Prizes will be awarded on the merit of each exhibit.
- Points towards Cups are: 1st – 3 points, 2nd – 2 points, 3rd – 1 point.
- Only one entry per garden/ per person per class. This does not apply to Section V (Junior). - The Judge's decision is final and should be accepted with good grace.

Judging of the Horticulture & Flower Sections will be in accordance with the RHS Show Handbook.

Judging of the Cookery & Preserve Classes will be in accordance with the WI Rules.

Preserves – WI Rules Apply

- Proprietary jars will be accepted.
- If a jar has a cellophane cover, it must also have a wax disc.
- A **new** twist-top may be used, in which case no wax disc is needed.
- All jars should be as full as possible. To achieve this, cool preserve a little before putting in jars.
- All jars should be labelled and dated.
- Twist top lids must be clean otherwise they will be disqualified.

RHS Show Handbook & WI Handbook

Specific class judging criteria can be provided by email. Please contact Vicky Mudford.

Entry Fees

Members; Adults 50p, Juniors (under 14) Free.

Prizes

1st £1.00, 2nd: 50p, 3rd: 20p. In the event of four or fewer entries in a class, a maximum of two prizes will be awarded.

Entry Form

To ensure the Show runs smoothly, please submit Entry Forms by 6 pm on Thursday 8 August at the latest. The Show Secretaries will accommodate a small number of late entries (e.g., on the Friday and the morning of the Show) at their discretion.

2.30 pm	Doors Open. Homemade Teas Available. Prize Money given out.
3.15 pm	Cups & Awards Presentation.
3.45 pm	Raffle and Sale of Exhibits.

All Entries not be sold should have "R" marked clearly on the Entry Card and are to be removed before the start of the Sale.

Guidance Notes for Classes 29-30 Dahlias

Class 29 - Dahlias, Cactus or Semi-Cactus

Cactus and Semi-Cactus dahlias have fully double blooms and the ray florets are usually pointed.



Class 30 - Dahlias, Decorative

Decorative Dahlias have fully double blooms and the ray florets are generally broad and flat.

Section 1 – Horticulture. Please read class directions. No sand on plates except Shallots. Parsley under tomatoes to stop them rolling.

Judge: Mr Gordon Cooper, Judge for the National Vegetable Society

Gordon is a Committee Member of the Mannings Heath Horticultural Society and a member and a qualified Horticultural Judge of the National Vegetable Society

1. Herbs (culinary), 6 stems, distinct kinds (excluding seed & root providers)
2. Collection of vegetables (5 distinct kinds), 2 specimens of each on a tray
3. Potatoes, white, 3 (between 150g-250g)
4. Potatoes, coloured, 3 (between 200g-250g)
5. Peppers sweet or chilli, same colour, 2
6. Onions from sets or seed, 3 (bind without folding over tops with raffia, twine)
7. Beetroot, 3 (with root intact and 7.5cm/3-inch top)
8. Carrots, 3 (with 7.5cm/3-inch stalks)
9. Runner Beans, 6 (with short stalks)

10. French Beans, 6 (with short stalks)
11. Garlic bulbs, 3 stems (25mm, no roots)
12. Rhubarb, 3 stalks (leaf trimmed to 7cm)
13. Soft fruit, 6 (strawberry, cane or bush fruit (strig) of a single variety)
14. Lettuce, 1 (with roots to be covered)
15. Radishes, 6 (foliage trimmed to 30mm)
16. Tomatoes, medium, 5 (65mm diameter)
17. Tomatoes, small/cherry, 7 (max 35mm diameter)
18. Shallots, 3 (on sand, no roots and tops tied, separate bulbs)
19. Marrow, 2 (no longer than 350mm)
20. Courgettes, 3 (up to 8"/20cm)
21. Cucumber, 1
22. Any other different vegetable
23. Any other different fruit
24. Heaviest Vegetable

Section 1 – Flowers (from your own house/garden). Classes 28-35 label with name & variety.

Judge: Ms Sarah Wain

Sarah spent her career in horticulture. She and her husband Jim worked together establishing gardens at Locklerly Hall in Hampshire and then went on to restore and develop West Dean Gardens for 28 years.

25. Vase of mixed Garden Flowers (judged for quality and variety)
26. 3 different flowering Herbaceous Perennials (2 of each)
27. 3 different flowering shrubs (1 stem of each)
28. A specimen Annual (1 cut stem)
29. Dahlias, Cactus or Semi-Cactus, 3 blooms – see description on page 3
30. Dahlias, Decorative, 3 blooms – see description on page 3
31. Dahlia, Giant, over 22cm/8.6inch, 1 bloom
32. Gladioli, 3 spikes
33. A specimen flower of choice
34. Cluster Rose, 1 specimen stem (no leaves/side shoots below water line)
35. Roses, 3 different varieties, 1 stem of each (no leaves/side shoots below water line)
36. Sweet Peas, 6 stems
37. A Succulent

Section II – Flower & Grass Arrangements

Judged on quality of flowers & presentation

38. A Jam Jar Arrangement
39. Cool Colours of Summery arrangement (60 cm height x 45 cm wide)
40. A miniature Exhibit (max width 20cm)
41. A Lady's Corsage for a Summer Garden Party
42. A Hotbed of Colour (60cm height x 45cms wide)

Section III – Cookery

For hygiene purposes, classes 43-54 to be covered (no cling film as this is difficult to remove) and placed on a china plate (not paper) to enable cutting into the exhibit.

Judge: Ms Penny Spence

43. Vegan Cake, exhibited with written recipe
44. A cake to celebrate Pride
45. 4 identical biscuits with a royal theme, savoury or sweet
46. Tray Bake, 4 squares only
47. Any cake made in a 2lb loaf tin
48. Victoria Sponge (using recipe on page 5)
49. Fruit Pie with pastry base and lid
50. Savoury or Sweet Tart, 4 (individual tart no larger than a cupcake)
51. A Loaf of Wholemeal Bread
52. Flapjacks, 4
53. Savoury Rolls, 4 (approx. 15cms long)

Preserves - for entries in classes below, items must have been made within the last two years. Please label.

54. Pot of Jam (own choice)
55. Pot of Marmalade (own choice)
56. Pot of Jelly (own choice)
57. Jar of Honey
58. Pot of Chutney (own choice)
59. Fruit based alcoholic drink made in last two years
60. Fruit Cordial
61. Home Brewed Beer

Section IV – Handicrafts

All entries to be handmade/made in last two years and not shown before. Please include an Artist Statement, where appropriate, on the idea behind the making and whether or not a pattern has been used.

Judge: Deborah Harwood BA (Hons) Textile Art

Since graduating in 2005, Deborah has been teaching whilst developing her own practice, The Textile Space which opened in 2010. She is also an Artist Educator at Pallant House Gallery.

62. A Machine-Made Item of sewing
63. A Crocheted or Knitted Item
64. A piece of Embroidery or Lace
65. Open Class – A handcrafted item of any material
66. A Greeting Card with a Summer theme
67. Photograph on the theme “Beauty of Weeds”, Size A5, mounted

68. Judge's Prize for her favourite item in the handicraft section

Section V – Junior (under 14 years)

Please try to include a horticultural theme

Judge: Deborah Harwood BA (Hons) Textile Art (TBC)

Since graduating in 2005, Deborah has been teaching whilst developing her own practice, The Textile Space which opened in 2010. She is also an Artist Educator at Pallant House Gallery.

- 69. Four Fancy Cup Cakes decorated with a flower scheme
- 70. Create a birthday card for your best friend
- 71. A bunch of Summer flowers in a jam jar for your Mum or Grandma
- 72. Make an Olympic athlete from fruit or vegetables
- 73. A scarecrow in a flower pot
- 74. Sew a Pin Cushion

Recipe for Victoria Sponge

Preheat oven to Gas No. 3/325 degrees F/160 degrees C

Ingredients: 110g/4oz self-raising flour and of margarine and of caster sugar, 2 large eggs, 1 tsp of baking powder, 2-3 drops of vanilla essence. Icing sugar and jam to finish. Tins – 2 x 16 cm/7-inch tins, no less than 4cm/1.5inches deep.

Method: sift flour and baking powder into a large bowl. Add remaining ingredients and whisk until well combined. Mixture should drop off spoon easily, if not, add 1-2 tsps. of tap water and mix again. Divide mixture between two prepared tins (greased bases with greaseproof paper). Level off mixture and bake for c. 30 minutes on centre shelf. When cooked leave tins for about 30 seconds before turning out onto cooling rack. Peel off paper when cool, put together with jam and dust with icing sugar.

ENTRY FORM

Please mark with an X against Class Numbers

1		17		33		49		65	
2		18		34		50		66	
3		19		35		51		67	
4		20		36		52		68	
5		21		37		53		69	
6		22		38		54		70	
7		23		39		55		71	
8		24		40		56		72	
9		25		41		57		73	
10		26		42		58		74	
11		27		43		59			
12		28		44		60			
13		29		45		61			
14		30		46		62			
15		31		47		63			
16		32		48		64			

Entry Fee per class: Adult 50p, Juniors under 14, Free. Total number of entries

For entries received on the morning of the Show: Fee will be £1 per class.

Name

TelephoneEmail

Address

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Juniors, please state age in years and months

Please submit Entry Form to any Committee Member by 6 pm on Thursday 8 August. Late entries could be accepted on Friday and Saturday morning, with discretion.

VGC Committee Members

Miranda Andrews	East Dean	811548
Penny Buchan	Charlton	811544
Sabine Burgert	Binderton	07530 453304
Lyn Burlyn	East Dean	07889 690894
Joan Burnett	Charlton	811307
Miranda Mayne	Charlton	07970 370627
Vicky Mudford	East Dean	818046
Larrie Robinson	Goodwood	811467
Penny Spence	Singleton	811453