

THE AUTUMN SHOW 2024

Saturday 14th September at 2.30pm

Entries close 8pm on Thursday 12th September

Staging - 9am to 12 noon

Judging from 12:15pm to 1:30pm

Open to the public 2.30 am

Prize giving - 4pm

Show Secretary - Gwyneth Davies

Tel 01892 862430 Email: groombridgehorticulturalsociet@gmail.com

Assistance available from any Committee Member - please just ask.

SPECIAL AWARDS (and garden vouchers as shown below)

The Burrswood Cup awarded for the best exhibit in Class 1

The Wally Fairhurst Cup awarded for the best vegetable exhibit

The Crofts Cup awarded for the best Dahlia exhibit

The Banksian Medal (& £10 GV) awarded to the winner of the highest aggregate total points in Classes 1-33 inclusive

The Midmore Cup (& £5 GV) awarded to the competitor with the highest aggregated points total in Classes 34-44 inclusive

The Jackie Childs Cup awarded to the winner of Class 18

ANNUAL AWARDS

The Autumn Show marks the end of the Society's show year and the following awards will be given for the best performers over the whole year, provided that the winner has won a prize in both shows.

The Gardener of the Year will be awarded with the **Chamberlain Cup (& £15 GV)** for the highest aggregate points total in the **Horticultural Classes** over both shows.

The Jubilee Cup (& £10 GV) awarded to the exhibitor with the highest aggregate points total in the **Floral Art** Classes over both shows.

The Cookery Cup (& £10 GV) awarded to the exhibitor with the highest aggregate points total in the **Cookery** Classes over both shows.

The Junior Competitor of the Year will be awarded with the **Children's Cup (& £5 GV)** for the highest aggregate points total in the **Junior Classes** over both shows.

THE AUTUMN SHOW SCHEDULE FOR 2024

Fruit and Vegetables

Class	Points	Description
		Collection of vegetables, 3 different kinds, in a 60cm / 2' space (see table on p6 for the number required and points available)
1	6,4,2	
2	3,2,1	5 onions
3	3,2,1	10 shallots
4	3,2,1	6 runner beans
5	3,2,1	5 potatoes, 1 variety
6	3,2,1	2 marrows or squash less than 31cm /12" long
7	3,2,1	3 beetroot
8	3,2,1	5 medium or 3 large tomatoes
9	3,2,1	9 small tomatoes
10	3,2,1	3 carrots
11	3,2,1	Any other vegetable (see table on p6 for number required)
12	3,2,1	3 apples
13	3,2,1	3 Pears
14	3,2,1	Any other fruit (see table on p6 for number required)
15	3,2,1	5 stems of different herbs staged in a vase
16	3,2,1	An amusing vegetable
17	3,2,1	My longest fresh runner bean
18	3,2,1	'Growing Together' - an exhibit of 3 different items. Any mix of vegetables, fruit and flowers grown by adult and child together

Flowers

19	6,4,2	5 Dahlias, any variety or varieties
20	6,4,2	5 small Dahlias, any variety or varieties less than 10cm/4" diameter
21	4,3,2	3 Dahlias, one variety
22	3,2,1	1 Dahlia bloom, any variety
23	3,2,1	1 single rose

Flowers continued

Class	Points	Description
24	3,2,1	3 stems of roses any variety or varieties
25	3,2,1	5 Fuchsia blooms, any variety or varieties (stand provided)
26	3,2,1	Fuchsia plant grown by entrant from plug plant to be provided at Spring show
27	3,2,1	The best bloom/stem of blooms in my garden today
28	3,2,1	A vase of mixed garden flowers (using society vase)
29	3,2,1	1 hydrangea bloom
30	3,2,1	5 stems of Rudbeckia (any one variety)
31	6,4,2	3 to 5 stems of any flower (one variety) that does not have its own specific class / classes

How does your garden grow?

32	3,2,1	2 tomatoes of one, named variety – to be judged on taste only
33	3,2,1	2 carrots of one, named variety – to be judged on taste only
34	3,2,1	2 green beans (runner or french) of one, named variety - to be judged on taste only

Floral Art

35	4,3,2	'Going Green' An arrangement of fresh foliage and/or flowers but no colours other than green, to be staged in an alcove 90x60x60cm / 3'x2'x2'. Drapes / Accessories allowed.
36	3,2,1	"Cheers" An arrangement using fresh flowers and foliage, to be displayed in a wine glass, to fit in a space 30x30cm / 12"x12" (no height restriction)

Cookery

37	3,2,1	A red velvet cake (AS PER RECIPE PROVIDED see p15)
38	3,2,1	3 pieces of millionaires shortbread (any recipe)
39	3,2,1	3 onion bhajis (any recipe)

Produce & Preserves

40	3,2,1	A jar of pickle or chutney
41	3,2,1	A jar of jam or jelly
42	3,2,1	A jar of honey

Handicrafts

Class	Points	Description
43	3,2,1	A handmade cushion – any material(s) (not previously entered in a GHS show)
44	3,2,1	A handmade item of jewellery - any material(s)

Own Thing

45	6,4,2	An exhibit of 3 different items from 3 different categories (for categories see headings) e.g. any cookery or produce item, any handicraft item and any floral, vegetable or fruit item. (Flowers, Fruit and Vegetables are different categories for the purposes of this class). To be staged in an alcove 60x60x60cm / 2'x2'x2. Extra points given for presentation (own drapes & accessories allowed)
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Junior classes - pre-school – 5 years and under (please state age when entering)

46	3,2,1	A portrait of one or both of your parents – any medium
47	3,2,1	A sea creature made from a vegetable(s) – any vegetable / vegetable material and decoration allowed

Junior classes - under 16 (please state age when entering)

48	3,2,1	A portrait of one or both of your parents – any medium
49	3,2,1	A sea creature made from a vegetable(s) – any vegetable / vegetable material and decoration allowed

PLEASE SEE ALSO CLASS 18 “Growing Together” for a child and an adult – a cup is presented to the winner of this class

In each Junior class there is a prize of £3 for first, £2 for second, £1 for third

Class 37 – RECIPE for Red Velvet Cake

Ingredients

For the cake sponge

- 300 g Butter
- 300 g Caster sugar
- 4 Eggs large
- 2 tsp Vanilla extract
- 3 tbsp Cocoa powder
- 2 tsp Red food colouring
- 330 g Self raising flour
- 1 tsp Bicarbonate of soda
- 170 ml Buttermilk

For the cream cheese frosting

- 225 g Butter unsalted, softened
- 225 g Icing sugar
- 450 g Full fat cream cheese
- 1 tsp Vanilla extract

Instructions

1. Pre-heat your oven to 160C Fan/180C/350F/Gas Mark 4, and grease and line two 20cm / 8" cake tins (that are at least 5cm / 2" deep)
2. Mix the butter and sugar together until fluffy
3. Add the eggs and vanilla extract, and whisk until fully incorporated
4. Add the cocoa powder, bicarbonate of soda, red food colouring, buttermilk and self raising flour, and whisk in gently until fully combined
5. Divide the mixture between the tins
6. Bake them for 40 minutes or until a skewer inserted in the middle comes out clean. Leave them to fully cool either in the tins or on cooling racks
7. If the cakes have domed on top, level them off with a cake leveller or a serrated knife - you can use some of the crumbs from doing this for decoration
8. To make the cream cheese frosting, beat the butter until smooth. Then mix in the icing sugar until the mixture is smooth
9. Next, add the cream cheese and the vanilla extract and mix in until the frosting is thick and smooth. Be careful not to over mix as this may make the frosting too soft
10. Sandwich the two sponges together with a layer of frosting and then pipe or spread the frosting over the top and sides of the cake
11. Decorate with cake crumbs