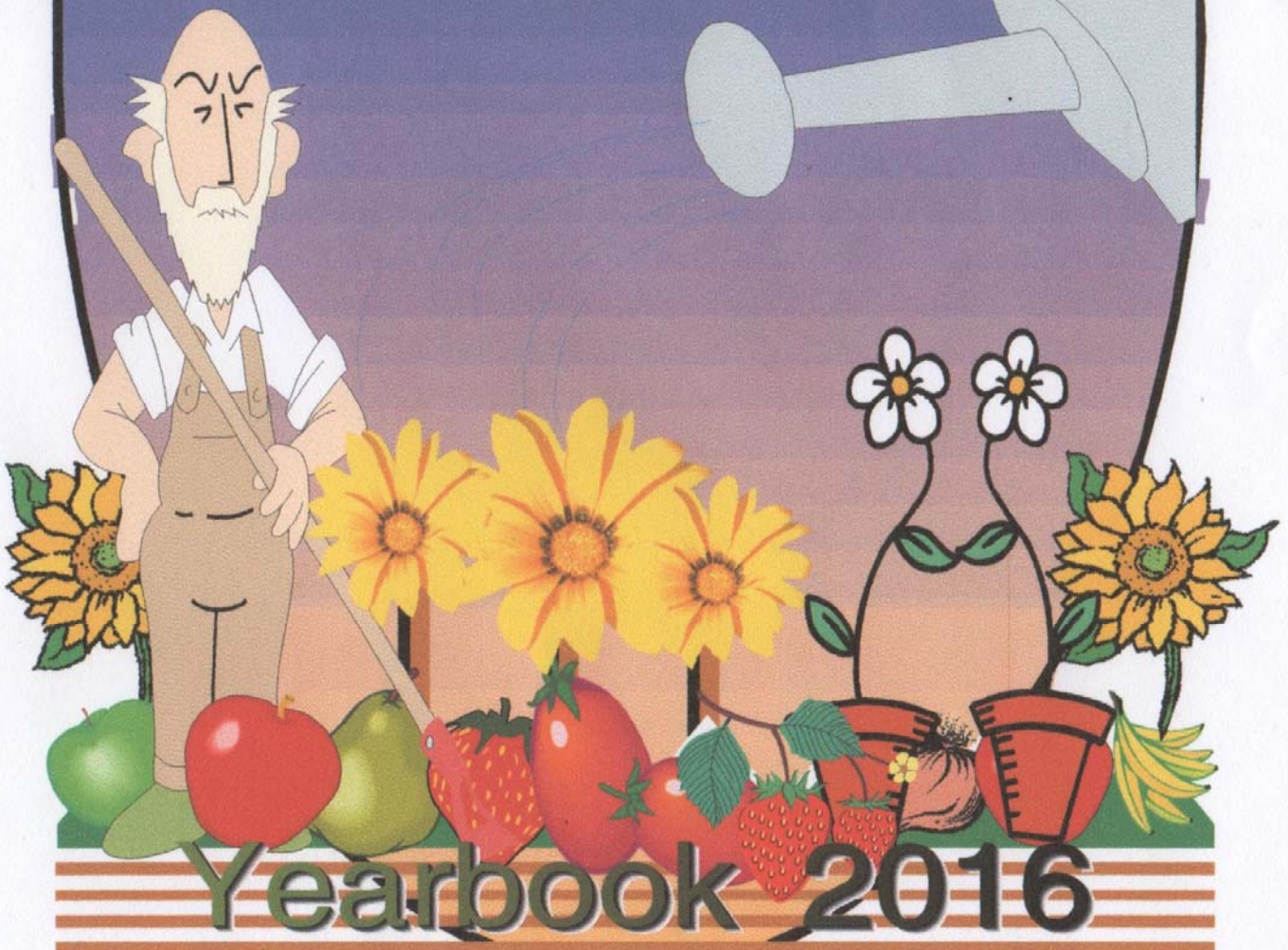


**Partridge Green
Horticultural Society**



Yearbook 2016

Front cover designed by Lewis Bean aged 10 years

2016 PROGRAMME

THURSDAY 25th FEBRUARY

7.30pm Village Hall

'OWLS ABOUT TOWN'

Learn all about their characteristics, conservation and habitat.

Come and meet and handle at least five different owls

Suitable for children

THURSDAY 31st MARCH

7.30pm Village Hall

'MAKING SENSE OF THE WEATHER'

(This should solve the problem of when to carry an umbrella)

By Ian Currie,

Presenter and appearances on BBC TV & Radio,

Author of 'Red Sky at Night,

Columnist for 'Garden News'. Ian's talents are endless.

THURSDAY 28th APRIL

7.30pm Village Hall

'AN A-Z OF GARDENING TIPS'

by Mark Saunders, Head Gardener at Fittleworth House.

Covers everything from Aphids to Zinnias

SATURDAY 25th JUNE

**PARTRIDGE GREEN VILLAGE FETE AT KING GEORGES
PLAYING FIELDS**

THURSDAY 7th JULY

OUTING

HAMPTON COURT FLOWER SHOW

SATURDAY 6th AUGUST

THE SUMMER SHOW

7.30pm Village Hall

THURSDAY 27th OCTOBER

7.30pm Village Hall

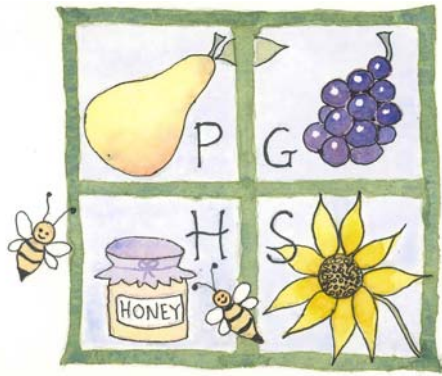
'PUTTING THE GARDEN TO BED'

A talk by Jean Griffin from the Sunday morning 'Dig It' programme on
BBC Radio Kent, Sussex & Surrey.

THURSDAY 24th NOVEMBER

7.30 pm Village Hall

ANNUAL GENERAL MEETING & SOCIAL EVENING



PARTRIDGE GREEN HORTICULTURAL SOCIETY

Founded in 1947 as
PARTRIDGE GREEN VILLAGE PRODUCE ASSOCIATION

Affiliated to;

**THE ROYAL HORTICULTURAL SOCIETY
THE NATIONAL VEGETABLE SOCIETY
THE DAFFODIL SOCIETY**

Membership - £3.00 Single / £5.00 Family

SUMMER SHOW 6th AUGUST 2016

**IN THE
PARTRIDGE GREEN VILLAGE HALL
OPEN TO NON-MEMBERS
Staging 9.30am – 10.55am**

Judging – 11am

Doors open to the Public – 2pm

Presentations – 4pm

Auction & Raffle – 4.15pm

www.pghorticulturalsociety.org

OFFICIALS OF THE ASSOCIATION

PRESIDENT
MR BARRY NEWMAN

VICE PRESIDENTS
MISS HAZEL SPOONER MR DAVID WEBB

CHAIRPERSON
MRS LIBBY TATE-HARTE
Hedgeways, Mill Lane
01403 711132

SECRETARY
MRS YVONNE NEWMAN
Well Cottage, Littleworth Lane
01403 711598

VICE CHAIRMAN & TREASURER
MR JIM DUNTON
15 Forrester Road, Partridge Green
01403 710158

SHOW SECRETARY
POSITION VACANT

COMMITTEE MEMBERS
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MRS SUSIE JACOBSEN, MRS EDNA HALL, MRS GLYNIS O'REILLY
MRS KAREN TAYLOR, MR IAN JAMES

THE 2016 YEARBOOK

Welcome to the new and very colourful yearbook. Please read through and see what's on offer this year.

On March 31st, Ian Curry from BBC TV and Radio, author of 'Red Sky At Night' and columnist for Garden News will give a talk about making sense of the weather. This is to provide some insight into the weather for 2016 and whether we should be planting rice, or wither the roses will shrivel...

Look through the book to give you some ideas of what to enter for the Summer Show, it's all great fun - and you don't have to be an expert to join in and participate. Our new website - www.pghorticulturalsociety.org has all the information you need and ways to enter the summer show. Our members are a friendly bunch, always available to lend a hand and impart advice, where needed.

At the end of the year Jean Griffin will be appearing to provide her good-humoured advice on all aspects of horticulture - that's one not to miss. I wish you all a successful growing year and look forward to seeing the fruits of our labours in August.

Best wishes,

Libby and the Committee

www.pghorticulturalsociety.org



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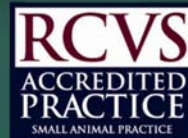
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CUPS, TROPHIES AND MEDALS



SUMMER SHOW AWARDS

- TILLMAN CUP** : for most points in Vegetable Section
N.V.S MEDAL : for the winner of Class 11
FEDERATION CUP : for most points in Rose Section
BARNCO CUP : for most points in Summer Flowers Section
THE BOB DUBBINS CUP : for the best flower exhibit
R.H.S. BANKSIAN MEDAL : for the winner of the largest total amount of prize money in the horticultural classes. A competitor who has won a Banksian Medal in 2014 or 2015 is not eligible for this award.

2013 – Mr D. Dubbins

2014 – Mr K. King

2015 – Mrs L. Martin

- CLUB BOWL** : for most points in the Floral Art Section
MAY HEMSLEY CUP : for class 76 - eggs
KITCHEN GARDEN CUP : for most points in Classes 21 - 26
HEMSLEY MEM. CUP : for most points in Classes 59 - 66
ALICE BEAN CUP : for most points in Classes 67 - 75
POPE WINE TANKARD : for most points in Classes 77 - 80
PHOTOGRAPHIC AWARD : for most points in Photography Section
NEW MEMBERS CUP : for most points in Show by a new member
BROAD TROPHY : for the best exhibit in Show
MARJORIE RHODES CUP : for Handicrafts
THE DAHLIA CUP : for Dahlias
MICKY & NED MCLEAN CUP : for Gladiolus
THE JACK HEMSLEY AWARD : for the Top Vase Competition
CHILDRENS TROPHIES : for most points up to and including 7 years
: for most points 8-10 years old

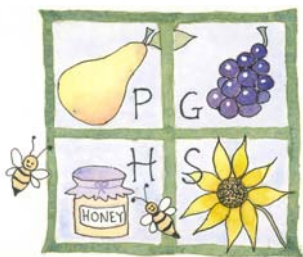
WEST GRINSTEAD CUP : for the Member gaining the most prize money. This Cup is restricted to Members living in the Parish of West Grinstead and will be presented at the A.G.M. in November. Once won, it cannot be won again in the following two years.

2013 – Mrs L. Martin

2014 – Mrs J. Beck

2015 – Mrs F. Martin

PARTRIDGE GREEN HORTICULTURAL SOCIETY



**Schedule for
SUMMER SHOW**
(Open to non-members)
on

SATURDAY 6TH AUGUST 2015

Staging – 9.30a.m. until 10.55 a.m.

Judging 11 a.m

Show opens to the Public @ 2 p.m.

SECTION 1 – VEGETABLES

For numbers please refer to Exhibitor Guidance

1. Four Dwarf Beans
2. Four Runner Beans
3. Three Beetroot
4. Three Carrots (long)
5. Three Carrots (other than long)
6. Two Cabbages
7. Two Cucumbers
8. Two Lettuce
9. Two Table Marrows
10. Three Courgettes
11. Four Onions, each over 8ozs/250gms **N.V.S. Medal**
12. Four Onions, each not over 8ozs/250gms
13. Ugliest Vegetable
14. Six pickling Shallots (max 3cm ring)
15. Four Potatoes (coloured)
16. Four Potatoes (white)
17. Four Tomatoes
18. Ten small or cherry fruited tomatoes
19. Dish of any other Vegetable NOT mentioned above (for numbers please refer to notes)
20. One plate of fruit (for numbers please refer to notes)
21. Four Runner Beans – NOVICE ONLY
22. Four Tomatoes – NOVICE ONLY
23. Three Beetroot – NOVICE ONLY
24. Three Carrots – NOVICE ONLY
25. Three Courgettes – NOVICE ONLY
26. Four Onions, each under 8oz – NOVICE ONLY

27. **COLLECTION OF VEGETABLES IN A BASKET OR TRUG**
Basket of vegetables for the kitchen arranged for effect. Not to exceed 18"x12"
Awards for CLASS 27 ~ £2.00 1st prize, £1.00 2nd prize, 50p 3rd prize.

SECTION 2 – FLOWERS

ROSES

28. One large Exhibition HT Rose - Any colour
29. Two Sprays of cluster flowered Floribunda Rose
30. Most highly scented Rose (judged on scent only)
31. Two large HT Roses – any type or varieties

DAHLIAS

32. Giant or large decorative, cactus or semi-cactus, one bloom (over 203mm-8")
33. Medium cactus or semi-cactus, three blooms (152mm-6" to 203mm-8")
34. Small cactus or semi-cactus, one bloom (102mm-4" to 152mm-6")
35. Medium decorative, one bloom (152mm-6" to 203mm-8")
36. Small decorative, three blooms (102mm-4" to 152mm-6")
37. Any other Dahlia type, three blooms.

GLADIOLUS

38. One spike medium or small flowered
39. Two Spikes, any variety/ies
40. One spike NOVICE ONLY

SUMMER FLOWERS

41. A Begonia in bloom, max 7" pot.
42. Vase of five stems of one variety, any garden flower not mentioned elsewhere in the schedule.
43. A specimen flowering pot plant not mentioned elsewhere in the schedule – max 7" pot.
44. A bunch of mixed herbs in a container.
45. 5 Marigolds (any variety)
46. Specimen Pelargonium grown from plug plant provided at the April meeting.
47. Vase of 5 Sweet Peas.
48. Cycle of the Rose (1 bud, 1 specimen bloom, 1 open bloom) same variety.
49. One specimen succulent or cacti – one plant in a pot not exceeding 7"
50. One branch of flowering shrub.
51. One specimen garden flower.
52. One specimen foliage plant – max 7" pot.
53. 3 Begonia heads floating in a bowl (one or more variety)

54. PARTRIDGE GREEN TOP VASE COMPETITION

To be displayed in an area 24" sq. A vase of mixed flowers containing a total of between 5 and 10 items taken from a minimum of two different kinds of plants. These must show flowers only (not seed heads or berries) and no accessories are permitted

Awards for this class are: £2 for 1st £1 for 2nd 50p for 3rd

SECTION 3 – FLORAL ART

Please Note; Bought materials can be used.

55. A Petite Exhibit in a teapot – not exceeding 9"/23cms MAX all round
 56. An arrangement of wild flowers – 18"/45cms MAX wide.
 57. Dinner table centre piece with one or more candles – 24"/60cms MAX wide
 58. A pom pom using an oasis ball to hang by a ribbon or string. - 12"/30cms MAX all round
- Please note all sizes must be strictly adhered to.**

SECTION 4 – DOMESTIC

NOTE; No packet mixes to be used and no item to be displayed in the container in which it was cooked, unless stated otherwise. All entries to be covered in cling film. **For further information look in GUIDANCE FOR EXHIBITORS, DOMESTIC**

59. One Jar of Raspberry Jam (not less than 340g/12ozs)
60. One Jar of Stone-fruit Jam (not less than 340g/12ozs)
61. One Jar of Strawberry Jam (not less than 340g/12ozs)
62. One Jar of Blackcurrant Jam (not less than 340g/12ozs)
63. One Jar of Jelly (227g/8oz approx)
64. One Jar of Lemon Curd (227g/8oz approx)
65. One Jar of Marmalade (not less than 340g/12ozs)
66. One Jar of Chutney (not less than 340g/12ozs)
67. Rhubarb and Lemon Cake – using the recipe given
68. Victoria Sandwich using the 3 egg recipe given
69. Bakewell Tart, 8" using own recipe
70. A tea loaf of your choice baked in a 2lb loaf tin- using own recipe
71. Three Assorted Fancies to include 1 pastry, 1 meringue, 1 cake based – using own recipe
72. Four Cheese Scones – using own recipe
73. Apricot Madeira Cake - using the recipe given
74. A White Plaited Loaf (baked at least the previous day)
75. A Picnic for One- ingredients- use your imagination, 25cms(10") x 25cms (10")
76. Four free-range hens eggs (same breed)
77. Bottle of homemade White Wine
78. Bottle of homemade Red Wine
79. Bottle of homemade beverage (alcoholic)
80. Elderflower Cordial

SECTION 5 – PHOTOGRAPHY (PLEASE SEE RULE 23)

81. Circles – JUNIOR CLASS – 16 years and under
82. A close up
83. Maturity
84. Signs
85. Water

SECTION 6 – HANDICRAFTS

86. A soft craft, e.g. embroidery, tapestry, cross stitch, patchwork, lace. (not paper)
87. Hard craft, e.g. wood, ceramic, pottery, metal. (width not to exceed 60cms)
88. A Painting using any medium – 45cms Max
89. A Christmas Tree Decoration
90. A Crocheted Granny Square 10-20cms x 10-20cms
91. A hat made of any medium
92. A decorated Box using any material, max size 12"x8"x6" (30cmsx20cmsx15cms)
93. A decorated Jam Pot Cover, any medium.
94. A Wind chime
95. A design for the front cover of the 2016 Yearbook (A5) - All ages
96. Handwriting (not calligraphy) on an A4 sheet – see next page for text

PLEASE NOTE: all exhibits not to have been previously shown

SECTION 7 – CHILDREN’S

Age up to and including 7yrs

97. A Jam Jar of wild flowers
98. A collage of a butterfly
99. A vegetable face on a paper plate
100. A hardboiled egg, decorated

Age 8 to 11 years

101. A Vegetable Alien
102. Three Cup Cakes
103. A Miniature Garden in a seed tray
104. Something made from a kit
105. A party invitation – use of computer allowed.

**WE WOULD LIKE TO EXTEND A BIG THANK YOU TO
EVERYONE WHO HAS KINDLY SPONSORED THESE
CLASSES**

HANDWRITING Thanksgiving

For apples, yellow green and red,
Among the leaves upon my head;
For luscious plums, a-drip with juice
Awaiting jam for winter use;
For lettuce green and full of heart
Playing salad’s better part;
For peas, with pods a-popping fast,
For beans a-hanging in there grove,
Bunched high and low, or interwove;
For potatoes in surprising store-
Spade signalling to dig up more!
For beetroot purple, swollen round
Beneath expansive foliage found:
For onions on the surface sitting,
Spikes o’ertipped - in sockets fitting;
For carrots, turnips, swedes in rows,
To taste the stew when raw wind blows;
For cauliflowers in splendid state-
A produce posy of some weight;
For Brassica of every kind-
Savoy and Brussels - Kale behind;
For all things come to their full fruit
From highest tree to lowest root.

T.E.

PARTRIDGE GREEN CHIROPRACTIC CLINIC

1 South Street, Partridge Green



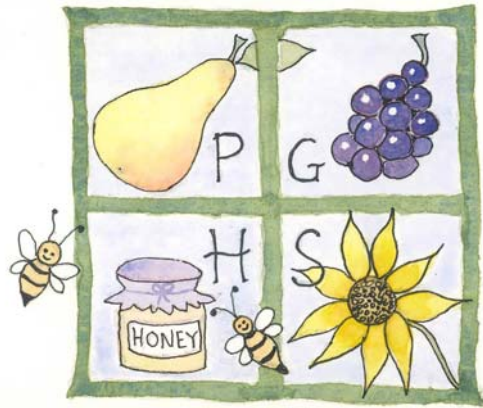
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SHOW ENTRY FORM

SATURDAY 6TH AUGUST 2016

PARTRIDGE GREEN VILLAGE HALL

Staging 9.30am - 10.55am

Judging 11am

Doors open to the public at 2pm

www.pghorticulturalsociety.org

SUMMER SHOW ENTRY FORM

Name of Exhibitor:

Address:

No of Classes entered:.....

Entry Paid:.....

Entry fees: Members – 20p / Non-Members – 40p

Late entries will be received @ 50p per entry

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	100
101	102	103	104	105					

Free entry for children's classes

Please circle the classes you wish to enter and either post or hand-deliver your entry to one of the following before Thursday 4th August. One entry form per person please.

Entries may be emailed and paid for when staging on the morning of the show visit www.pghorticulturalsociety.org

Mrs L. Tate-Harte
Hedgeways, Mill Lane
Partridge Green.

Mrs Y. Newman
Well Cottage, Littleworth Lane
Partridge Green RH13 8JX

Mr J. Dunton
15 Forrester Road
Partridge Green RH13 8BJ

I hereby agree to abide by the Rules of the Show and wish to exhibit in the class/classes as marked.

Signed:

SUMMER SHOW ENTRY FORM

Name of Exhibitor:

Address:

No of Classes entered:.....

Entry Paid:.....

Entry fees: Members – 20p / Non-Members – 40p

Late entries will be received @ 50p per entry

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	100
101	102	103	104	105					

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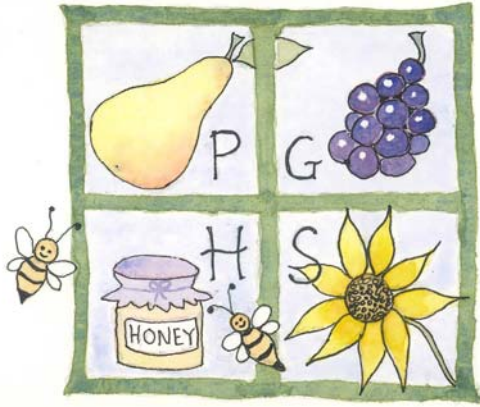
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SHOW ENTRY FORM

SATURDAY 6TH AUGUST 2016

PARTRIDGE GREEN VILLAGE HALL

Staging 9.30am - 10.55am

Judging 11am

Doors open to the public at 2pm

www.pghorticulturalsociety.org

GUIDANCE FOR EXHIBITORS

This basic guidance is intended particularly for new exhibitors. Fuller information is available in the R.H.S. Show Handbook.

ALWAYS READ THE SHOW SCHEDULE CAREFULLY AND ENSURE YOU ARE ENTERING THE CORRECT CLASSES

FLOWERS

- Check the Schedule carefully for the type of cultivars, colour, size and number of blooms required. In some classes extra foliage is allowed, otherwise use only the flowers own foliage.
- Flowers should be fresh, fully developed, good quality blooms. They should be true to type, of good colour, well angled and evenly spaced on strong stems. Flower and foliage should be free of blemishes.
- Choose a vase (supplied by the Society on show day) which is in proportion to the number and height of stems and display each bloom to advantage. Don't forget the water and remember the Judge will pick up every vase.
- When exhibiting floral art, do not exceed the size allowed. If the dimension is as overall (as with a miniature or petite exhibit) the height, depth and width are all taken into account.
- When exhibiting Sweet Peas, Roses, Dahlias and Gladioli, the variety should be displayed if known.

VEGETABLES

- Uniformity of size and shape is very important, the biggest may not be the best.
- All entries should be clean; root vegetables should be washed but never scraped or brushed.
- Beetroot, Carrots and Parsnips should be cut as to leave tops of leaves and stalk which should be tied. Rhubarb should also have 3" of leaf remaining.
- Runner Beans and Dwarf Beans should be exhibited with stalk attached. Tomatoes and Courgettes shown with calyx attached.
- Onions and Shallots should be ripe, firm and uniform with roots cut off, tops cut back and bound with raffia.
- Potatoes should be medium sized for the cultivars and equally matched with no scab, pests, diseases or deep eyes.
- Cabbages and Cauliflowers should have solid heads of even size. Cauliflowers should have leaves cut back to the front of the curd.

FRUIT

- Hard fruit should be exhibited with its natural bloom, not polished.
- Soft fruit should be exhibited with a stalk.

DOMESTIC

- Preserves: Use plain glass jars, state type of preserve and date of manufacture.
Jams, Marmalades or Jellies – twist top or pliable press-on cover (only) or waxed disc covered with cellophane top (when cold).
- Vinegar preserves – twist top with plastic lining or pliable press-on top.
Lemon Curd – Waxed disc with cellophane cover.
Vinegar preserves must be at least 2 months old before exhibiting.
- No packet mixes should be used and no item to be displayed in the container in which it was cooked unless otherwise stated.
- All cooked entries must be covered in cling film.
- Wine should be displayed in a plain glass punted bottle with an easily removable white-topped “T” cork. The wine should be named and dated using a small adhesive label.



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PARTRIDGE GREEN HORTICULTURAL SOCIETY SHOW RULES

- 1: The show will be open to all gardeners who maintain a garden or grow plants, flowers, fruit or vegetables for pleasure and enjoyment and not solely for his or her livelihood. The Spring Show, if held, is for members only.
- 2: No person may make more than one entry in any one class.
- 3: Vases can be provided if required, but exhibitors may provide their own dishes and vases.
- 4: All exhibits must be as schedule.
- 5: Prizes shall be awarded at the discretion of the Judges. In all classes the judges shall have the power to withhold the first prize altogether from any exhibit that is in their opinion unworthy of a first prize and likewise for second and third prizes. The judges' decision is final.
- 6: The hall will be open at 9.30am on the day of the show. Doors close at 10.55am and all exhibits must be staged by 11am when the hall will be cleared for judging.
- 7: No exhibit shall be removed before the presentation of prizes has been made.
- 8: Any exhibit not claimed by 4.15pm will be sold by auction and proceeds paid to the association.
- 9: Prizes: First 50p, Second 30p, and Third 20p, except for Class 27 & 54. Points for cups are First – 3 points, Second – 2 points, Third – 1 point.
- 10: All Horticultural exhibits will be judged according to the rules of the Society.
- 11: While the committee will take every possible care of exhibits, they will not be responsible for any loss or damage.
- 12: Each exhibit must be the bona-fide property of the exhibitor and must have been grown or made by him or her or in his or her possession at least three months prior to the date of the show. All exhibitors shall sign a declaration to this effect if required to do so. The committee reserve the right to inspect an exhibitor's garden before or after the show. This does not apply to Floral Art unless otherwise stated.
- 13: NOVICE CLASSES are open to exhibitors who have NOT already won a first prize in that particular Section in any previous show promoted by this Society.
- 14: Any complaint about an exhibit must be brought by the exhibitor to the Chairman with a fee of 20p before 3.30pm on the day of the show. If the complaint is found justified, the 20p will be refunded.
- 15: All cups and awards are challenge trophies and may not be won outright except for the Special Awards: Cups are open to all members. No exhibitor may receive a trophy, unless he/she is a member of Partridge Green Horticultural Society.
- 16: Special Awards will be awarded, one for each section in the show, judged as the best exhibit in that section. Best in Show will be judged from these awards.
- 17: In the Rose classes the definition of the term "cluster flowered" includes modern shrub roses of all kinds, climbers and ramblers.
- 18: All Dahlias, Roses, Sweet Peas, Gladioli to be named if possible.
- 19: Where pot size is stipulated, diameter to be measured internally just below collar.
- 20: Handicrafts must have been completed in the previous two years and not previously shown.
- 21: Floral Art arrangements to be displayed in water retaining material. An exhibit is plant material with or without accessories, using fresh flowers & foliage, except when otherwise stated. Materials may be bought. Exhibits must **not** exceed the size specified.

- 22: The West Grinstead Cup is for the member gaining the most prize money. This cup is restricted to members living in the parish of West Grinstead and the presentation will be made at the A.G.M. in November. Once won, it cannot be won again in the following two years.
- 23: Photos may be digitally enhanced, but not manipulated. Classes are not open to professional photographers, and photos must not have been bought or offered for sale. Maximum size – 8 x 6. Photos not to be mounted.

Kaori Slater

Reflexologist & Japanese Massage Therapist

**Member/Graduate of the
Association of Reflexologists**

**International Institute of Reflexology
National Japanese Massage Institute**

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at**

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RECIPES

Class 67

Rhubarb and Lemon Cake

Ingredients

225g butter	225g caster sugar
75g ground almonds	1 tbsp of Demerara sugar
140g rhubarb cut into small cubes	4 eggs
200g self raising flour	1 lemon zested

Topping: 75ml double cream, 45g Lemon Curd plus extra for drizzling

Method

Preheat oven to 160C /325F, Gas 3. Grease and line 8" round loose bottom cake tin. Beat butter and sugar together until light and fluffy. Add zest and beat. Gradually add beaten eggs and then stir in almonds and then flour. Fold in half of the rhubarb and place into tin. Scatter remaining rhubarb onto surface and then sprinkle with Demerara sugar. Bake for 45 mins. or until skewer comes out clean. Cool in tin. Topping; Whip cream until it forms soft peaks and add lemon curd. Spread over the cake and drizzle with lemon curd.

Class 68

Victoria Sandwich

Ingredients

3 large chicken eggs and the same weight in caster sugar, margarine and S.R.Flour.
Raspberry jam Sprinkling of caster sugar.

Method

Cream margarine and sugar and beat in eggs one at a time. Fold in sifted flour. Put into two 7inch greased and base lined tins and cook at 375F/190C/Gas 5 for approx 20 min. Use the raspberry jam for filling and finish with a light sprinkling of caster sugar.

Class 73

Apricot and Madeira Cake

Ingredients

220g dried Apricots	1 tsp baking powder
150ml Madeira or Sherry	250g ground almonds
180g caster sugar	Handful flaked almonds
6 eggs	butter for greasing tin

Method

Pre heat oven to 160C/325F, Gas 3. Grease a 20cm cake tin with butter. Put apricots into a small saucepan with the alcohol and simmer until no liquid left, approx 10 mins. Roughly chop 8 apricots and puree the rest. Whisk the eggs until big and fluffy, preferably with a mixer. In another bowl mix the caster sugar ground almonds and baking powder and fold into eggs. Add both kinds of apricots, mix and pour into prepared tin. Scatter surface with flaked almonds. Cook for 40mins turning halfway through cooking. Allow to cool in tin.



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VEGETABLES & FRUIT DISPLAYED

When judging a collection of vegetables or a class containing mixed vegetables, each kind of vegetable is judged on points, which is governed by the difficulty of producing a perfect dish. The maximum points for a perfect dish will be listed below.

When exhibiting 'Any other Vegetable' or 'Any other Fruit' please use half the numbers quoted below or round up to the next whole number.

VEGETABLES

Numbers	Max Pts	Numbers	Max Pts
12 Asparagus	15	2 Cucumber, Ridge & Outdoor	15
3 Aubergines	18	3 Leeks	20
12 Beans, Broad	15	3 Lettuce	15
12 Beans, Dwarf French	15	2 Marrows	15
12 Beans, Runner	18	5 Onions	20
6 Beetroot, globe	15	5 Onions, not over 8 ozs	15
6 Beetroot, long	18	3 Parsnips	20
3 Cabbage	15	12 Peas	20
6 Capsicums	15	6 Potatoes	20
6 Carrots, long	20	24 Radishes	10
6 Carrots, other than long	18	3 Rhubarb, Natural	12
3 Cauliflowers	20	24 Salad Onions	10
3 Celery, American green	18	15 Shallots, Exhibition	18
3 Celery, self-blanching	18	15 Shallots, Max 1" diameter	12
3 Celery, trench	20	3 Sweet Corn	15
6 Courgettes	10	12 Tomatoes	20
2 Cucumber, House or Frame	18	3 Turnips	15

FRUIT

Numbers	Max Pts	Numbers	Max Pts
6 Apples	20	1 bunch Grapes (indoor)	20
6 Apricots	16	2 bunches Grapes (outdoor)	16
5 Blackberries	12	10 Medlars	8
25 Gooseberries	12	1 Melon	18
25 Raspberries	12	5 Nectarines	20
15-17ozs Red Currants	12	5 Peaches	20
15-17ozs Black Currants	12	6 Pears	20
20 Damsons	8	9 Plums	16
3 Figs	16	20 Strawberries	16

For a full list of Vegetables and Fruit please consult the R.H.S. Horticultural Show Handbook



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