

# **EAST READING HORTICULTURAL SOCIETY**

President: Don Palmer (to 16/2/22)  
Jeff Gardner (from 16/2/22)

## **SCHEDULE**

for the

### **49<sup>TH</sup> SUMMER SHOW**

to be held at

**ST. PETER'S CHURCH HALL  
CHURCH ROAD, EARLEY**

on

**SATURDAY JULY 16<sup>TH</sup> 2022**

**3:00 pm to 4:30 pm.**

PRESENTATION OF TROPHIES AT 4:00 PM

LIGHT REFRESHMENTS WILL BE AVAILABLE

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ALL CORRESPONDENCE AND ENQUIRIES FOR THE SHOW SHOULD BE ADDRESSED TO

**9 WYCHWOOD CLOSE, EARLEY, RG6 5RB  
TELEPHONE (0118) 986 7303**

# **ERHS SUMMER SHOW 2022**

## **SECTION A: FLOWER CLASSES**

The **JOHN BRIDGES PERPETUAL CHALLENGE CUP** will be awarded to the exhibitor gaining the highest number of points in classes 1 - 19.

This year the committee have decided to award two additional cups:-

The **DAVID ANDREW TROPHY** will be awarded to the exhibitor gaining the highest number of points in classes 1 and 2.

The **WILLIAM PARSONS MEMORIAL CUP** will be awarded to the exhibitor gaining the highest number of points in classes 3 - 8.

- 1 Vase of sweet peas (Spencer type) – colour variation allowed – 7 stems – sweet pea foliage only.
- 2 Vase of sweet peas – any type (colour variations allowed) – 9 stems; sweet pea foliage only.
- 3 Vase of large flowered (HT) roses – mixed varieties – 3 blooms.
- 4 3 stems of miniature or patio roses – one or mixed varieties.
- 5 One specimen bloom of large flowered (HT) rose.
- 6 Vase of 3 large flowered (HT) roses – one bud, one exhibition bloom and one full-blown bloom – one variety.
- 7 Vase of any other roses except large flowered (HT) – one variety – 3 stems.
- 8 Vase of any other roses except large flowered (HT) – mixed varieties – 3 stems.
- 9 Vase of pinks – 7 stems – not disbudded.
- 10 Vase of pansies or violas with foliage – 7 blooms – single or mixed colours allowed.
- 11 Vase of any other annual flowers (hardy or half hardy) not more than two kinds – colour variation allowed (excluding class 1 & 2.)
- 12 Vase of any other perennial flowers – not more than two kinds – colour variation allowed.
- 13 Vase of mixed flowering shrubs – minimum 3 kinds (excluding roses.)
- 14 A single stem of bloom (shrubs permitted) – excluding roses.
- 15 Container of cactus and/or succulent plant(s). Number of plants not to exceed 6, in a container up to 9” diameter or length.
- 16 One flowering house plant in a pot; pot not to exceed 6” diameter.
- 17 One foliage plant in a pot; pot not to exceed 6” diameter.
- 18 One pelargonium in a 6” pot.
- 19 A fuchsia in a 6” pot.

*Notes: All pot and container dimensions are internal.*

## **SECTION B: VEGETABLE CLASSES**

The **BULMERSHE PERPETUAL CHALLENGE CUP** will be awarded to the exhibitor gaining the highest number of points in classes 20 – 30.

- 20 Carrots – one variety – 5.
- 21 Beetroot – one variety – 3.
- 22 Broad beans – one variety – 6 pods.
- 23 Peas – one variety – 9 pods (not mangetout.)
- 24 Potatoes – one variety – 5 – round or kidney. Any colour.
- 25 Lettuce, with roots – one variety – 2.
- 26 Herbs – 3 kinds – to be displayed in 3 separate vases (2.5” diameter.)
- 27 Rhubarb – 3 sticks with not more than 3” of leaf blade left attached.
- 28 Courgettes – 3 of any single variety – no longer than 6”.
- 29 Any other vegetable – one variety – number optional.
- 30 Collection of one each of 3 types of vegetable – 1 specimen of each and not more than 2 types from classes 20 – 25 inclusive nor 28.

### **SECTION C: FRUIT CLASSES**

The **C. J. HARMAN PERPETUAL CHALLENGE CUP** will be awarded to the exhibitor gaining the highest number of points in classes 31 – 36.

- 31 Blackcurrants – 15 bunches displayed individually.
- 32 Gooseberries – dish of 20.
- 33 Raspberries with stalks – dish of 20.
- 34 Strawberries – dish of 10.
- 35 Dish of any other fruit – number optional.
- 36 Collection of mixed fruits, to consist of 3 separate fruit varieties; number optional.

*Note: Each entry in classes 31 - 36 must consist of one cultivar (variety) only. Decoration with leaves, of the fruit shown, is permitted.*

### **SECTION D: FLORAL ART CLASSES**

The **MAURICE ILES PERPETUAL CHALLENGE BOWL** will be awarded to the exhibitor gaining the highest number of points in classes 37 – 40.

*Note: Only natural plant material is to be used in all classes.*

- 37 “Platinum Jubilee”. An arrangement to be viewed all around - not to exceed 24” in any direction.
- 38 “At the Garden Centre”. To be viewed from the front - maximum size 20”.
- 39 “Happy Anniversary”. An arrangement in a champagne flute.
- 40 A petite arrangement in a container of your choice – may not exceed 8” in any direction.

*Note: Judging in these classes will be based on creativity, originality and visual attractiveness and will not be based on N.A.F.A.S. rules.*

### **SECTION E: COOKERY CLASSES**

The **MISS NAOMI BOURTON PERPETUAL CHALLENGE BOWL** will be awarded to the exhibitor gaining the highest number of points in classes 41 – 47.

- 41 Cheese and onion flan, 8” diameter. Pastry base.
- 42 One jar of jam.
- 43 One jar of marmalade.
- 44 A Victoria sponge. Any 3-egg recipe. Use two 7” sandwich tins.
- 45 6 flapjacks.
- 46 5 slices of coffee and walnut tray bake (see recipe.)
- 47 A soda bread loaf.

### **SECTION F: HOMECRAFT CLASSES**

The **MOCKBEGGAR PERPETUAL CHALLENGE BOWL** will be awarded to the exhibitor gaining the highest number of points in classes 48 – 52. All entries must be made by the exhibitor and not previously shown at any show organised by the society.

In classes 48-49, digital photography is permitted. Prints must not exceed 7”x5” unless otherwise stated. All photographs must be mounted on white card with a 1” border surrounding the photograph.

- 48 Photograph of British wildlife.
- 49 Photograph featuring a sea scape or a river scape.
- 50 A decorated spectacle case. Any material.
- 51 A handmade greetings card.
- 52 An item of hand knitting for a pre-school child.

## **SECTION G: CHILDREN'S CLASSES (11 YEARS OF AGE AND YOUNGER.)**

The **JUNIOR CUP** will be awarded to the exhibitor gaining the highest number of points in classes 53 – 56.

53 Decorate a pebble.

54 An edible necklace: combination of fruits and vegetables allowed.

55 6 squares of Rocky Road (see recipe.)

56 An A4 sheet of paper advertising “The ERHS Summer Show 2022”.

*Note: Entries in children’s classes are free.*

## **SECTION H: NOVICE CLASSES**

*Note: A novice is a competitor who has not won, at a previous show, any prize or prizes in those classes specified in the schedule.*

57 Largest strawberry.

58 Largest potato.

### **Coffee and Walnut Tray Bake**

|                                                                           |                            |              |
|---------------------------------------------------------------------------|----------------------------|--------------|
| 225g softened butter                                                      | 225g light muscovado sugar | 75g walnuts  |
| 275g S.R. flour                                                           | 2 level tsp baking powder  | 4 large eggs |
| 2 tablespoons coffee essence (or use 2tbs instant coffee with 2tps water) |                            |              |

#### For the icing

|                            |                         |                  |
|----------------------------|-------------------------|------------------|
| 75g softened butter        | 225g sifted icing sugar | 2 teaspoons milk |
| 2 teaspoons coffee essence | 21 walnut halves        |                  |

#### Method

1. Preheat oven. 180°C / Fan 160°C / Gas mark 4.
2. Grease 30x20cm tray bake tin. Line with parchment.
3. Measure all cake ingredients into a bowl. Beat until blended. Turn the mixture into the tin and level the top. Bake for 35-40 minutes.
4. Leave to cool in the tin.

#### To make the icing

1. Beat together the butter, icing sugar, milk and coffee essence.
2. Spread evenly over the cold cake.
3. Decorate the walnut halves and cut into 21 pieces.
4. Select the best 5 squares to exhibit.

### **EASY ROCKY ROAD**

|                         |                                 |                       |
|-------------------------|---------------------------------|-----------------------|
| 200g digestive biscuits | 135g butter or margarine        | 2-3 tbsp golden syrup |
| 100 mini marshmallows   | 200g dark chocolate (70% cocoa) |                       |
| 100g fruit / nuts etc.  | Icing sugar to dust             |                       |

1. Grease and line an 18cm square tin.
2. Crush the digestive biscuits into a mixture of dust and 50p-size lumps.
3. Melt butter or margarine, chocolate and syrup until smooth. Leave to cool, then add biscuit, marshmallows and up to 100g of fruit, nuts etc. Stir until mixed.
4. Tip the mixture into the lined baking tray. Spread out into the corners. Chill for at least 2 hours and cut into 12 fingers. Choose 6 fingers to exhibit.

**The CYRIL GARDNER PERPETUAL MEMORIAL TROPHY will be awarded to the Husband and Wife team obtaining the highest number of points in all sections of the Show.**

**PRIZES and ENTRY FEES**

| <b>Award</b> | <b>Classes</b>             | <b>Entry fee</b> | <b>Prize *</b> | <b>Points value</b> |
|--------------|----------------------------|------------------|----------------|---------------------|
| 1st          | Classes 1-36, 41-52, 57-58 | 20 p             | £1             | 4                   |
| 2nd          |                            |                  | 75p            | 3                   |
| 3rd          |                            |                  | 50p            | 2                   |
| 1st          | Classes 37-40              | 40 p             | £2             | 4                   |
| 2nd          |                            |                  | £1.50          | 3                   |
| 3rd          |                            |                  | £1             | 2                   |

**\*Note that prizes may be changed subject to sponsorship.**

In the event of a tie in points for a trophy, the exhibitor gaining the most first prizes will be adjudged the winner. If there is still a tie, the most second, then third and commendations will be taken into consideration.

**RULES**

- 1 **Entry** in all classes is confined to members of the East Reading Horticultural Society and their immediate families. Each entry must be accompanied by the entry fee shown above.  
**Entries:** Entries on the form on page 7 (additional copies will be available at the Bulmershe Shed or a photocopy is acceptable) or on plain paper, giving full details, should be received by the Show Secretary (address on front page) or any Committee member, not later than 10 p.m. on the Wednesday before the show.  
**Late entries may be accepted at the discretion of the Show Secretary, but the entry fee charged will be doubled for such entries.**  
**Staging:** The hall will be open from 11 a.m. for staging, which must be completed by 1 p.m. A Show Entry Card must be obtained from the Show Secretary for each entry and placed with the exhibit after staging so as to clearly show the entry class.
- 2 No exhibit shall be removed until after the trophies have been presented.

- 3 **Exhibits:** All floral, fruit and vegetable exhibits must be grown by the exhibitor and all home cookery entries must be the work of the exhibitor. If two or more persons enter separately in the same class with produce from the same garden and/or allotment, they will be regarded as duplicate entries (see below). Floral arrangements must be the work of the exhibitor although the use of purchased plant material is permitted.
- 4 No exhibitor may be awarded more than one prize in any one class. Duplicate entries are permitted, but cards will be marked to indicate that the entries are duplicates.
- 5 Exhibitors are requested to name the variety shown if possible, to enhance the general interest in the show.
- 6 **Notice of objection** to any exhibit or exhibitor, must be made in writing to the Show Secretary together with a deposit of £1 by 3:30 p.m. on the day of the show. The deposit will be returned if the objection is sustained by the Committee.
- 7 The Committee reserve the right to settle any matter in dispute in such a manner as it may decide. The Committee shall not be held liable for any loss or damage that may be caused to any exhibit or equipment.
- 8 Judging will commence at 1:15 p.m. The decision of the judges will be final. Where applicable, judging will be in accordance with the RHS Handbook. Only stewards appointed by the committee shall be allowed in the exhibits area whilst judging is taking place.
- 9 The judges may award additional prizes should the entries merit them, or may withhold prizes where they consider the exhibits do not merit awards.
- 10 **All Trophies must be returned** to the Show Secretary in good condition **no later than 4 weeks before the show.**
- 11 No artificial flowers or foliage to be used.
- 12 **Vases** will be supplied for classes 1-14 and 26. **Paper plates** will be supplied for classes 31-36, 41 and 44-46.

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**SUMMER 2022 Entry Form** Photocopies accepted or entries can be on plain paper.  
(Please use one line for each entrant from the same address)

I/ We wish to enter the following classes in the ERHS Spring Show: (*PLEASE PRINT CLEARLY*)

Name.....

Classes.....,

Name.....

Classes .....,

Name.....

Classes .....,

Name.....

Classes .....,

Address.....

.....

Telephone (in case of queries).....

Email (in case of queries) .....

Total sum enclosed (see entry fees on page 5)                      £.....

**TO: 9 WYCHWOOD CLOSE BEFORE 10 P.M. ON WEDNESDAY 13<sup>TH</sup> JULY.**

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