



**ABINGDON HORTICULTURAL SOCIETY**

**AUTUMN SHOW 2024**

**SATURDAY 7<sup>th</sup> SEPTEMBER**

**To be held at the  
Northcourt Centre,  
Northcourt Road,  
Abingdon  
OX14 1NS**

**Open to the Public: 2pm**

**Presentation of Awards: 4pm**

**Admission**

**Adults: £2**

**Accompanied children: Free**

**Members: Free**

**[www.abingdon-hort-soc.org.uk](http://www.abingdon-hort-soc.org.uk)**

## **AUTUMN SHOW RULES**

1. Entries in all classes (other than junior classes) are restricted to members of the Society who live within 15 miles of the Northcourt Centre, Abingdon-on-Thames.
2. Floral exhibits shall be from plants which have been grown by the exhibitor for at least 2 months immediately preceeding the show, except in floral arrangement classes. For garden classes the garden must be mainly maintained by the exhibitor and be within the Abingdon-on-Thames Town Council boundaries. The Committee reserves the right to inspect the garden or plot of the exhibitor.
3. Exhibits must be staged either between 8pm and 8.30pm on the evening preceeding the show, or between 9am and 10.45am on the morning of the show. No exhibitors will be allowed in after the end of staging, and the hall must be cleared to allow judging to commence. Trophies and prizes will be presented, and the raffle drawn, at 4pm. All exhibits must be removed at the end of the show.
4. The Committee cannot accept responsibility for plates, dishes, vases, etc provided by the exhibitor. Exhibits, whether staged or not, remain the sole responsibility of the exhibitor.
5. Exhibitors may make up to two entries in any class, but no exhibitor may be awarded more than one prize in a class. The entry fee is 25p per exhibit, other than for entries in the garden classes for which an entry fee of £1 applies. Entries in childrens' classes are free, and children may enter adult classes free of charge.
6. Judges are appointed by the Committee and the Judges' decisions will be final.
7. Judges shall have the right to reduce or withhold awards according to the standard and/or the number of exhibits in any class.
8. Only stewards appointed by the Committee will be permitted to enter the hall while exhibits are being judged.
9. Entry forms accompanied by the total fees must be received by the Show Secretary no later than 9pm on the Wednesday preceeding the show. If entering by telephone or email, payment is due on the morning of the show.
10. Points will be awarded for each class as follows:
  - 1st place: 5 points
  - 2nd place: 3 points
  - 3rd place: 2 points
11. Any exhibitor wishing to raise an objection must do so in writing and hand it to the Secretary within 1 hour of the opening of the show to the public. It must be accompanied by a deposit of £1, which will be returned if the objection is upheld.





## AWARDS

The following trophies may be awarded:

BANKSIAN MEDAL	Granted by the RHS for award to the winner of the largest number of points in Sections A and B. <i>The exhibitors who won the medal in 2022 and 2023 are not eligible to win it in 2024.</i>
MACKLOW CENTENARY TROPHY	Section A (Flowers)
SOCIETY DAHLIA CUP	Classes 1-3
LEDGER ROSE BOWL	Classes 12-15
SPOKES CUP	Section B (Fruit and Vegetables)
THE WATT SHIELD	Class 57 (Allotment holders)
NATIONAL VEGETABLE SOCIETY MEDAL	The most meritorious exhibit in Section B
MOLLIE FISHER SALVER	Section C (Floral arrangements)
PRESIDENT'S CUP	Section D (Homecraft - Preserves and Baking)
MURIEL WELCH MEMORIAL CUP	Class 70
H & M NYE CUP	Section E (Photography)
FRANK HAYNES CUP	Section D (Homecraft - Beverages)
SUMMER GARDEN CUP	Most points in Class 83

*NB: if two or more competitors gain the same number of points in any section, the winner will be the one who has most first places. If still tied, then the most second places will count. If still tied, the cup will be shared.*

## **PRIZE MONEY**

Prize Money for Classes in Sections A, B, C, D, E, G

First	£1.00
Second	60p
Third	40p

Prize Money for Classes 57, 58, 70 and 83

First	£3.00
Second	£2.00
Third	£1.00

A prize will be awarded for the most points in Section F.

## **SUMMER ENTRIES**

*Further details in the Spring newsletter. £1 per class entry fee. See Rule 2 for eligibility criteria.*

83. Hanging Basket/s and Container/s



## **SECTION E - PHOTOGRAPHY**

*Photographs in the following classes should not have been previously shown at an AHS show. They must have been taken within the previous 12 months. They must not be larger than 7" x 5" (17.75 x 12.7cm), and should be mounted on white card with an approx ½" (1cm) border. Write exhibitor number on reverse.*

- 73. Bird or Insect (single or multiple)
- 74. Animal (single or multiple)
- 75. I 'spied and snapped' something beginning with 'G' (please provide a title on the mount)
- 76. Flower Power
- 77. Round and About Oxfordshire (suitable for a picture postcard)
- 78. A Woodland scene

## **SECTION F - CHILDREN'S CLASSES**

*Open to any children aged under 16 years on the date of the show. Age to be stated on entry form and will be taken into account when judging. Entries in these classes are free.*

- 79. A favourite holiday photograph      Taken in 2024
- 80. Flowers from my garden      Arranged in a jam jar.
- 81. Animal or insect      Made from vegetables and/or fruit. Sticks and wire allowed.
- 82. Cup Cakes      Three, in paper cake cases.

## SECTION A - FLOWERS AND POT PLANTS

**NB: Pot diameter refers to the internal diameter of the pot.**

1. Dahlia 1 vase - 3 blooms - one cultivar. Flowers at least 4"/10cm dia.
2. Dahlia 1 vase - 3 blooms - one cultivar. Flowers less than 4"/10cm dia.
3. Dahlia 1 vase - 3 blooms - three different cultivars
4. Asters (annual) 6 blooms, one or more cultivars
5. Michaelmas Daisies (Perennial Asters) 1 vase - 3 sprays - not to exceed 20"/50cm width.
6. Bowl of Fuchsias A bowl of floating Fuchsia flowers, max 8"/20cm diameter. One or more cultivars.
7. Grasses 1 vase, 5 stems, 1 or more varieties
8. Gladiolus 1 spike
9. Annuals/Biennials 1 vase, one or more cultivars, not to exceed 20"/50cm width
10. Perennials 1 vase, one or more cultivars, not to exceed 20"/50cm width
11. Container of cut flowers 3 or more kinds, not to exceed 20"/50cm width
12. Rose 1 bloom
13. Rose 1 bloom, judged for scent
14. Rose, Hybrid Tea 3 blooms, one or more cultivars
15. Rose - Poly/Floribunda or Rambler/Climber 1 spray
16. Zonal Pelargonium (Geranium) 1 plant in flower. Pot not to exceed 9"/22/5cm dia.

17. Begonia (tuberous rooted) Pot not to exceed 9"/22.5cm dia.
18. Fuchsia 1 plant. Pot not to exceed 9"/22.5cm dia.
19. Cactus or Succulent 1 plant. Pot not to exceed 9"/22.5cm dia.
20. Pot plant - Foliage Pot not to exceed 9"/22.5cm dia.
21. Pot plant in flower Pot not to exceed 9"/22.5cm dia.
22. Annual pot plant in flower Grown from seed in 2024. Pot not to exceed 9"/22.5cm dia.
23. Pot for the patio Planted for effect. To include at least three different species. Container not to exceed 15"/38cm dia.

65. Apple Tart On a shallow plate/dish over 15cm diameter. Short crust pastry top and bottom. Sprinkle with caster sugar while warm. No decorative leaves.
66. Shortbread 5 pieces, any shape.
67. Savoury Quiche Any flavour. 18 - 24cm diameter.
68. Cottage Loaf 454g flour, any type
69. Decorated Lemon Sandwich Cake 3 eggs. Own recipe.
70. Vegetable Cake A cake made with a named vegetable ingredient, and decorated to reflect the vegetable. To be judged for decoration & taste.

## **BEVERAGES**

71. One bottle of fruit-flavoured spirit (eg sloe gin, blackberry vodka) shown in clear screw top bottle, 200ml approx.
72. One bottle of Fruit Cordial

## SECTION D - HOMECRAFT

### PRESERVES & BAKING

*Use plain jars with either wax disks and cellophane tops, or new screw lids without wax disks.*

*Labels on preservatives to include the day, month and year they were made.*

60. Jam Home made 2024. One 340 - 454g jar.
61. Jelly Home made 2024. One 340 - 454g jar.
62. Citrus Curd Home made 2024. One 225 - 454g jar.
63. Pickled Vegetables Home made. One 225 - 454g jar.
64. Dundee Cake (exhibit whole)

#### Ingredients

225g plain flour; 1 level teaspoon baking powder; 150g softened butter; 150g golden caster sugar; 3 large eggs; grated zest of 1 orange & 1 lemon; 175g currants; 175g sultanas; 50g glace cherries, rinsed, dried and cut into halves; 50g mixed candied peel, finely chopped; 2 level tablespoons of ground almonds; 1 dessertspoon of milk, if needed.

For the topping: 60g of whole blanched almonds

#### Method

Pre-heat oven to 325°F/170°C/150°C fan/gas 3. Grease and line an 18 cm diameter loose-bottom cake tin.

Sift the flour and baking powder into a large mixing bowl. Add the butter, caster sugar and eggs, and using an electric mixer combine them for about 1 to 2 minutes until you have a smooth dropping consistency. Add the milk if required. Next fold in all the other ingredients. Spoon the mixture into the tin, spreading it out evenly. Carefully arrange the whole almonds in circles over the top.

Bake on a centre shelf for approximately 1 3/4 hours or until the centre is firm and springy to touch. Allow it to cool before taking it out of the tin. Keep in an airtight tin. (Best kept a few days before cutting.)

## SECTION B - FRUIT AND VEGETABLES

*NB: each class must consist of one variety/cultivar unless stated otherwise*

24.	Apples - dessert	3
25.	Apples - culinary	3
26.	Pears	3
27.	Plums	5
28.	Soft Fruit	10
29.	Other Fruit	One cultivar not already scheduled
30.	Potatoes -White	5
31.	Potatoes - Coloured	5
32.	Carrots	3, with 3"/7.5cm tops
33.	Bunch of Carrots	5, tied with tops (untrimmed)
34.	Beetroot	3, with 3"/7.5cm tops
35.	Runner Beans	5
36.	French Beans	5
37.	Onions	5 specimens from seed or sets - dressed
38.	Onions	3 of one cultivar, not exceeding 3"/7.5cm diameter - dressed
39.	Shallots	6 dressed, on a dish
40.	Garlic	3 bulbs with a 1"/2.5cm stem, on a dish
41.	Squash	1. Any edible type/variety. Max 15"/38cm length/width
42.	Courgette	3, well-matched

43.	Cucumber	1
44.	Sweet Peppers	2
45.	Chillies	5
46.	Sweet Corn	2 cobs (top third opened)
47.	Other vegetable	One cultivar not already scheduled
48.	Jar of herbs for culinary use	5 kinds, one sprig of each
49.	Collection of Tomatoes	2 each of 3 varieties
50.	Tomatoes	Plate of 5
51.	Tomatoes - mini variety	Plate of 5
52.	Tomatoes	1 truss
53.	Tomatoes - mini variety	1 truss
54.	Runner Bean	Longest
55.	Potato	Heaviest
56.	Pumpkin	Heaviest
57.	Allotment Holders	Collection of produce grown on allotment. 2 each of 6 kinds (if used, Peas, Beans and Soft Fruit 5 each). 3ft x 2ft (91x60cm) allowed.

## **SECTION C - FLORAL ARRANGEMENTS**

### **THEME: 'Autumn Colours'**

Natural plant materials (which may be purchased) with or without accessories may be used in both classes.

58. Flowers and fresh plant material arranged in a container.  
To be staged in a niche 24" (61cm) wide and 30" (76cm) high.
59. A petite exhibit not to exceed 25cm overall.







# ABINGDON HORTICULTURAL SOCIETY

## AUTUMN SHOW 2024 ENTRY FORM

David & Barbara Bingley  
69 Radley Road  
Abingdon  
OX14 3PN

T: 01235 521337  
E: the\_bingleys@yahoo.co.uk

Class Number	No of entries	Entry Fee (25p per entry)
<b>Total</b>		

Name of exhibitor: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Entries must be made by post, email or telephone by 9pm WED 4<sup>th</sup> September.

Payment for telephone and email entries must be made on the morning of the show.

Further entries may be made on the back of this form.

Donations of plants, produce, plants and cakes for sale at the show would be appreciated.

# ABINGDON HORTICULTURAL SOCIETY

## AUTUMN SHOW 2024 ENTRY FORM

David & Barbara Bingley  
69 Radley Road  
Abingdon  
OX14 3PN

T: 01235 521337  
E: the\_bingleys@yahoo.co.uk

Class Number	No of entries	Entry Fee (25p per entry)
	<b>Total</b>	

Name of exhibitor:

Address:

Telephone:

---

---

Entries must be made by post, email or telephone by 9pm WED 4<sup>th</sup> September.

Payment for telephone and email entries must be made on the morning of the show.

Further entries may be made on the back of this form.

Donations of plants, produce, plants and cakes for sale at the show would be appreciated.