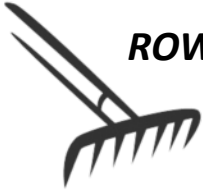


www.rowneygreenhorticultural.co.uk



ROWNEY GREEN HORTICULTURAL SOCIETY

79th Annual

FLOWER & PRODUCE SHOW

Saturday 2nd September 2023

3.00pm

ROWNEY GREEN VILLAGE HALL B48 9QP

Prizes presented by

**Worcestershire County Organiser for
the National Open Garden Scheme**

David Morgan



Judges

**Flowers and Vegetables
Domestic Section
Floral Art
Photography
Arts & Crafts**

**Philip & Elisabeth Aubury
Mary Tyson and Brenda Rainbow
Maureen Pitt
Keith Woolford
Rosie Wynne**

**ADMISSION FREE
RAFFLE**

Refreshments available during the Show

Section 1 – Flowers

1. **House plant** for foliage Pot diameter max. 10"/25cms
2. **House plant** for flower Pot diameter max. 10"/25cms
3. **Roses floribunda** 1 spray in vase
4. **Rose** any variety 1 single blooms in vase
5. **Japanese Anemones** 5 stems in vase
6. **Rudbeckia** 5 blooms in vase
7. **Specimen cactus or succulent** 1 plant
8. **Hydrangeas** 1 bloom in vase
9. **Sweet Peas** 10 stems
10. **Clematis** 1 stem Minimum 3 blooms
11. **Flowering Shrub** 1 Spray
12. **Collection of garden flowers** cut from the open
No fewer than 6 kinds, judged on quality of flowers
13. **Collection of foliage**
14. **Any other flower** 1 variety only - 3 heads
15. **Heuchera in a Patio Pot** (To be displayed outside the hall)
16. **Hosta in a Patio Pot** (To be displayed outside the hall)
17. **A container of summer bedding** (To be displayed outside the hall)
18. **Dahlias small cactus up to & incl.6" dia.** 5 blooms in vase
19. **Dahlias decorative** 3 blooms in vase
20. **Specimen dahlia any variety** 1 bloom in vase
21. **Dahlias pompon max. 2" dia.** 5 blooms in vase
22. **Fuchsia heads** 6 flower heads of one variety (own container)
23. **Fuchsia plant - single** 5"/127mm terracotta coloured pot & saucer
24. **Fuchsia plant - double** 5"/127mm terracotta coloured pot & saucer
25. **Fuchsia plant - single** 8"/203mm terracotta coloured pot & saucer
26. **Fuchsia plant - double** 8"/203mm terracotta coloured pot & saucer

Section 2 – Fruit

- | | | | |
|---------------------------|---|----------------------------|----|
| 27. Apples dessert | 5 | 30. Any other fruit | |
| 28. Apples cooking | 5 | 31. Blackberries | 10 |
| 29. Pears | 5 | 32. Raspberries | 10 |

Section 3 - Vegetables

- | | | | |
|--|---|---------------------------------|---|
| 33. Herbs collection of 5 named kinds | | 42. Beetroot globe | 3 |
| 34. Runner beans | 9 | 43. Lettuce same variety | 2 |
| 35. French beans | 9 | 44. Lettuce little gem | 2 |
| 36. Tomatoes traditional | 5 | 45. Sweet Corn – 3 cobs | |
| 37. Tomatoes Cherry | 9 | 46. Carrots – half tops | 3 |
| 38. Tomatoes other variety | 5 | 47. Cucumbers | 1 |
| 39. Onions , set, dressed | 5 | 48. Courgettes | 3 |
| 40. Potatoes red | 5 | 49. Parsnips – half tops | 3 |
| 41. Potatoes white | 5 | | |

- | | | | |
|--------------------------------|---|-----------------------------------|---|
| 50. Peppers | 1 | 51. Cabbages | 2 |
| 52. Leeks | 3 | 53. Marrow | 2 |
| 54. Any other vegetable | 1 | 55. Marrow Heaviest | 1 |
| 56. Potato Heaviest | 1 | 57. Carrot Longest | 1 |
| 58. Runner Bean Longest | 1 | 59. Oddly shaped vegetable | 1 |
- 60. Collection of 5 Vegetables** (no more than 3 of each) staged in 20" wide space (Tomatoes allowed).
This class carries a special prize and does not count towards points for trophies.
- 61. Heaviest Onion** As grown – bulb, leaves and roots. No soil.

Section 4 – Children under 16

- 62. Pre School** Paint or draw a flower – Max size A4
- 63. Pre School** Make a minibeast using any media.
- 64. 7 years and under** A decorated plate – King's Coronation themed
- 65. 7 years and under** Make a minibeast using any media
- 66. 8 to 11 years** Make an edible necklace
- 67. 8 to 11 years** A decorated plate – King's Coronation themed
- 68. 8 to 11 years** Make a minibeast using any media
- 69. 12 to 15 years** Make a Coronation crown
- 70. 12 to 15 years** Make a butterfly using any media
- 70A. 12 to 15 years** Paint a stone no larger than 10cm in diameter
- 71. A vegetable grown by a child**
(Please note that children have to be 16 plus to enter adult classes)
- 72. Tallest sunflower grown by a child** – if too tall please take a photo of the child standing by the sunflower and submit with the child's height.

Family/Group/Joint effort class

- 73. A Scarecrow**

Section 5 – Domestic

- 74. Jar of Raspberry jam.** Labelled and dated. No branded jars or lids (cellophane cover **may** be used)
- 75. Raspberry jam Victoria Sponge cake** cooked in 7" circular tins and sprinkled with caster sugar using 3 eggs only.
- 76. Jar of pickled red cabbage** - labelled and dated. No branded jars or lids.
- 77. Marmalade cake** – recipe provided – Cooked in 1lb loaf tin.
- 78. 3 Easy bread buns** – recipe provided.
- 79. 3 Easy sausage rolls** – recipe provided.
- 80. 1lb Jar of honey** Labelled and dated. No branded jars or lids

Section 6– Floral Art

- 81. Something Sweet** – *A petite exhibit* width 25cm x depth 25cm and height 25cms.
82. Lost in the woods – a design that includes dried materials.
83. Thinking outside the box – a design using no more than 10 flowers. No restriction on height
84. An arrangement celebrating King Charles III Coronation.
85. A colourful cocktail an arrangement in a glass container.
Novice class for anyone who has not won a first prize at Rowney Green Show before.

All designs should be no more than 60cm (2ft) by 60cm (2ft) unless stated otherwise.

Section 7 – Photographic Classes

Standard size 15 x 10cms, or 18 x 13cms (6" x 4" or 7" x 5") colour prints.

To be mounted on card no larger than 20 x 15cms, or 23 x 18cms (8" x 6", or 9" x 7").

**The photograph must not have been entered in any previous RGHS shows.
Please specify on entry form whether photo is landscape or portrait.**

- | | | |
|-----|--------------|----------------|
| 86. | 10 and Under | Bugs/Insects |
| 87. | 10 and Under | A Flower |
| 88. | 15 and Under | Sunset |
| 89. | 15 and Under | Wild Bird(s) |
| 90. | Adult | Cobweb(s) |
| 91. | Adult | In a Graveyard |

Section 8 – Arts & Crafts

This must not have been entered in any previous RGHS shows.

Painting, sculpture, collage

- | | | | |
|-----|-------------------|-----|------------|
| 92. | 7 years and under | 93. | 8-11 years |
| 94. | 12-15 years | 95. | Adults |

Any piece of hand-crafted work

- | | | | |
|-----|-------------------|-----|------------|
| 96. | 7 years and under | 97. | 8-11 years |
| 98. | 12-15 years | 99. | Adults |

PRIZES AND AWARDS

ROSE BOWL CHALLENGE TROPHY – for the highest number of points in the show – given by Mrs. E. Simmons.

GENTLEMAN'S CHALLENGE CUP – for gentleman with highest number of points in the show – given by Mr. J. W. Pearson.

LADIES' CHALLENGE CUP – for lady with the highest points in the show – given by Mrs. J. E. Smith

CHALLENGE CUP – for the highest number of points in all classes in Section 1 - Flowers

CHALLENGE CUP – for the highest number of points in the dahlia classes – given by Dr. C. H. Phillips.

CHALLENGE CUP – for the highest number of points in Section 3 – Vegetables given by Mr. W. G. Tyler.

CHALLENGE CUP – for the highest number of points in Section 5 – Domestic given by Mr. A. H. Simmons.

GEORGE CATLEY CHALLENGE CUP – for most outstanding vegetable in show – given by Mrs. F. Catley.

BANKSIAN MEDAL – for highest number of points in Sections 1, 2 and 3 (members only) – donated by R.H.S.

CHALLENGE CUP – for Floral Art – given by Mr. E. Tupman.

CHALLENGE CUP for best collection of 5 vegetables

PHOTOGRAPHY CUP For the adult with highest number of points in Section 7 - Donated in memory of John Corbett.

ARTS & CRAFTS CUPS FOR Adults and Children for highest number of points in Section 8 donated by RGHS

SILVER WHEELBARROW CHALLENGE TROPHY – for the highest total points in the children's classes (in the event of a tie, the judge will award one extra point to the best entry) – given by Mr. H. Brown.

PEGGY PROVIS MEMORIAL CUP – for the child with the highest number of points Section 7 – Photography

All children's classes will have prizes of £2 -1st; £1 – 2nd, 50p – Highly Commended

FUCHSIA CUP – for the highest points in classes 22-26. Donated by Frank Broome

If anyone has a **glut of fruit or veg** and is willing to donate it to the Club, bring it along on Show Day, where it will be made available to visitors, for a small donation to the club. Thank you.

At Close of Show – Time will be allowed for you to collect all the exhibits that you need. If you need to do several trips to the car park then please leave your exhibits on the tables made available so you do not lose anything.

Marmalade Cake

225g/8oz self raising flour	5ml/1 tsp mixed spice
110g/3¾oz caster sugar	5ml/1 tsp vinegar
50g/1¾oz butter	Pinch of salt
50g/1¾oz lard	175ml/6fl oz milk
Grated rind of ½ a lemon	110g/3¾oz mixed dried fruit
Grated rind of ½ an orange	1 tablespoon Demerara sugar
1 tablespoon thick marmalade	

Method Rub the butter and lard into the flour. Add caster sugar, salt, mixed fruit, spice, lemon and orange rinds. Stir in the milk a little at a time, add the vinegar and mix until all ingredients are well combined. Stir in the marmalade. Spoon it into a lined 1lb loaf tin (19cms x 8.5cms approx). Spread mixture out evenly. Sprinkle Demerara sugar on the top. Bake at 180C/160C fan/gas 4 for 1 - 1¼ hours until firm to the touch. Leave the cake in the tin for 15mins then turn out on to a wire cooling rack. When cold store in an airtight tin. This cake improves with keeping for a couple of days.

Easy Bread Rolls

1lb 1½oz/500g strong white flour	¼oz/7g fast action yeast	
1 tsp white caster sugar	2 tsp salt	1 tsp sunflower oil

Method Tip the flour, yeast, sugar, salt and oil into a bowl. Pour over 325ml warm water, then mix (with a spatula or your hand), until it all comes together as a shaggy dough. Cover and leave for 10 mins. Knead the dough on a lightly oiled work surface for at least 10 mins until it becomes tighter and springy – you can do this with a dough hook for 5mins. Pull the dough into a ball and put in a clean, oiled bowl. Leave for 1 hr, or until doubled in size. On a lightly floured surface roll into a long sausage shape and divide into eight equal-sized portions. Roll each into a tight ball and put on a dusted baking tray, Cover with a damp tea towel and leave in a warm place to prove for 40 mins-1 hr or until almost doubled in size. Heat the oven to 230C/210C fan/gas 8. Dust each ball with a bit more flour. Bake for 25-30mins, until light brown and hollow sounding when tapped on the base. Leave to cool on a wire rack.

Easy Sausage Rolls

375g all-butter puff pastry	flour for dusting	400g sausage meat or sausage - skins removed
2 tbsp apple sauce/pickle/chutney or grated onion & garlic puree		1 beaten egg

Method Roll out the pastry to a 35 x 30cm rectangle on a surface lightly dusted with flour. Cut in half lengthways to form two long strips. Mix the sausage meat with one of the savoury ingredients of your choice above and divide in two. Roll each piece into a sausage shape the same length as the pastry. Place each roll of sausage meat in the centre of a pastry strip, leaving a border on either side. Brush the one edge of the pastry with the beaten egg. Fold the other edge of the pastry over to encase the sausage meat and seal the edges together. Turn the whole roll over slightly so sealed edge is underneath. Press lightly. Cut each roll into 5cm lengths. Make a cut on the top of each piece and brush with egg and arrange on a lined baking tray. Chill for 20mins. Heat oven to 200C/180C fan/gas 6. Bake for 30-35mins until the pastry is deep golden. Transfer the sausage rolls to a wire rack and leave to cool for 10mins.

2023 Official Entry Form

Name Member of Society - Yes/No

Male/Female M / F Phone no.

The fee is 50p per class; children's entries free

Please ring the numbers of the classes you are entering. If you are entering more than 1 exhibit per class please put x2 by the number too.

Section 1 – Flowers

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.

Section 2 – Fruit

27. 28. 29. 30. 31. 32.

Section 3 – Vegetables

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.

Collection of 5 Kinds of Vegetables and Heaviest Onion

60. 61.

Section 4 – Children under 16

62. 63. 64. 65. 66. 67.
68. 69. 70. 70A. 71. 72.

Family/Group/Joint effort class

73.

Section 5 – Domestic

74. 75. 76. 77. 78. 79. 80.

Section 6 – Floral Art

81. 82. 83. 84. 85.

Section 7 - Photographic

86. 87. 88. 89. 90. 91

Section 8 – Arts & Crafts

92. 93. 94. 95. 96. 97. 98. 99.

Any queries to: Lindsay Smith 01527 592874 / 07771 845941
Chris Miles 01527 65140

CONDITIONS OF THE SHOW

1. Entry fee 50p per entry. Children free.
2. A maximum of **2** entries per class per person.
3. Entries to be **REGISTERED** on the preceding Thursday 7.00-8.00pm at the Village Hall or earlier to Lindsay Smith 01527 592874 (Please have entry form filled in and bring to the Hall with entry money. Spare entry forms will be available.) davidsmith774@btinternet.com
No late entries will be accepted.
4. Exhibits to be staged (**BROUGHT IN**) between 8.30am and 11.00am on the day of the show.
5. Exhibitors must use vases and containers provided by the Society for Section 1 Flowers – except in Classes 1, 2, 7, 15, 16, 17, 22-26
6. All exhibits, to be grown or produced by the exhibitor. Classes 1, 2 & 7 to have been owned by the exhibitor for not less than six months.
7. Photography Entries Section 7 and Arts and Crafts Section 8 must not have been entered in any previous RGHS Shows.
8. Judges may withhold prizes if exhibits are deemed to be of insufficient merit.
9. Trophies will be held for one year only and must be returned in good and clean condition to the Show Secretary two weeks before the next show.
10. **Entrants to adult classes must be 16 years old or over.**
11. The judges' decisions are final.
12. The Show Secretary/stewards reserve the right to re-site an entry if necessary.

SOCIETY OFFICERS

Chairman	Pat Davies	07970 188227
Treasurer	Colin Davies	07802 796414
Minutes Sec.	Lindsay Smith	07771 845941
Programme Sec.	Jill Barrett	07791 912860
Show Sec.	Chris Miles	01527 65140
Publicity	Lindsay Smith	01527 592874
Website	Marian Barwell	07889 147861
Committee Members:	Anne Hudson	07811 725290
	Jenny Harper	01527 543090
	Janet Barnett	01527 69399