

# Harrow in LEAF

Registered Charity

Affiliated to the RHS, NVS and NDS

in association with

## Harrow Museum & Heritage Centre



## 7<sup>th</sup> Horticultural Show

August Bank Holiday Weekend

Sunday 28<sup>th</sup> & Monday 29<sup>th</sup>

12 noon to 6pm

# SHOW SCHEDULE 2011

**Show Manager:** D Osborne, 46 Clifton Avenue, Stanmore, HA7 2HP  
☎ 020 8907 0508

**Entries Secretary:** J Walker, 129 Elm Drive, Harrow, HA2 7BZ  
☎ 020 8427 2772

**Schedule:** Also available at [www.harrowinleaf.org.uk](http://www.harrowinleaf.org.uk)

### Message from our Show Chairman

*I would like to thank the show committee, who work as a team to present this event to the local community. I also thank, in anticipation, all our volunteers, who do sterling work on both days and are essential to the smooth running of the show.*

*We do, however, desperately need more volunteers to help over the weekend for the many 'jobs', including setting up, dismantling and stewarding, especially judges' stewards – you can learn how the judges decide which exhibits win the awards! If you feel you could help in any way, please let me know.*

*I am pleased to say we are re-instating the cup for the Society that wins the greatest number of points overall. So please don't forget to enter your society's name on the entry form.*

*Thank you and good luck*

*Derek*

### Show Committee Members

Derek Osborne  
Diane Church  
Ron Dickens  
Diana Dolman  
Judy Earl  
Bernard Harris  
John Hillier  
Roger Kirkham  
Gaynor Osborne  
Judy Walker

Show Manager & Show Committee Chairman  
Volunteer Co-ordinator  
Horticultural Advisor  
Minutes Secretary & Harrow in LEAF Stalls  
Harrow Beekeepers' Association Representative  
Harrow in LEAF Stall  
Transport Co-ordinator  
Volunteer Co-ordinator  
Pitch Sales  
Entries Secretary

### Harrow in LEAF Officers

Georgia Weston  
Judy Long  
Michael Love

Chairman  
Secretary  
Treasurer

Our advertisers are crucial for funding the printing of our show schedule. If you decide to enquire of any of the services advertised, please let them know where you saw their advertisement. Thank you.

## 2010 CUP AND TROPHY WINNERS

Trophy	Awarded For	Winner
RHS Banksian Medal	Highest Points in Horticulture	M Patel
Alan Brooks Trophy	Runner Up in Horticulture	J Harding
Vegetable Shield	Highest Points	J Munford
Nat. Veg. Soc. Medal	Best Exhibit	J Munford
Fruit Cup	Highest Points	D Dolman
Flower Cup 1	Highest Points	M Patel
Flower Cup 2	Best Exhibit	J McLoughlin
Pot Plant Cup	Best Exhibit	R House
Dahlia Cup	Highest Points	J Harding
Nat. Dahlia Medal	Best Exhibit	J Harding
Dahlia Championship Cup	First Prize Class D	J Harding
Cacti Cup	Highest Points	M Patel
Floral Art Cup	Best Exhibit	B Osborne
Wine Cup	Highest Points	M Mayes
Preserves Cup	Best Exhibit	A Thorp
Cookery Cup	Highest Points	M Sharp
Crafts Cup	Best Exhibit	S Devers
Painting Shield	Best Exhibit	B Leschinsky
Photography Cup	Best Exhibit	J Anderson
Children's Craft Cup	Best Exhibit	Z Osborne Harris

## SPECIAL TROPHIES AND AWARDS

Inter-Society Cup	Belmont Horticultural Society		
Top Tray	1 <sup>st</sup> J Munford	2 <sup>nd</sup> G Weidle	3 <sup>rd</sup> Not awarded
Top Vase	Not awarded		

### A NEW TROPHY FOR 2011

The HARROW IN LEAF cup  
will be awarded to the Society with the most points

#### **Note:**

The RHS Banksian Medal is awarded to the winner of the most prize money in the Horticultural section. The previous two years' winners, Mr J Harding 2009 and Mr M Patel 2010, are not eligible for the award in 2011.

## RULES

- 1 ELIGIBILITY** – Entry is open to all. All horticultural exhibits must have been the exhibitor's property for at least three months – six months for cacti and pot plants. No time limit for flower arrangements, cookery and honey.
- 2 ENTRIES** – All entries to be on the official entry form to be sent, along with the correct fees, to the Entries Secretary. One Free Pass to the show, for use by the exhibitor ONLY, will be issued on arrival to stage exhibits. This schedule and additional entry forms are also available at [www.harrowinleaf.org.uk](http://www.harrowinleaf.org.uk).
- 3 EXHIBITS PER CLASS** – No Exhibitor may enter more than one exhibit in any one class, except for entries in classes 30, 31 & 37, which must be dissimilar, and in the honey, mead and beeswax section. Exhibitors will not be entitled to more than one award in any one class.
- 4 STAGING AND REMOVAL OF EXHIBITS** – Vehicular access onto the site is restricted to dropping off only. Staging will be on Saturday between 1.30pm and 5.00pm and Sunday between 7.30am and 10.15am. Exhibits must not bear any identifying marks. The exhibitor should check the exhibit card on the table and replace it face down. Vases are available except for classes 40, 57, 60, 61, 64, and 65 and exhibitors of the Floral Art classes who must use their own. The marquees will be cleared for judging at 10.15am on Sunday. The marquees will be closed to the public at 5.30pm on Monday. After 6.00pm when all the public have left the marquee, Exhibitors may collect exhibits on production of their pass.
- 5 EXHIBITORS FROM ONE GARDEN** – Two or more persons from the same garden, allotment or plant house may not exhibit separately in any one class unless otherwise stated.
- 6 EXHIBITS NOT ACCORDING TO SCHEDULE** – Exhibits that do not conform to the wording in the schedule or are entered in the wrong class will be disqualified. A judge will mark the entry card 'Not according to the Schedule'.
- 7 DONATED EXHIBITS** – Any exhibits not cleared by 6.30pm on Monday will be treated as donated and will be disposed of by the Show Committee.
- 8 ALTERING EXHIBITS** – After judging, no exhibit, or part of an exhibit, may be altered or removed until the end of the Show, except with permission of the Show Manager.

- 9 PROTESTS** – Protests must be lodged with the Entries Secretary with a £1 deposit by 4pm Sunday. This will be refunded if the protest is upheld.
- 10 WITHHOLDING PRIZES** – Any awards may be withheld or modified if exhibits are considered not to be of an appropriate standard by the Judge.
- 11 CUPS AND TROPHIES** – All cups and trophies awarded at the show must be safely returned to the Entries Secretary by 31<sup>st</sup> July 2012.
- 12 PRIZE DISTRIBUTION** – This will take place at 4.30pm on Monday 29<sup>th</sup> August. Cash prizes will be available from 3pm on that day from the Entries Secretary; the exhibitor's pass **must** be produced. Cash prizes not collected at the Show will be forfeited and deemed donated to show funds.
- 13 JUDGING** – Exhibits will be judged according to RHS Rules, unless otherwise stated. The Judge's decision will be final on the merits of the exhibits. The Show Committee reserves the right to make decisions on any other points in dispute.
- 14 POINTING/PRIZE MONEY**
- |                 |          |     |
|-----------------|----------|-----|
| 1 <sup>st</sup> | 5 points | 50p |
| 2 <sup>nd</sup> | 3 points | 30p |
| 3 <sup>rd</sup> | 2 points | 20p |
- Very Highly Commended and Highly Commended 1 point = 10p
- Double points for Class 1 and Class 121  
In the case of equal points, the Exhibitor with most **FIRSTS** will win.  
Inter-Society, Top Tray, Top Vase and Dahlia Championship awards are excluded from pointing.
- 15 NAMING OF EXHIBITS** – All horticultural exhibits should be named on the cards provided. Where the name is not known put 'Name unknown'.
- 16 LIABILITY FOR LOSS** – The show organisers will not be held responsible for any damage or loss to any person or property before, during or after the show howsoever caused.
- 17 A NOVICE** is defined as an Exhibitor who has never won a first prize in the section in previous Harrow in LEAF Shows.

**SMOKING** is not allowed on the Heritage Centre site at any time.

Any matters not covered by the above rules will be left to the discretion of the committee.

## Top Vase




**Garden News Top Vase  
is sponsored by**

**Thompson  
& Morgan**

**Simple Rules**

**Free Entry**

**Prize Vouchers**

### TOP VASE COMPETITION RULES

- The Top Vase class is for a vase of mixed flowering stems containing a total of between five and ten stems, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants; two varieties of the same plant are NOT two kinds.
- The display will be judged out of a total of 35 points, split into 25 points for the colour, form, condition, quality and freshness of the flowers on display and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of the flowers should be to normal rules used for other Classes.
- Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
- The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- No accessories, such as bows and additional foliage, will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to the stem, is allowed. Packing material, including florist's foam, to keep the stems in place is allowed.
- Prizes
 

1 <sup>st</sup>	£15.00 voucher
2 <sup>nd</sup>	£ 10.00 voucher
3 <sup>rd</sup>	£ 5.00 voucher

## Top Tray

# GardenNews



Garden News Top Tray  
is sponsored by

Thompson  
& Morgan

Simple Rules

Free Entry

Prize Vouchers

### TOP TRAY COMPETITION RULES

1. This class is for a collection of **three** types of vegetables taken from the following list of fifteen, quantities as shown.

3 Onions	3 Potatoes	3 Courgettes	6 French beans
6 Pea (pods)	3 Red beets	2 Sweetcorn	6 Runner beans
2 Cauliflowers	3 Carrots	3 Peppers	2 Aubergines
3 Parsnips	6 Tomatoes	2 Cucumbers	

Each individual type of vegetable will be judged out of a total of 20 points. This is split into three sections: 7 points for size, shape and colour, 7 points for condition and 6 points for uniformity. The overall mark will be out of a total of 60.

2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area of 45cm by 60cm (18" x 24"), without bending any part of them. No part of the exhibit may exceed the size of the tray. A tray or board of these dimensions may be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18" x 24").
3. A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string
4. Prizes
- |                 |                |
|-----------------|----------------|
| 1 <sup>st</sup> | £15.00 voucher |
| 2 <sup>nd</sup> | £10.00 voucher |
| 3 <sup>rd</sup> | £ 5.00 voucher |

## VEGETABLES SECTION

**CLASS A** Inter-Society Open Challenge Cup see page 20

**CLASS B** Top Tray see page 7

### CLASS

- 1 COLLECTION, of four kinds of vegetables, one dish of each vegetable. Numbers as single classes. Space, 750mm run of table
- 2 POTATOES, four white, one variety
- 3 POTATOES, four coloured, one variety
- 4 COLLECTION of potatoes, three distinct varieties, four of each
- 5 BEETROOTS, three, one variety, approx. 75mm tops
- 6 CARROTS, five, long pointed, one variety, approx. 75mm tops
- 7 CARROTS, five stump rooted, one variety, approx. 75mm tops
- 8 PARSNIPS, three, one variety, approx 75mm tops
- 9 CABBAGES, two, one variety, approx. 75mm stem
- 10 ONIONS, four, one variety, each bulb over 250g
- 11 ONIONS, four, one variety, no bulb to exceed 250g
- 12 SHALLOTS, exhibition, nine, one variety
- 13 SHALLOTS, pickling, nine, one variety, not to exceed 30mm diameter
- 14 BEANS, runner, ten, one variety
- 15 BEANS, runner, one cluster
- 16 BEANS, non runner, ten, one variety
- 17 LONGEST BEAN
- 18 TOMATOES, large, not less than 75mm diameter, four, one variety
- 19 TOMATOES, medium, over 35mm, under 75mm diameter, six, one variety
- 20 TOMATOES, small/cherry, not more than 35mm diameter, nine, one variety
- 21 TOMATOES, one truss
- 22 MARROWS, table, two, one variety, not to exceed 35cm in length
- 23 HEAVIEST MARROW
- 24 RHUBARB, three sticks, one variety, approx. 75mm tops
- 25 CUCUMBERS, two, one variety
- 26 SWEETCORN, three, one variety
- 27 COURGETTES, four, one variety, not to exceed 150mm in length
- 28 PUMPKIN OR SQUASHES, one pumpkin or two squashes, one variety
- 29 HERBS, one or more varieties displayed in container, max. diameter 50mm
- 30 ANY OTHER KIND OF VEGETABLE not mentioned above, quantities as listed on page 10, points below 18
- 31 ANY OTHER KIND OF VEGETABLE not mentioned above, quantities as listed on page 10, points 18 or above

## FRUITS SECTION

Exhibits are to be shown unpolished and with stalk attached.

- 32** APPLES, four dessert, one variety
- 33** APPLES, four cooking, one variety
- 34** PEARS, four, one variety
- 35** PLUMS, nine, one variety
- 36** BLACKBERRIES, twelve, one variety, with stalk
- 37** ANY OTHER FRUIT of one kind, quantities as listed on page 11

### **WINNING TIPS FROM THE JUDGE**

All exhibits should be clean.

Identification of exhibit, ie name of fruit or vegetable, will be an advantage.

Onions: When ripe, cut stem to within 75mm, bend stem over, trim and tie with green wool or raffia. Trim off roots and stage on rings.

Shallots: May be staged on a plate of sand.

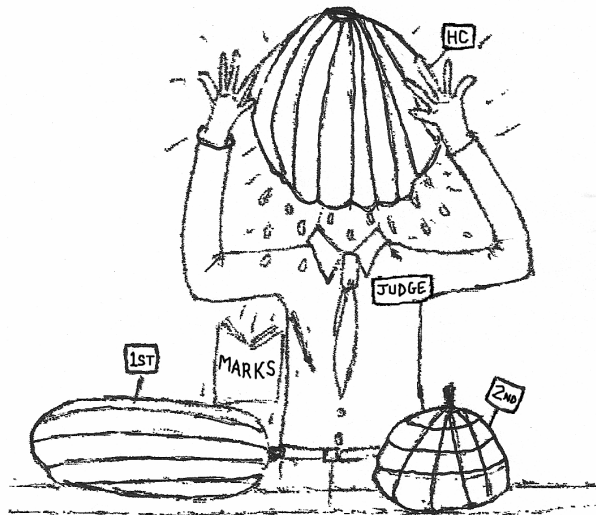
Carrots: Main root to be intact but trim off side roots.

Cabbage: Take off outer leaves if caterpillar damage is visible.

Runner Beans: Must be attached to stalks.

Tomatoes: Calyx must be attached to fruits.

Fruit: Fruit must not be polished. Stalks to be left on.



The judge's decision is final!

## QUANTITIES and POINTING

The numbers and pointing of each kind of vegetable and fruit to be shown in the collections and all individual classes are as follows, unless otherwise stated.

### **VEGETABLES**

	<b>No</b>	<b>Pts</b>		<b>No</b>	<b>Pts</b>
Artichokes, globe	3	15	Leeks	3	20
Artichokes, Jerusalem	6	10	Lettuce, loose leaf	2	12
Aubergines	3	18	Lettuce, other	2	15
Beans, broad, pods	10	15	Marrows	2	15
Beans, runner	10	18	Mushrooms	8	15
Beans, all other kinds	12	15	Onions, over 250g	4	20
Beet, globe & cylindrical	3	15	Onions, 250g or under	4	15
Beet, long	3	20	Onions, pickling	10	12
Broccoli, sprouting	12	15	Parsnips	3	20
Broccoli, colour-headed	3	18	Peas, pods	10	20
Brussels sprouts	12	15	Peppers (Capsicums)	4	15
Cabbages	2	15	Potatoes	4	20
Carrots, long pointed	3	20	Pumpkin	1	10
Carrots, stump-rooted	3	18	Radish, small salad	10	10
Cauliflowers	2	20	Radish, Oriental/winter	3	15
Celeriac	3	15	Rhubarb	3	12
Celery, trench	2	20	Shallots, exhibition	9	18
Celery, self-blanching	2	18	Shallots, pickling	9	15
Courgettes	4	12	Squashes, summer	2	12
Cucumbers under protection	2	18	Squashes, winter	2	10
Cucumbers, outdoor	2	15	Sweetcorn	3	18
Endive	2	15	Tomatoes, medium	6	18
Fennel	2	15	Tomatoes, small/novelty	9	12
Garlic, whole	4	15	Toms, Beefsteak/large	4	15
Kohlrabi	3	12	Turnips	3	15

## FRUITS

	No.	Pts.
Apples, cooking	4	18
Apples, dessert	4	20
Apricots	6	16
Blackberries	12	12
Cherries, sweet	10	16
Currants, black, strigs	8	12
Currants, other than black	8	12
Damsons	9	8
Figs	3	16
Gooseberries	12	12
Grapes, glasshouse, one bunch		20
Grapes, outdoor, one bunch		16
Loganberries	12	12
Medlars	10	8
Melon	1	18
Nectarines	4	20
Nuts	10	8
Peaches	4	20
Pears, cooking	4	18
Pears, dessert	4	20
Plums, cooking	9	14
Plums, dessert	9	16
Quinces	6	12
Raspberries	12	12
Strawberries	6	16

## FLOWERS SECTION

**CLASS C**      **TOP VASE**    see page 6

### **CLASS**      **CHRYSANTHEMUMS SECTION**

- 38** ONE VASE, THREE STEMS, SPRAY, one or more variety
- 39** ONE VASE, ONE SPECIMEN SPRAY, one stem
- 40** ONE BOWL of SPRAYS, three or more varieties, exhibitor's own bowl not to exceed 25cm in diameter

## **DAHLIAS SECTION**

### **SUPPLEMENTARY RULES**

Judging will be in accordance with the NDS tabulation of judging sizes as follows:

GIANT FLOWERED	over 260mm (10.25in) in diameter
LARGE FLOWERED	not exceeding 260mm (10.25in) in diameter
MEDIUM FLOWERED	not exceeding 220mm (8.75in) in diameter
SMALL FLOWERED	not exceeding 170mm (6.75in) in diameter
MINIATURE FLOWERED	not exceeding 115mm (4.5in) in diameter
SMALL BALL DAHLIAS	not exceeding 170mm (6.75in) in diameter
MINIATURE BALL DAHLIAS	not exceeding 115mm (4.5in) in diameter
POMPOM DAHLIAS	not exceeding 52mm (2.04in) in diameter

**CLASS D** THREE VASES    THREE distinct classifications,  
ONE classification per vase,  
quantities as in classes 41 – 53

### **CLASS**

- 41** ONE VASE, ONE BLOOM, giant or large decorative
- 42** ONE VASE, THREE BLOOMS, medium decorative
- 43** ONE VASE, FIVE BLOOMS, small decorative
- 44** ONE VASE, FIVE BLOOMS, miniature decorative
- 45** ONE VASE, ONE BLOOM, giant, large Cactus or Semi-Cactus
- 46** ONE VASE, THREE BLOOMS, medium Cactus and/or Semi-Cactus
- 47** ONE VASE, FIVE BLOOMS, small Cactus and/or Semi-Cactus
- 48** ONE VASE, FIVE BLOOMS, miniature Cactus and/or Semi-Cactus
- 49** ONE VASE, FIVE BLOOMS, small ball
- 50** ONE VASE, FIVE BLOOMS, miniature ball
- 51** ONE VASE, FIVE BLOOMS, pompom
- 52** ONE VASE, THREE BLOOMS, water lily
- 53** ONE VASE, FIVE BLOOMS, any size, all varieties

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**CLASS****ROSES SECTION**

- 54 ONE SPECIMEN BLOOM
- 55 CLUSTER FLOWERED, three stems, one or more varieties
- 56 LARGE FLOWERED, three stage blooms, one variety, one bud, one perfect, one full bloom
- 57 MIXED BOWL, arranged for all-round effect

**CLASS****GENERAL FLOWERS SECTION**

- 58 ASTERS, ANNUAL, six blooms
- 59 GLADIOLI, three spikes in one vase, one or more varieties
- 60 PERENNIALS, three distinct kinds, own vase not to exceed 15cm diameter
- 61 PERENNIALS, one kind, own vase not to exceed 15cm diameter
- 62 THREE GERANIUM STEMS, one flower head on each plus leaves
- 63 SIX SPECIMEN FUCHSIA HEADS, one or more varieties, in oasis or water
- 64 VASE of MIXED FLOWERS AND FOLIAGE, arranged for frontal effect
- 65 VASE of MIXED FOLIAGE SPRAYS. BERRIED SPRAYS allowed, but foliage sprays must predominate

**CLASS****POT PLANTS SECTION**

- 66 PLANTED TROUGH, trough not to exceed 40cm in length
- 67 FLOWERING BEGONIA, indoor or outdoor grown
- 68 FLOWERING PELARGONIUM (GERANIUM)
- 69 FLOWERING FUCHSIA
- 70 FLOWERING AFRICAN VIOLET
- 71 ANY OTHER FLOWERING PLANT (excluding Begonia, Fuchsia, Geranium and African Violet)
- 72 FOLIAGE PLANT
- 73 A CONTAINER of mixed plants, flowering and/or foliage
- 74 THREE POT PLANTS, one variety per pot, three different varieties

**CLASS****CACTI and SUCCULENTS SECTION**

- 75 ONE SPECIMEN CACTUS
- 76 ONE SPECIMEN SUCCULENT, other than Cactus
- 77 GROUP OF THREE DIFFERENT CACTI, three pots, each pot containing one of one variety
- 78 GROUP OF THREE DIFFERENT SUCCULENTS other than Cacti, three pots, each pot containing one of one variety

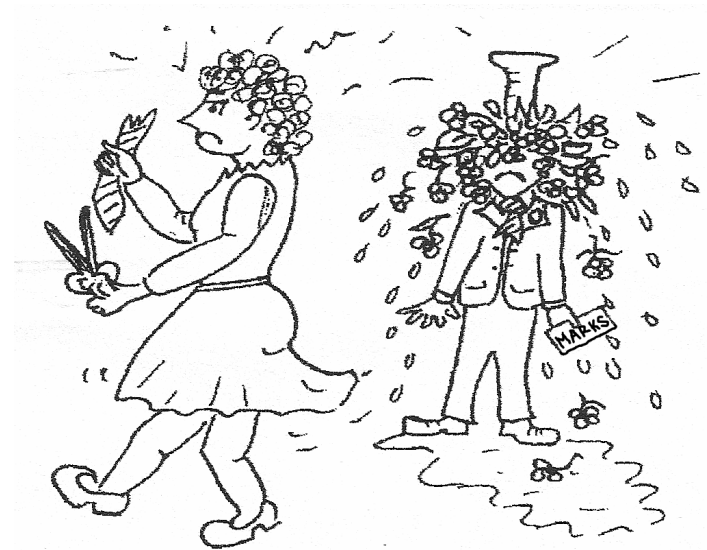
**FLORAL ART SECTION****SUPPLEMENTARY RULES**

Exhibits to be staged on tables, space allowed for each exhibit is 30" wide by 24" deep, height unlimited. Natural plant material only to be used, to include fresh, dried or preserved, which may be coloured as desired. Cut ends of fresh plant material must be in water or water retaining material, eg. oasis, with the exception of material sustainable without water, eg. air plants, moss or turf. Drapes with own stand and bases are allowed in all classes.

The exhibitor need not have grown the plant material.

**CLASS**

- 79 EBONY & IVORY— dried or preserved foliage painted black with fresh white or cream flowers, accessories allowed.
- 80 COME JOIN THE CIRCUS— an arrangement, accessories allowed.
- 81 FLORISTRY — a posy for a new princess, wires, ribbon, beads, lace and posy frill allowed as desired.



The judge's decision should be accepted  
with good grace!

## HOME-MADE WINE and BEER SECTION

### SUPPLEMENTARY RULES

Wines must be shown in plain, clear glass standard bottles with shoulders (slightly green-tinted bottles will be accepted) approx 26 fluid oz capacity. Wine bottles should be filled to leave an air space of between ¼” and ¾”. Stoppers for wines must be cork with flanged white plastic tops.

Beer must be shown in 1 pint standard brown beer bottles, with gold crown cork seals.

Beer bottles should be filled to leave an air space of approx ½” to 1”

Wines and beers must have been made by the Exhibitor by the process of fermentation and must contain no added alcohol

A label will be provided by the Show Committee showing only the Class number and the Exhibitor number and should be affixed between the seams and 1” from the bottom of the bottle

### CLASS

- 82 COLLECTION of three bottles, one red, one white and one rosé
- 83 TABLE WINE, red, dry, one bottle
- 84 AFTER DINNER WINE, red, sweet, one bottle
- 85 TABLE WINE, rosé medium, one bottle
- 86 TABLE WINE, white to golden, dry, one bottle
- 87 TABLE WINE, white to golden, sweet, one bottle
- 88 LAGER or BEER, one bottle
- 89 LIQUEUR, labelled according to style – Fruit base, Chocolate/Coffee base or Herb/Spice base

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## HONEY, MEAD and BEESWAX SECTION

- GEC CUP:** Individual with highest points in Section
- ROGERS CUP:** Best Honey in Show
- BBKA BLUE RIBBON:** Best Exhibit in Section
- HEATHER CUP:** Best Honey (any type or colour) in **Class 97**
- HARRY MARSH SHIELD:** Novice with the most points in **Class 98 and 99**, and, in the event of a tie, points in classes 90-97 will be taken into account
- GARDNER CUP:** Best Comb for Extraction in Section
- ERNEST HAYLLAR TROPHY:** Best Exhibit Bees in an observation hive in **Class 103**
- MRS GARBE BOWL:** Best Tablet of Beeswax in **Class 104**
- WEMBLEY CUP:** Best Handmade or Sculpted Beeswax Exhibit in **Class 107**
- ZÖE PUXLEY CUP:** Best Beeswax Candle
- ASSOCIATION MEAD CUP:** Best Dry Mead in **Class 112**
- GARBE CUP:** Best Sweet Mead in **Class 113**
- ASSOCIATION CUP:** Best Honey Cake in **Class 115**
- JOHN HARLEY TROPHY:** Best Photograph in **Class 118**
- HBKA CHILDREN'S TROPHY:** Best Child's painting/drawing in **Class 120**
- DR TIMMIN'S ROSE BOWL:** Best Exhibit in Display Class in **Class 121**

### SUPPLEMENTARY RULES

- All honey must be the produce of the Exhibitor's own bees.
- Except for classes 97 and 121 extracted honey must be exhibited in matching commercial squat pattern 454g (1lb) clear glass honey jars with matching lids.
- Frames must be displayed in a glazed, bee-proof housing.
- Mead must be shown in clear colourless glass, punted, bottles of round section of approximately 75cl (26 fluid ounces) capacity with rounded, not sloping, shoulders and without lettering of any kind. Bottles with shallow punts are acceptable. Only cork stoppers with white plastic flanges are to be used.
- No alcohol or flavouring may be added to mead but additions such as acids, nutrients and tannin may be used.
- Exhibits must bear no mark or identification of ownership other than NBK standard labels, which will be provided by HBKA when staging the exhibit, and in the case of mead and honey these labels must be affixed to allow between 10mm and 15mm between the edge of the label and the bottom of the jar or bottle
- On frames, place labels at the top right hand corner of the vertical transparent face of the case and the duplicate on the top of the horizontal bar of the frame.

## HONEY, MEAD and BEESWAX SECTION contd

- Labels for cut comb shall be affixed one on the lid and the duplicate on the long side of the container.
- If a show case is used for wax, one label must be affixed to the glass and the duplicate on the surface of the wax to be shown uppermost. Small blocks of wax shall have a label affixed to one side of each item in the class.
- Multiple entries, allowed in this Section only, are limited to a maximum of THREE in any one Class. Each multiple entry should be separately identified by the addition of an identity letter (strictly A, B or C) after the Exhibitor's number. The back of the entry card should also be marked with the Exhibitor's number and the identity letter for that entry.
- The "NOVICE" Classes are open only to Exhibitors who have never won a first prize in this Section.

### CLASS

- 90** TWO JARS LIGHT HONEY 454g (1lb)  
**91** TWO JARS MEDIUM HONEY 454g (1lb)  
**92** TWO JARS DARK HONEY 454g (1lb)  
**93** TWO JARS CREAMED/GRANULATED HONEY 454g (1lb)  
**94** TWO JARS CHUNK HONEY 454g (1lb)  
**95** ONE JAR HONEY any colour 454g (1lb), to be judged on taste, aroma and viscosity only (jar contents will be hidden with covers, supplied when staging)  
**96** ONE JAR HONEY any colour 454g (1lb) GIFT CLASS (proceeds to Show funds)  
**97** TWO JARS HONEY, a matched pair in any type and size of clear colourless glass or plastic container up to 454g (1lb) except for jars eligible for any other class  
**98** TWO JARS HONEY, any colour 454g (1lb) NOVICE CLASS  
**99** TWO JARS GRANULATED HONEY 454g (1lb) NOVICE CLASS  
**100** ONE CONTAINER OF CUT COMB, minimum gross weight 200g (7oz)  
**101** ONE COMB FOR EXTRACTION  
**102** ONE COMB FOR EXTRACTION FROM MARKED FRAME – to show good management of a designated new frame (frames available via Harrow Beekeepers' Association, from April)  
**103** BEES IN AN OBSERVATION HIVE (one to three combs)  
**104** ONE TABLET BEESWAX, 200-255g (7-9oz), not less than 13mm (½ in) thick  
**105** SIX 28g (1oz) BLOCKS OF BEESWAX, natural colour, all matching  
**106** A MOULDED BEESWAX EXHIBIT (may be coloured)  
**107** A HANDMADE or SCULPTED BEESWAX EXHIBIT (may be coloured)  
**108** THREE MOULDED BEESWAX CANDLES, natural colour

## HONEY, MEAD and BEESWAX SECTION contd

- 109** THREE DIPPED BEESWAX CANDLES, natural colour  
**110** BEESWAX POLISH, paste or cream, any colour, weight or container size  
**111** BEESWAX COSMETIC, exhibit should be in a small container with card describing the product and ingredients  
**112** ONE STANDARD BOTTLE OF MEAD, DRY  
**113** ONE STANDARD BOTTLE OF MEAD, SWEET  
**114** DRINK (alcoholic or non alcoholic) incorporating honey – other than mead. To be displayed in any clear glass or plastic bottle labelled with the name of the drink. Recipe to be provided.  
**115** HONEY CAKE to exhibitor's own recipe (recipe must be provided)  
**116** ANY ITEM OF HONEY COOKERY, other than honey cake, incorporating GINGER as an ingredient (recipe must be provided).  
**117** HARROW HONEY LABEL – an original design, to fit a 454g (1lb) jar of honey. Must meet honey label regulations, be suitable for quantity production, and be displayed on an A5 card.  
**118** ONE MOUNTED PHOTOGRAPH on any aspect of beekeeping, black & white or colour, max size of print 8 x 10in, to be displayed mounted but not framed.  
**119** WRITER'S CORNER – short story, poem or limerick, max 200 words, on any aspect of beekeeping. State age if under 16.  
**120** CHILDREN'S PAINTING (16 years of age and under) – a drawing or painting relating to beekeeping, any size. Age to be stated on exhibit.  
**121** DISPLAY CLASS, composite display of at least six different products of the hive. To be judged on artistic presentation. Max size 46cm (18in) square (double points awarded in this class)

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## **HOME PRESERVES SECTION**

All preserves to be exhibited in glass jars or bottles as appropriate.  
Size 12oz/1lb (340/450g)

### **CLASS**

- 122** JAM, stone fruit, one jar, NOVICES ONLY
- 123** JAM, soft fruit/s, one jar, NOVICES ONLY
- 124** JAM, stone fruit, one jar
- 125** JAM, soft fruit/s, one jar
- 126** JAM, any other
- 127** MARMALADE, coarse/ chunky/ rough cut, one jar
- 128** MARMALADE, fine cut or jelly, one jar
- 129** CURD, any flavour, one jar
- 130** FRUIT JELLY, any flavour, one jar
- 131** COLLECTION of THREE JARS, selected from classes above
- 132** CHUTNEY, one jar, NOVICES ONLY
- 133** CHUTNEY, one jar
- 134** PICKLED ONIONS OR SHALLOTS, one jar
- 135** ANY OTHER PICKLED ITEM including sauces, one jar or bottle

### ***WINNING TIPS FROM THE JUDGE***

#### **General**

Practice makes perfect  
Know your recipe and oven for successful results  
Never use proprietary mixes, eg 'Jello'  
If in doubt about the wording of a class, ask the Show Manager  
Read Schedule carefully for quantities and size of jars etc.  
Make sure you have the correct number on the table for each class  
Carry spares to the Show in case of damage

#### **Preserves**

Jars should be plain clear glass of correct size and be full to the brim  
Jars should be clean with no commercial marking and without metal lid  
All jam, jellies and chutneys should be put into clean warm jars whilst just off boil, except for strawberry jam and marmalade which are left until a skin forms to prevent a rise of fruit/peel to surface  
Jam, jellies and chutneys should have a wax disc placed on while still hot to cover the entire surface  
Small plain labels should state contents, type and full date of making  
Over-boiling once the sugar is added causes bad colour  
Ensure fruits or peel are well cooked before adding sugar, especially blackcurrants  
Do not allow ingredients to stick to base of pan and burn – stir well

## **COOKERY SECTION**

### **SUPPLEMENTARY RULES**

Bread and cakes should be at least 24 hours old when exhibited  
Bread machines must not be used  
Cakes and flans should be approx 7" - 8" (18cm - 20cm) diameter  
Exhibitor to use own recipe, unless otherwise stated. Individual plastic covers will be available for all baking classes except classes 136 and 137  
All exhibits will be cut for judging

### **CLASS**

- 136** WHITE LOAF, any shape, approx 2lbs
- 137** LOAF WITH ADDED INGREDIENTS, eg flavours, grains, any shape, approx 2lbs
- 138** LIGHT FRUIT CAKE, recipe on page 23
- 139** FOUR BREAD ROLLS, any type or shape
- 140** VICTORIA SANDWICH, jam filled, undusted,
- 141** LEMON DRIZZLE CAKE, recipe on page 23
- 142** VICTORIA SANDWICH, jam filled, undusted, NOVICES ONLY
- 143** SIX ASSORTED CAKES or PASTRIES for a special afternoon tea.
- 144** FRUIT SCONE ROUND
- 145** FOUR BROWNIES
- 146** ROUND OF SHORTBREAD, NOVICES ONLY
- 147** FOUR CHEESE & HERB SCONES, recipe on page 24
- 148** FRUIT PIE, pastry top and bottom
- 149** SIX SAVOURY PASTRY-BASED 'NIBBLES'
- 150** FOUR SAUSAGE ROLLS, shortcrust pastry
- 151** TREACLE TART
- 152** FAVOURITE CAKE, MEN ONLY

### ***WINNING TIPS FROM THE JUDGE***

Weigh ingredients accurately, either all in metric or all in imperial weight  
Use good quality ingredients  
All baking/cooking should be cold for judging  
Ensure items taken from a freezer have had time to thaw completely

### **CLASS A Inter-Society Open Challenge Cup**

A collection of FOUR different vegetables, THREE different fruits and a VASE of mixed flowers, SIX stems – minimum of three varieties, ONE Dundee cake, ONE jar of sweet preserve ie Jam, Jelly or Curd, ONE jar of savoury preserve ie Chutney or Pickle.  
Space allowed 900mm x 600mm. No entry fee. Quantities as per schedule.

## **ARTS AND CRAFTS SECTIONS**

### **CRAFTS SECTION**

#### **CLASS**

- 153** CROCHET
- 154** HAND KNITTING
- 155** PICTURE FROM A KIT, any subject, thread or stitch
- 156** EMBROIDERY freehand, any material, thread or technique
- 157** SEWN ARTICLE, machining allowed
- 158** SOFT TOY
- 159** GREETINGS CARD
- 160** MODEL, any material
- 161** CHRISTMAS DECORATION or NOVELTY
- 162** ANY OTHER CRAFT, including pottery
- 163** DRESSED DOLL or SOFT TOY, only the clothes, made by the exhibitor, to be judged
- 164** HAIR ORNAMENT, eg headband, tiara, any material
- 165** COLLAGE, pressed plant material and any other material, up to A4 size

### **PAINTINGS SECTION**

#### **SUPPLEMENTARY RULES**

All artwork MUST BE SUITABLY MOUNTED or FRAMED FOR HANGING and MUST have the Exhibitor's name on the back.  
Signed artwork must have the signature covered.  
Artwork must not be a copy of any other artist's work.

#### **CLASS**

- 166** LOYAL COMPANION — a pet, any medium
- 167** MIXED BUNCH — a container of flowers, any medium
- 168** SECRET GARDEN — any medium
- 169** MY HERO or HEROINE — a portrait, oil or acrylic
- 170** SEASONAL PICTURE — watercolour
- 171** HAUNTED BUILDING — a drawing

## **PHOTOGRAPHY SECTION**

### **SUPPLEMENTARY RULES**

Print size to be between 7" x 5" (18cm x 13cm approx.) and 10" x 8" (25.5cm x 20cm approx.) inclusive  
Exhibits to be mounted, but not framed  
Maximum exhibit size 14" x 12" (35.5cm x 30.5cm approx.)  
Photographs need not be self-processed

#### **CLASS**

- 172** THEY HAVE THEIR EXITS & ENTRANCES – featuring gates or doors, black and white
- 173** TRADING PLACES – a market
- 174** ARCTIC BRITAIN – a wintry scene
- 175** FINDERS KEEPERS – a child or animal with a toy
- 176** UMBRELLAS ON PARADE – a wet day picture
- 177** FLOWER POWER – a close-up of a flower or flowers

### **JUNIOR SECTION**

NB: Adult supervision must be available for young children, especially for any heating process and if the use of sharp utensils is necessary

**The winning designs will be used to advertise the Show in 2012**

#### **EXHIBITORS UNDER 6 YEARS OF AGE**

#### **CLASS**

- 178** DESIGN FOR A POSTER – to advertise the Harrow in LEAF Show for 2012, up to A3 size

#### **EXHIBITORS 6 TO 10 YEARS OF AGE**

- 179** DESIGN FOR A POSTER – to advertise the Harrow in LEAF Show for 2012, up to A3 size

#### **EXHIBITORS 11 TO 16 YEARS OF AGE**

- 180** DESIGN FOR A POSTER – to advertise the Harrow in LEAF Show for 2012, up to A3 size

## Light Fruit Cake

Pre-heat oven to Gas Mark 4 or 350°F or 180°C  
15cm or 6"-7" cake tin, greased and lined

8oz (200g) self-raising flour	2oz (50g) glace cherries, chopped
4oz (100g) margarine	2 large eggs,
4oz (100g) caster sugar	4 tablespoons (60ml) milk
4oz (100g) sultanas	Pinch of salt
4oz (100g) currants	Grated rind of 1 lemon
2oz (50g) chopped peel	

Mix together the flour and salt, then rub in the margarine. Stir in the sugar and dried fruit. Beat together the eggs and milk, then mix all together to a soft consistency. Place in the cake tin. Bake in a moderate oven for about 1¼ hours.

## Lemon Drizzle Cake

Pre-heat oven to Gas Mark 4 or 350°F or 180°C  
7" cake tin, greased and base-lined

### Cake

6oz self-raising flour	2 large eggs,
4oz soft margarine	4 tablespoons milk
6oz caster sugar	Grated rind of 1 lemon
1 teaspoon baking powder	

### Topping

Juice of one lemon	4oz caster sugar
--------------------	------------------

Place all the ingredients in a bowl and beat for approx 2 minutes, until light. Put in the tin and level the top. Bake for 35-40 minutes until shrunk and springy to the touch.

For the top, mix the lemon juice and sugar until blended. Spread onto the hot cake. Leave to cool in the tin.

## Cheese and Herb Scones

Makes approximately 12 scones  
Pre-heat oven to Gas Mark 7 or 425°F or 220°C  
Greased baking tray

1lb self-raising flour
4oz soft margarine
8oz grated Cheddar or other strong cheese
8 tablespoons milk
1 teaspoon salt
1 teaspoon mixed herbs

Mix together the flour and salt, then rub in the margarine. Add the herbs and 6oz of the cheese. Add the milk and water and mix to a soft dough. Roll out to 1" thick and cut into rounds using 2½" (6cm) cutters.

Place on tray and top each scone with a little of the remaining cheese. Bake for approx 10 minutes until golden. Cool on a wire rack.

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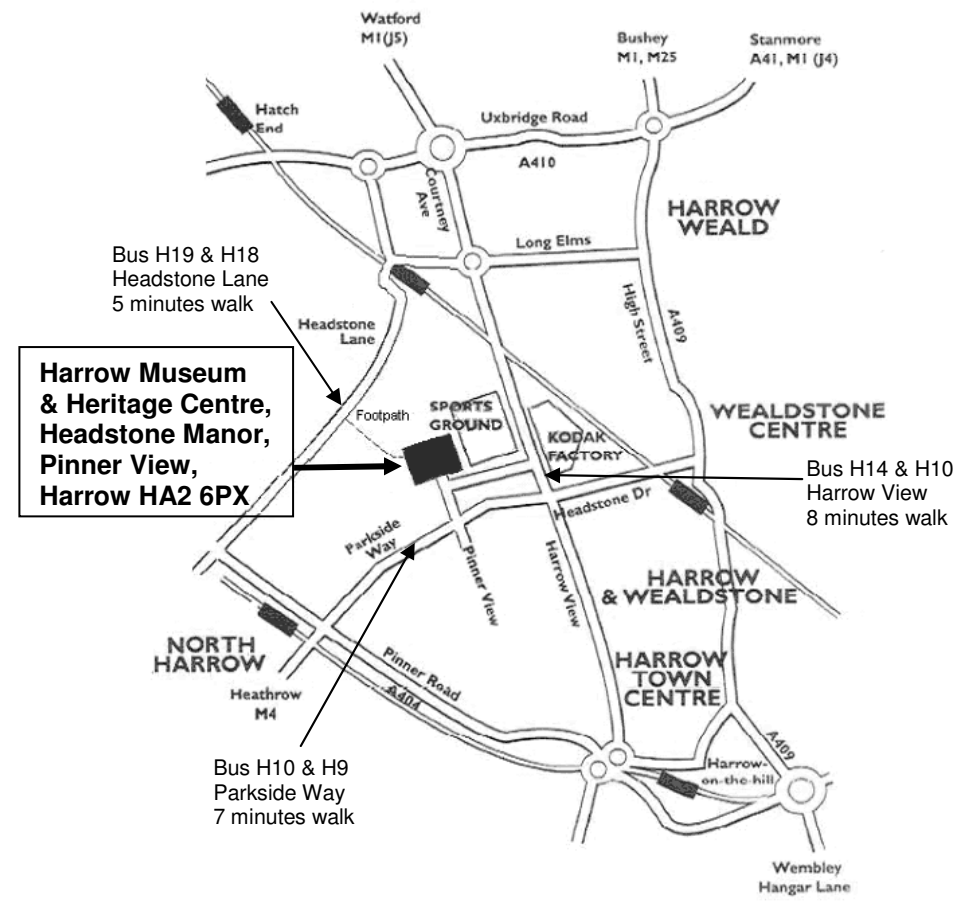


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