

Harrow in LEAF

Registered Charity

Affiliated to the RHS, NVS and NDS

in association with

Harrow Museum & Heritage Centre



8th Horticultural Show

August Bank Holiday Weekend

Sunday 26th & Monday 27th

12 noon to 5pm

SHOW SCHEDULE 2012

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

Don't be afraid of showing

Our 'Guide to Showing'
gives lots of hints and advice

Available at www.harrowinleaf.org.uk
or from the Show Manager



DIAMOND JUBILEE CLASS



THE PEOPLE'S CHOICE

A creative display to celebrate the Queen's Diamond Jubilee.
Maximum base size 46 cm (18 in) square.

- This class is open to all and the exhibitor is allowed a free choice of their own produce.
- The display can include one or more of flowers, plants, floral display, honey, fruit, vegetables, craft items, art work, photographs, baking, brewing, or any other item produced by the exhibitor.
- Accessories allowed.
- Free entry.

This class will be judged by visitors to the show solely on the appearance of the exhibit — they will not be tasting produce!



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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 all our volunteers, who do sterling work on both days and are essential to the smooth running of the show, and, of course, all our exhibitors

We would, however, appreciate more volunteers to help over the weekend. If you feel you could contribute in any way, please let me know

As this is a special year, with the Queen's Diamond Jubilee and the Olympic Games to look forward to, it would be great if we could make this show the best yet by more of you entering exhibits and 'going for gold' in all classes. Please encourage your family, friends and neighbours to enter – and have fun.

Thank you and good luck

Derek

Show Committee Members

Derek Osborne	Show Manager & Show Committee Chairman
Gaynor Osborne	Assistant Show Manager
Ron Dickens	Horticultural Advisor
Diana Dolman	Minutes Secretary & Harrow in LEAF Stalls
Judy Earl	Harrow Beekeepers' Association Representative
Frances Goldingay	Volunteer Co-ordinator
Bernard Harris	Harrow in LEAF Stall
John Hillier	Transport Co-ordinator
Liz Rowan	Harrow Beekeepers' Association Representative
Judy Walker	Entries Secretary & Treasurer

Harrow in LEAF Officers

Gordon Cox	Chairman
Terence Frisch	Vice-Chairman
Frances Goldingay	Secretary
Judy Walker	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.

Harrow LETS

What is Harrow LETS and how does it work?

LETS stands for Local Exchange and Trading Scheme.

What do our members trade?

- We trade goods such as unwanted household items, plants, crafts, garden produce
- We borrow and lend items such as tools;
- And we provide services such as sewing, houseminding, computer skills, help with gardening, housework, giving lifts, teaching crafts, languages.

How and where does this happen?

We use a currency called Harmonies, instead of money. We share lists of things wanted and offered, and develop these ideas when we meet. We also hold regular "Bring and Share" gatherings, sharing food, meeting old friends and making new ones. Here we exchange goods, arrange trading of skills and time and set up shared interest groups.

What can we offer you and what can you offer?

Talk to one of our group, or come along to one of our social events to find out more about what kind of trading takes place, which you could contribute to, and benefit from.

Contact us

To find out more, contact Dilys Gustafson on 020 8426 9294, e-mail: bob-dilys.gustafson@ntlworld.co

2011 CUP AND TROPHY WINNERS

Trophy	Awarded For	Winner
Harrow in LEAF Cup	Most Points overall	HBKA
RHS Banksian Medal	Highest Points in Horticulture	G Weidle
Alan Brooks Trophy	Runner Up in Horticulture	J Harding
Vegetable Shield	Highest Points	J Munford/G Weidle
Nat. Veg. Soc. Medal	Best Exhibit	J Munford
Fruit Cup	Highest Points	J Hillier
Flower Cup 1	Highest Points	A Graham
Flower Cup 2	Best Exhibit	D Dolman
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	J Hillier
Floral Art Cup	Best Exhibit	B Osborne
Wine Cup	Highest Points	M Mayes
Preserves Cup	Best Exhibit	J Earl
Cookery Cup	Highest Points	D Tigg
Crafts Cup	Best Exhibit	S Devers
Painting Shield	Best Exhibit	J Smith
Photography Cup	Best Exhibit	D Luff
Children's Craft Cup	Best Exhibit	Z Osborne

SPECIAL TROPHIES AND AWARDS

Inter-Society Cup	Newton Park Horticultural Society			
Top Tray	1 st J Salter	2 nd J Munford	3 rd G Weidle	
Top Vase	1 st A Graham	2 nd R House	3 rd G Weidle	

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 M Patel 2010 and Mr G Weidle 2011, are not eligible for the award in 2012.

The Harrow in LEAF Cup is awarded to the society with the most points overall. The previous two years' winners, (not awarded) 2010 and Harrow Beekeepers' Association 2011, are not eligible for the award in 2012.

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.
- 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. The vases provided must be used for all floral classes except for classes 40, 57, 60, 61, 64, and 65; exhibitors of the Floral Art classes 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 4.45pm on Monday. After 5.00pm 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 5.30pm 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 31st July 2013.
- 12 PRIZE DISTRIBUTION** – This will take place at 4.15pm on Monday 27th 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 st | 5 points | 50p |
| 2 nd | 3 points | 30p |
| 3 rd | 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** – Horticultural exhibits may be named if desired on cards which will be provided on request.
- 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 st	£15.00 voucher
2 nd	£ 10.00 voucher
3 rd	£ 5.00 voucher

Top Tray

GardenNews



Garden News Top Tray
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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
- 1st £15.00 voucher
 - 2nd £10.00 voucher
 - 3rd £ 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.

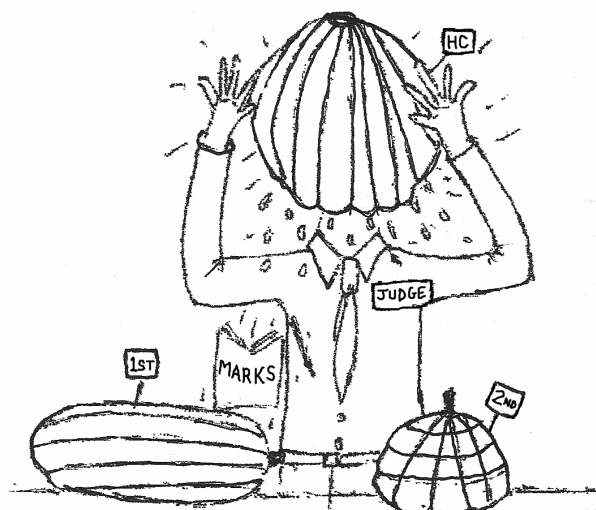
Cabbage: Take off outer leaves if caterpillar damage is visible.

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.

For additional hints, see our 'Guide to Showing' available at www.harrowinleaf.org.uk or from the Show Manager



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

	No	Pts		No	Pts
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**

Pot not to exceed 25cm diameter, except for class 66

- 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 approx 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 BEAUTY AND THE BEAST— three flowers and wood, foliage as desired, no accessories
- 80 EVERLASTING BEAUTY— dried or preserved arrangement, accessories allowed
- 81 NO CASH FOR FLOWERS — foliage arrangement, no accessories



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**,
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 '2012' 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 APPLE 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 (340g) to 1lb (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

SUPPLEMENTARY RULES

Jars should be plain, clear glass of correct size

Jars should be clean with no commercial marking and no metal lids.

Small plain labels, attached to the jar, should state contents, type and full date of making

Jams, jellies, curds and chutneys should be covered with a wax disc and cellophane

Pickles should be covered with a suitable solid top

WINNING TIPS FROM THE JUDGE

All jam, jellies and chutneys should be put into clean warm jars filled to the brim 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

Ensure fruits or peel are well cooked before adding sugar, especially blackcurrants

Over-boiling once the sugar is added causes bad colour

Do not allow ingredients to stick to base of pan and burn – stir well

Carry spares to the Show in case of damage

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** FOUR BREAD ROLLS, any type or shape
- 139** FOUR ITEMS OF YEAST COOKERY, eg Chelsea buns, iced fingers
- 140** CHOCOLATE VICTORIA SPONGE, filled but no fresh cream, undusted,
- 141** BOILED FRUIT CAKE, to recipe on page 23
- 142** MARMALADE LOAF, to recipe on page 23
- 143** FOUR ECCLES CAKES
- 144** FOUR COCONUT PYRAMIDS
- 145** FOUR GINGERBREAD PEOPLE or SHAPES, decorated
- 146** ROUND OF SHORTBREAD
- 147** FRUIT CRUMBLE, for approx 2 servings
- 148** TWO CHEESE PASTIES, to recipe on page 24
- 149** SIX SAVOURY BISCUITS
- 150** VEGETARIAN FLAN
- 151** FOUR ROCK CAKES, NOVICES only (see p 5, rule 17)
- 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

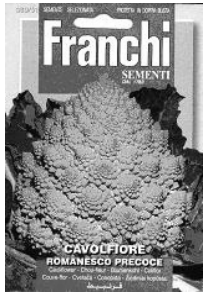
All baking/cooking should be cold for judging

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 Cherry 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.



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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** CARNIVAL MASK, mask may be home-made or purchased
- 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** O'ER LAND AND SEA — landscape or seascape, watercolour, oil or acrylic
- 167** DON'T MOVE — a still life picture, watercolour, oil or acrylic
- 168** FRAMED — a portrait, watercolour, oil or acrylic
- 169** TAKE YOUR PICK — any subject, pen or pencil drawing
- 170** ABSTRACT or COLLAGE — any medium
- 171** AROUND HARROW — any medium

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** SILVER FOXES – senior citizen(s), black and white
- 173** GB 2012 – any aspect of the Olympics
- 174** OBJECTS OF DESIRE – a shop window or stall display
- 175** ANIMAL ANTICS
- 176** HAPPY HOLIDAYS
- 177** SPECTACULAR FLORAL DISPLAY

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

EXHIBITORS UNDER 6 YEARS OF AGE

CLASS

- 178** VEGETABLE ANIMAL – using vegetables and any accessories

EXHIBITORS 6 TO 10 YEARS OF AGE

- 179** PASTA PICTURE – picture or pattern using any type of pasta, can be coloured or painted as desired, up to A3 size

EXHIBITORS 11 TO 16 YEARS OF AGE

- 180** MY PET – picture, any medium, up to A3 size

Boiled Fruit Cake

Pre-heat oven to Gas Mark 2 or 300°F or 150°C
15cm or 7" cake tin, greased

4oz butter or margarine	8oz self-raising flour
4oz caster sugar	1 large egg
12oz mixed dried fruit	¼ pint water

Place fruit, sugar, butter and water in a pan. Simmer slowly with the lid on for 20 minutes. Allow to cool, then stir in the beaten egg. Stir in the flour. Pour into the tin and bake for approx 1½ hours.

Marmalade Tea Loaf

Pre-heat oven to Gas Mark 4 or 350°F or 180°C
Loaf tin approx 26x12.5x7.5 cm, greased and base-lined

8oz self-raising flour	1 teaspoon mixed spice
6oz unsalted butter, very soft	2 teaspoons ground ginger
6oz soft light brown sugar	4oz chopped walnuts
1 teaspoon baking powder	2oz sultanas
3 medium eggs, beaten	5oz marmalade

Sift the flour, baking powder, ginger and spice into a bowl. Stir in the sugar, nuts and sultanas. Add the softened butter and eggs. Add all but one tablespoon of marmalade, and mix well. Spoon the mixture into the tin, then level the top of the mixture.

Bake for 1 to 1¼ hour. After 40 minutes, cover with paper or foil to prevent excessive browning. When cooked, an inserted skewer should come out clean.

Remove loaf from tin, cool on a rack for 5 minutes.

Warm the reserved marmalade with 2 teaspoons of water and brush over the warm loaf. Cool completely.

Cheese Pasties

Makes 4 pasties
Pre-heat oven to Gas Mark 8 or 450°F or 230°C
Greased baking tray

1lb puff pastry
8oz grated Cheddar or other strong cheese
¼ clove of garlic
½ level teaspoon salt
Pinch of pepper
Pinch of Cayenne pepper
Beaten egg or milk to glaze

Put cheese into a bowl, crush the garlic with the salt, add to the cheese with the seasonings. Mix thoroughly. Roll out pastry thinly, cut out 4 circles using a saucer. Divide the filling equally between the circles, wet edges and fold over. Seal edges with a fork. Glaze with beaten egg or milk.
Bake for 25 minutes.

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DIAMOND JUBILEE CLASS



THE PEOPLE'S CHOICE

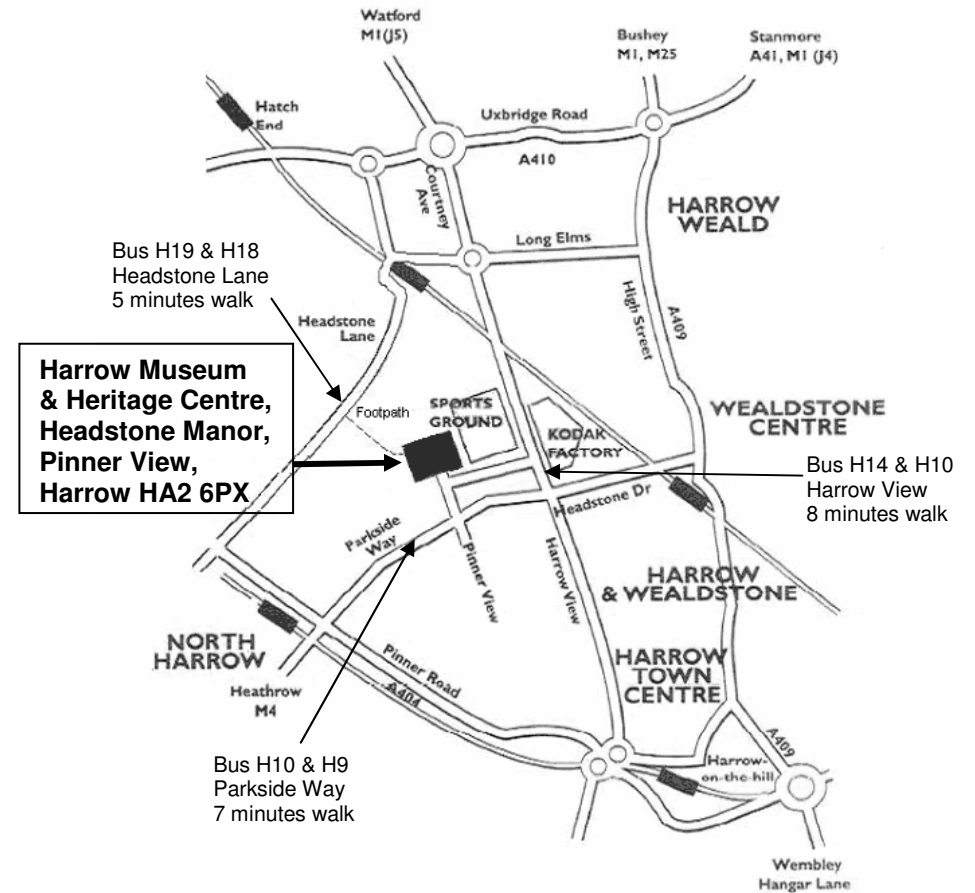
A creative display to celebrate the Queen's Diamond Jubilee.
Maximum base size 46 cm (18 in) square.

- This class is open to all and the exhibitor is allowed a free choice of their own produce.
- The display can include one or more of flowers, plants, floral display, honey, fruit, vegetables, craft items, art work, photographs, baking, brewing, or any other item produced by the exhibitor.
- Accessories allowed.
- Free entry.

This class will be judged by visitors to the show solely on the appearance of the exhibit — they will not be tasting produce!



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