

Harrow in LEAF

Registered Charity

Affiliated to the RHS, NVS and NDS

in association with

Harrow Museum & Heritage Centre



6th Horticultural Show

August Bank Holiday Weekend

Sunday 29th & Monday 30th

12 noon to 6pm

SHOW SCHEDULE 2010

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

Message from our Show Chairman

Dear Exhibitors,

We are about to stage our sixth Horticultural Show over the August Bank Holiday weekend. Time has rushed by since our first attempt and, with the help we receive from our members, we think we are getting better.

Once again, the Show will be held at the Headstone Manor site, which lends itself perfectly to the event. We are hoping to have more attractions this year, so I hope you will come along with family and friends – and a great many entries!

I would like to thank the Show Committee, who work as a team to present this event to the local community, and we are pleased to welcome four new members to the Committee. 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, for their help, and exhibitors old and new for participating.

I wish you all good luck.

Looking forward to seeing you at the Show,

Derek

Show Committee Members

Derek Osborne	Show Manager & Show Committee Chairman
Gaynor Osborne	Assistant Show Manager
Terry Cheshire	Heritage Centre Liaison
Diane Church	Volunteer Co-ordinator
Ron Dickens	Horticultural Advisor
Diana Dolman	Minutes Secretary & Harrow in LEAF Stalls
Judy Earl	Harrow Beekeepers' Association Representative
Cllr David Gawn	Harrow Council Representative & Traffic Control
Bernard Harris	Harrow in LEAF Stall
John Hillier	Transport Co-ordinator
Roger Kirkham	Volunteer Co-ordinator
Judy Long	Show Secretary
Judy Walker	Entries Secretary

Harrow in LEAF Officers

Georgia Weston	Chairman
Terry Cheshire	Secretary
Michael Love	Treasurer

2009 CUP AND TROPHY WINNERS

Trophy	Awarded For	Winner
RHS Banksian Medal	Highest Points in Horticulture	J Harding
Alan Brooks Trophy	Runner Up in Horticulture	G Weidle
Vegetable Shield	Highest Points	J Salter
Nat. Veg. Soc. Medal	Best Exhibit	J Hillier
Fruit Cup	Highest Points	A Bowers & F Goldingay
Flower Cup 1	Highest Points	J McLoughlin
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	Not awarded
Cacti Cup	Highest Points	I Kelly
Floral Art Cup	Best Exhibit	B Osborne
Wine Cup	Highest Points	R Kohl & M Mayes
Preserves Cup	Best Exhibit	A Bowers
Cookery Cup	Highest Points	M Sharpe
Crafts Cup	Best Exhibit	A Martin
Painting Shield	Best Exhibit	C Sharpe
Photography Cup	Best Exhibit	J Sheridan
Children's Craft Cup	Best Exhibit	Z Osborne Harris

SPECIAL TROPHIES AND AWARDS

School Project	Weald Middle School
After School Club	Whitefriars First School
Inter-Society Cup	Newton Park Horticultural Society

Top Tray	1 st J Munford	2 nd G Weidle	3 rd J Salter
Top Vase	1 st G Weidle	2 nd E Crispe	3 rd R House

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 Hillier (2008) and Mr J Harding (2009), are not eligible for the award in 2010.

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 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 5pm 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 in 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 6pm when all the public have left the hall, 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 31st July 2011.
- 12 PRIZE DISTRIBUTION** – This will take place at 4.30pm on Monday 30th 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 only
 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



Simple Rules
Free Entry
Prize Vouchers



TOP VASE COMPETITION RULES

1 The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10, 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.

2 The display is 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 points for the overall presentation and effect of the flowers in the vase.

The vase will be viewed from all directions. Judging of flowers should be to the normal rules used for other classes.

3 Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.

4 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.

5 No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.

Prizes

1 st	£15 voucher
2 nd	£10 voucher
3 rd	£ 5 voucher

Top Tray

GardenNews



*Thompson
& Morgan*

Simple Rules

Free Entry

Prize Vouchers

TOP TRAY COMPETITION RULES

1 The Garden News Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), French Beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergines (2).

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 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 measuring 45cm by 60cm (18x24in), without bending any part of them. No part of any exhibit may exceed the size of the tray.

A tray or board measuring 45cm by 60cm (18x24in) can 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 (18x24in).

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.

Prizes

1st £15 voucher

2nd £10 voucher

3rd £ 5 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 other than long pointed, 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, approx. 60mm 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.

Family Business for 40 Years

NORTH HARROW HEATING



Corgi Registered
Institute of Plumbing Affiliated



All Plumbing, Heating and Gas Work Undertaken

Contact Colin on **07715 105 821** or **0208 866 5968**

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

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 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** TIME TO COOK — arrangement in a kitchen utensil, accessories allowed
- 80** GLITTER OF GLASS — arrangement using glass in any form, accessories allowed
- 81** FESTIVAL — arrangement to depict any festival, eg Harvest, Diwali, accessories allowed

Glenmarco Ltd

LOCK, BRASSWARE & ARCHITECTURAL IRONMONGER
SUPPLIER TO THE TRADE

We supply all door and window furniture in Victorian & Georgian Brass, Polished & Satin Chrome, Aluminium, Stainless Steel, Black Antique Iron, Bronze and many more finishes. We also supply locks, door closers, panic hardware, hinges and security fittings.

Trade & retail customers ~ Trade accounts welcome

189 Headstone Lane
(on the corner of Parkfield Avenue)
Harrow, Middlesex HA2 6ND



Tel: 020 8421 4025 Fax: 020 8421 3643

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.

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

**Paul Fallon & Co
Solicitors
87 Market Street
Watford
WD17 0PT
01923 226795
admin@paulfallonlaw.co.uk**

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
GARDNER CUP:	Best Comb for Extraction in Section
ERNEST HAYLLAR TROPHY:	Best Exhibit of 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 (1 lb) clear glass honey jars with matching lids.
- Frames of comb must be displayed in a glazed, bee-proof housing.
- Mead must be shown in clear colourless glass, punted, bottles of round section of approximately 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 15 mm 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 prize in this Section.

CLASS

- 90** TWO JARS LIGHT HONEY 454g (1 lb)
- 91** TWO JARS MEDIUM HONEY 454g (1 lb)
- 92** TWO JARS DARK HONEY 454G (1 lb)
- 93** TWO JARS CREAMED/GRANULATED HONEY 454g (1 lb)
- 94** TWO JARS CHUNK HONEY 454g (1 lb)
- 95** ONE JAR HONEY any colour 454g (1 lb), 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 (1 lb) GIFT CLASS (proceeds to Show funds)
- 97** TWO JARS HONEY, a matched pair in any type and size of colourless clear glass or plastic container up to 454g (1 lb) except for jars eligible for any other class
- 98** TWO JARS HONEY, any colour 454g (1 lb) NOVICE CLASS
- 99** TWO JARS GRANULATED HONEY 454g (1 lb) NOVICE CLASS
- 100** ONE CONTAINER OF CUT COMB, minimum gross weight 200g (7 oz)
- 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, 200-225g (7-9 oz), not less than 13mm (½ in) thick
- 105** SIX 28g (1 oz) 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 Class 115, incorporating CITRUS (any type) as an ingredient (recipe must be provided)
- 117** HARROW HONEY LABEL – an original design, to fit a 454g (1 lb) 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 10 in, 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 (18 in) square

Paul D. Curren



Fully Qualified

Painter & Decorator

Interior & Exterior Painting, Paper Hanging,
Specialist Finishes

0791 44 04 704

e-mail: pd.curren@hotmail.co.uk

HOME PRESERVES SECTION

All preserves to be exhibited in glass jars or bottles as appropriate.
Size 12 oz/1 lb (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 2 lb

137 LOAF WITH ADDED INGREDIENTS, eg flavours, grains, any shape, approx 2 lb

138 LIGHT FRUIT CAKE, recipe on page 23

139 MARBLE CAKE

140 VICTORIA SANDWICH, jam filled, undusted

141 BANANA LOAF, approx 2 lb tin

142 FRUIT LOAF, recipe on page 24, NOVICES ONLY

143 FOUR DECORATED CUP CAKES

144 FOUR PIECES OF BREAD PUDDING

145 FOUR MUFFINS

146 FOUR BUTTERFLY CAKES, NOVICES ONLY

147 FOUR MAIDS OF HONOUR TARTS, recipe on page 23

148 TWO SCOTCH EGGS

149 FOUR CHEESE SCONES

150 CHEESE AND ONION TART, recipe on page 24

151 SAVOURY FLAN

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 Light Fruit Cake to recipe supplied on page 23, 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, clothes only, made by the exhibitor, to be judged

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

- 164** ON THE COVER — a design for the cover of a gardening magazine, any medium
- 165** ONE OF THE BEST — portrait painting, oil or acrylic
- 166** CITYSCAPE — any medium
- 167** SEASCAPE — watercolour
- 168** CAN YOU TELL WHAT IT IS YET? — a drawing, any subject

PHOTOGRAPHY SECTION

SUPPLEMENTARY RULES

Print size to be between 7"x5" (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"x12" (35.5cm x 30.5cm approx.).

Photographs need not be self-processed.

CLASS

169 IT'S SHOW TIME – an event or entertainment

170 DRESSED OVERALL – a building decorated with flowers and plants eg troughs and hanging baskets

171 ON YOUR MARKS! – a sporting activity

172 DEEP IN THOUGHT – an individual or group portrait in black and white

173 LAND, SEA OR AIR – a panoramic view

174 AN IDEAL PICNIC SITE

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

175 FACE ON A PAPER PLATE

176 DECORATED BISCUIT – biscuit may be purchased

EXHIBITORS 6 TO 10 YEARS OF AGE

177 PLACE MAT – any materials, maximum size 30cm x 20cm

178 PAPIER MÂCHÉ ANIMAL

179 FOUR HOME-MADE BISCUITS – any recipe, one variety

180 PAINTING or DRAWING OF A TOY – up to A4 size

EXHIBITORS 11 TO 16 YEARS OF AGE

181 DESIGN FOR A T-SHIRT

182 POSTER ADVERTISING A CONCERT – hand-drawn or painted, A3 size

183 FOUR HOME-MADE COOKIES or BISCUITS – any recipe, one variety

Light Fruit Cake

For Class A (Inter-Society Open Challenge Cup) and Class 137

Pre-heat oven to Gas Mark 4 or 350°F or 180°C
6"-7" (15-17cm) cake tin, greased and lined

8 oz (200g) self-raising flour	
4 oz (100g) margarine	2 large eggs
4 oz (100g) caster sugar	2 tbsp (30ml) milk
6 oz (150g) mixed dried fruit	Pinch of salt

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.

Maids of Honour Tarts

Pre-heat oven to Gas Mark 6 or 400°F or 200°C
16-18 greased patty tins

Pastry Cases

6 oz (150g) short crust pastry

Filling

Jam

2 oz (50g) margarine

2 oz (50g) sugar

1 egg

2 oz (50g) flour

Roll out pastry thinly, cut into rounds and line the patty tins. Place a little jam in each. Cream margarine and sugar, then fold in the beaten egg and flour. Place a small spoonful of the mixture in each pastry case. Bake for 15-20 minutes.

Fruit Loaf

Pre-heat oven to Gas Mark 5 or 360°F or 160°C

Small loaf tin, greased and lined

4 oz (100g) brown sugar

8 oz (200g) sultanas

1/3 pint (190ml) cold strained tea

8 oz (200g) self-raising flour

1 large egg

1/2 level teaspoon (2.5ml) mixed spice

Finely grated rind of 1 orange

Soak sultanas, orange rind and brown sugar in the cold tea overnight. Add the beaten egg, flour and spice and mix well. Turn into the loaf tin and bake in a moderate oven for about 1 1/2 hours.

Cheese and Onion Tart

Pre-heat oven to Gas Mark 5 or 375°F or 190°C

8" (20cm) plate

Pastry case

8 oz (200g) short crust pastry

Filling

2 large onions

1/2 oz (12.5g) plain flour

4 oz (100g) grated cheese

2 tablespoons (30ml) milk

Seasoning to taste

Divide the pastry into two equal portions, roll out and line the plate with one half. Slice the onions, dip the slices into seasoned flour and place on the pastry. Cover the onions with the grated cheese and sprinkle with the milk. Cover with the other half of the pastry and press the edges together, then brush with milk. Bake in a moderately hot oven for about 30 minutes.

HARROW in LEAF SHOW 2010 ENTRY FORM

Please complete a separate form for each person and return with remittance to **Entries Secretary, 129 Elm Drive, Harrow HA2 7BZ**

Entries to be received not later than: All classes – Tuesday 24th August 2010
Late entries – Friday 27th August 2010

ENTRY FEES: 20p per entry, minimum charge £1, except for those stated below.

FREE ENTRY: Inter-Society Cup, Top Tray, Top Vase, Junior Classes.

LATE ENTRIES: An EXTRA fee of 20p is payable for EACH ITEM entered late.

PASSES: One free pass for both days will be given on arrival to stage exhibits.

QUERIES about exhibits, please contact the Show Manager.

Please use **BLOCK CAPITALS**

NAME _____

ADDRESS _____

POSTCODE _____ TEL _____

EMAIL ADDRESS _____

JUNIOR EXHIBITORS Age at date of Show _____ Years _____ Months

TOTAL REMITTANCE ENCLOSED _____

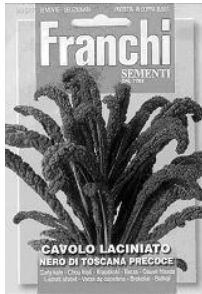
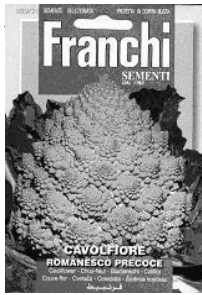
Cheques/Postal Orders to be made payable to 'HARROW in LEAF'

I declare that all exhibits entered have been produced by me as required under the Rules, by which I agree to be bound.

Signature _____ Date _____

If you would be willing to help at the Show, please tick here.





Seeds of Italy

Italian ingredients you grow yourself.
Franchi Sementi of Bergamo, est. 1783,
the oldest family-run seed company in the world.

Call us for a free catalogue, which includes
recipes from Giorgio Locatelli, Franco Taruschio,
Anna del Conte, Katie Caldesi and Lesley Wild.

A1 Phoenix Industrial Estate, Rosslyn Crescent,
Harrow, Middx HA1 2SP
Tel: 0208 427 5020 Fax: 0208 427 5051
e-mail: grow@italianingredients.com
online: www.seedsofitaly.com

From Seed to Plate
Growing to Eat Italian Style
PAOLO ARRIGO

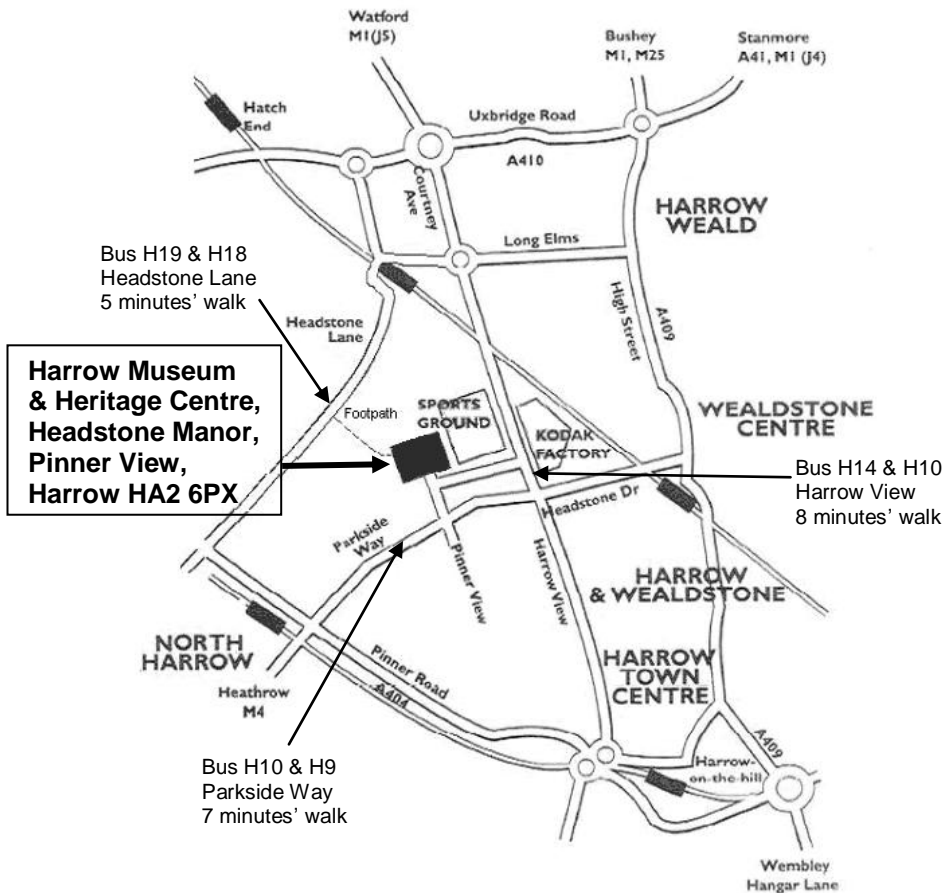
ZUCCHETTA RUGOSA FRIULANA
Pappa - Sottile - Sottile - Sottile
Alimento - Dura - Dura - Dura

PEPERONE FRIGGITELLO
Pappa - Pappa - Pappa - Pappa
Pappa - Pappa - Pappa - Pappa

"Italy's greatest seed company"
Tom Parker-Bowles
Daily Express

From Seed to Plate
Out now
The new cook book

Telephone: 0208 427 5020 | e-mail: grow@italianingredients.com | Online: www.seedsofitaly.com



Car parking:

Exhibits can be dropped off on site. Free parking is available via the Pinner View entrance.

Membership:

To join Harrow in LEAF, you can contact us by calling **07502 300956** or by e-mailing **leaf.membership@gmail.com**
 Membership costs £2 a year.

For more information visit www.harrowinleaf.org.uk

Registered Charity No.1108144