ANNUAL SHOW

A VILLAGE EVENT FOR EVERYBODY

CHAWTON VILLAGE HALL
26th JULY 2025



CHAWTON GARDENING CLUB ANNUAL VILLAGE SHOW

SATURDAY 26th JULY 2025 CHAWTON VILLAGE HALL

CLUB OFFICIALS

ChairmanTim HookHonorary TreasurerSue RuffheadShow SecretaryChris Travers

Committee Members Ann Deegan, Jenny Clarke, Jackie Pascoe, Robert Knight

www.chawtongardeningclub.co.uk

The Chawton Gardening Club is an affiliated member of the Royal Horticultural Society.

TIMINGS ON THE DAY

8.30 am – 11 am Exhibits to be displayed in the Hall

11 am – 1 pm Judging 1 pm – 3 pm Viewing

3 pm Announcements, exhibit and prize collection

4 pm Show closes

We will be holding a Raffle on the day of the Annual Show with some fantastic prizes. Tickets will be available to purchase from Club Officials on the day.

RULES FOR EXHIBITORS

- 1. All sections are 'Open Classes' and therefore open to everyone.
- 2. Vegetables, flowers, fruit and home economic exhibits must have been produced by the exhibitors in their own gardens or allotments, or be home made, with the exception of the classes in Section 5. Photography entries (Section 9), must have been taken by amateur exhibitors.
- 3. The Club officials do not hold themselves responsible for the loss or damage to any exhibit, but all reasonable care will be taken by the Club officials.
- 4. Where an entry does not conform to the rules in its class, the note N.A.S. (not according to Schedule) will be written on the card by the judge.
- 5. Intending exhibitors must use the entry form provided at the end of the Schedule.
- Entry forms, with fees payable, should be sent or delivered to: Tim Hook, Chawton Glebe, Gosport Road, Chawton GU341SH, timjhook@hotmail.com, 07775670741.
- 7. Exhibitors are restricted to one entry only in any one class.
- 8. All exhibits should be brought to the Village Hall between 8.30 am and 11 am on Saturday 26th July. Exhibitors will receive exhibit cards corresponding to their entries. Exhibitors are responsible for placing the cards in front of their various exhibits, **name side down**. All exhibits should be named by the entrant as far as possible. No alterations are permitted once the entries are received.
- 9. At 11 am all persons, except the necessary assistants, must leave the room by that time to enable the judges to commence punctually.
- 10. The decision of the judges shall be final, and they shall be at liberty to withhold the prizes where they may consider the specimens unworthy of the prizes offered.
- 11. The Village Hall will be open for viewing from 1 pm and exhibits may be removed from 3 pm. Prize money should be collected from the Treasurer in the Village Hall from 3 pm. The Hall will close at 4 pm.

LATE ENTRIES

ENTRIES WILL BE ACCEPTED ON THE MORNING OF THE SHOW.

(If you have a large number of late entries, please email Chris Travers (cgmtravers@gmail.com) with details so that we can prepare your cards before the morning of the show.

PRIZES

The main prizes are as follows:

THE ROYAL HORTICULTURAL SOCIETY BANKSIAN MEDAL Winner 2024 – Louisa Richardson

The medal will be awarded to the winner of the largest number of points in the whole of the horticultural classes in the show (excludes 2024 winner)

1st Prize – 4 points 2nd Prize – 3 points 3rd Prize – 2 points Entry in a Class – 1 point

THE KEN GRACE CUP

Will be awarded to the person who wins the largest amount of prize money in Section 1

THE RICHARD WATTS AWARD

Section 2, Best Exhibit in Classes 200 and 201

THE PARRY CUP

For the most points in Section 2 (Classes 202 - 208)

THE GERLACH CUP

For the best exhibit in Section 3, Class 302

THE HYBRID TEA ROSE CUP

For the best exhibit in Section 4, Class 401

THE FLOWER BASKET CUP

For the best exhibit in Section 5

THE PRESIDENT'S CHALLENGE CUP

For the most points in Section 8

THE RON EMM JUNIOR CUP

Children 5-12 years old - Class 700

THE GLEBE CUP

Children 0-5 years old - Class 701

THE CHAWTON HORTICULTURAL SOCIETY CUP

Children up to 12 years – Best exhibit in Classes 702,703,704,705

THE JUBILEE CUP FOR PHOTOGRAPHY

For Best Photograph in the Show from Section 9

THE ERNEST SKATES CUP

For the best Exhibit in Class 812

Prize Money 1st 2nd 3rd

All Classes £1.50 £1.00 £0.50

Entry Fees: All classes cost 50p to enter

CHILDREN'S CLASSES ARE FREE

NOTE: CHILDREN ARE VERY WELCOME TO ENTER ANY OF THE OTHER CLASSES THROUGHOUT THE SCHEDULE ON PAYMENT OF THE APPROPRIATE FEE.

JUDGES - Experienced and qualified judges will judge the vegetables, flowers, floral arranging, home economics, photography and children's classes.

Geoff Hawkins Vegetables & Flowers
Carol Knight Home Crafts & Baking

Mike Deegan Photography & Best Exhibit in Section 9
Sylvia Muskett Flower Arrangements & Children's Classes

Mike Deegan The Ron Emm Junior Cup

SECTION 1

KEN GRACE CUP

Winner 2024 - Louisa Richardson

101	Five Potatoes
104	Three Carrots – One Variety
106	Two Lettuces – One Variety
107	Three Beetroot – One Variety
108	Two Cucumbers – Not Ridge
109	Two Courgettes
110	Three Onions
111	Six Shallots
112	Six French Beans
113	Six Runner Beans
116	Four Ordinary Tomatoes
117	Four Small Fruited Tomatoes
119	Two of any Vegetables not included in this Schedule – one kind
120	One Dish Soft Fruit – one kind
121	One Dish Stone Fruit – one kind
122	Two of any Fruit not included in this Schedule – one kind

Tips from the Judge:

Potatoes: A good size for showing is the one that fits comfortably in the palm of the

hand. A clean, uniform set does best.

Beetroot, Carrot, Parsnip: Cut the leaf stalks evenly to 3-4". **Onions & Shallots**: Do not over skin; leave ripe skins on.

French & Runner Beans: Leave 1/4" stalk on – cut with scissors.

Tomatoes: Firm not soft fruit.

Soft Fruit: Leave fruit stalks on, cut with scissors to avoid damaging fruit. **Stone Fruit**: Keep any surface bloom intact on plums, etc. Keep stalks on.

N.B. EXHIBITORS WILL FIND SOME VERY USEFUL AND INTERESTING TIPS ON SHOWING FROM THE ROYAL HORTICULTURAL SOCIETY'S HORTICULTURAL SHOW HANDBOOK.

SECTION 2

THE RICHARD WATTS AWARD

Winner 2024 – Alistair Jacks

200	One Flowering Pot Plant
201	One Foliage Pot Plant

THE PARRY CUP

Winner 2024 – Jackie Pascoe

202	Three Dahlias – One Variety
203	Vase of Annuals – One Kind, Three Spikes
204	Vase of Perennials – One Kind, Three Spikes
205	One flowering spike or stem – Excluding Roses
206	Vase of Flowers – Three Varieties, Two Stems of Each – Excluding Roses
207	Vase of Gladioli – Three Spikes
208	Vase of Sweet Peas – Six Spikes

SECTION 3

THE GERLACH CUP

Winner 2024 - Louisa Richardson

302 A Selection of Home-Grown Summer Vegetables in any container

SECTION 4

HYBRID TEA ROSE CUP

Winner 2024 - Alistair Jacks

401	One Specimen Bloom (Hybrid Tea) Rose
402	One Vase of Three Individual Large Flowered Roses
403	Three Spikes of Cluster Flowered Roses

SECTION 5

THE FLOWER BASKET CUP

Winner 2024 - Sue Ruffhead

502	Arrangement in a wine glass
503	Summer in a basket
504	Behind the potting shed
505	Just foliage

SECTION 6

HERBS

610. Culinary / Aromatic / Medicinal Herbs - 3 kinds, 2 stems of each

NOVELTY

620	Wonkiest vegetable
621	The biggest root vegetable
622	The longest runner bean
623	The largest weed

SECTION 7 – CHILDREN

THE RON EMM JUNIOR CUP

Open to Children 5 - 12 years

Winner 2024 - Alice Hook

700 Garden on a tray

THE GLEBE CUP

Open to Children up to 5 years

Winner 2024 - Forest

701 Vegetable animal

THE CHAWTON HORTICULTURAL SOCIETY CUP

Open to Children up to 12 years

Winner 2024 - Alice Hook

702	Decorated football
703	Flowers in a jam jar
704	A drawing or painting of your favourite animal
705	Cress egg heads x3

ALL FOOD EXHIBITS MUST BE COVERED WITH CLING FILM

SECTION 8 PRESIDENT'S CHALLENGE CUP

Winner 2024 - Wendy Freeman

801

6 pieces of shortbread

Fruit cake
One Pot of Soft Fruit Jam
One Pot of Marmalade
One pot of Chutney
Six Cheese Straws
Piece of Handicraft
Greetings Card in any medium
Piece of Embroidery, Knitting, Appliqué Work, Patchwork, Crochet or Tapestry
Object/Sculpture made of Wood, Metal or Clay
Recipe - see Page 9

THE ERNEST SKATES CUP

Winner 2024 - Robina Williams

812 Original Picture or Drawing Framed or Unframed

THE RECIPE LEMON DRIZZLE TRAYBAKE

For the sponge

200g butter, room temperature
225g self-raising flour
3 tbs milk
200g caster sugar
2 large eggs
Grated zest of 2 lemons
Generous pinch of salt
For the Lemon Syrup
Juice of 2 lemons (100ml)
150g caster sugar

Preheat the oven to 180c/Fan 160c/Gas 4. Grease a traybake tin and line with baking parchment pushing neatly into the corners.

In a large mixing bowl, beat the butter to soften, add the sugar and beat well until light and fluffy. Beat the eggs, one at a time, mixing well between each addition. Stir in the lemon zest. Sift in the flour and salt then fold in gently using a large metal spoon. Add the milk and stir through gently.

Tip into the tin and level the surface. Bake in the centre of the oven for 35-38 minutes until risen and springy. Cool in tin for 10 minutes.

Make the lemon syrup by warming the lemon juice with the sugar until dissolved. Remove cake from the tin leaving the parchment paper on and place on a wire rack. Whilse still warm, pierce the surface with a skewer then spoon on the warm syrup, Cut into squares. **Show 6 squares on a plate.**

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SECTION 9 THE JUBILEE CUP AMATEUR PHOTOGRAPHY

Winner 2024 - Louise Whapshott

901	Woodland
902	Fruit
903	Smile
904	VE Day Celebrations

(Maximum size 7" x 5") (Only one picture per entry and only one entry per class)

OFFICIAL ENTRY FORM

Entry fee: 50p per class and Children's classes which are free. Please ring the Classes in which you wish to exhibit.

Entry Form with Remittance to **Tim Hook, Chawton Glebe, Gosport Road, Chawton GU34 1SH /** timjhook@hotmail.com / 07775670741

101			104		106	107	108	109	
110	111	112	113			116	117		
119	120	121	122						
200	201	202	203	204	205	206	207	208	
302									
401	402	403							
502	503	504	505						
610	620	621	622	623					
700	701	702	703	704	705				
801	802	803	804	805	806	807	808	809	810
811	812								
901	902	903	904						

l enclose the sum of	being the entry fees for the above ringed classes.
NAME	
ADDRESS	

SAVE THE DATE
PUMPKIN PARTY
Saturday 11th October
6-8pm
Chawton Village Hall
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