



## ALLOTMENT DATES FOR YOUR DIARY 2023



*These are the proposed dates for these events.*

### **Wednesday 21st June**

Ripon Allotment Site judging

### **29<sup>th</sup> & 30<sup>th</sup> June**

Harrogate Allotment Site Judging

### **Sunday 30<sup>th</sup> July**

Open Day at Pine Street Allotments,  
Pine Street, off Rawson Street, Harrogate from 10:00am – 1.30pm.

### **Sunday 13<sup>th</sup> August**

Knarborough Allotments Stockwell Road Open Day in FEVA

### **Saturday 19<sup>th</sup> August**

Ripon Allotments Stall on Ripon Market

### **Saturday 19<sup>th</sup> August**

Starbeck Flower & Vegetable Show,  
Starbeck Methodist Church Hall, 11.30am – 3.00pm

### **Sunday 20<sup>th</sup> August**

HDAF Allotment Show  
Sun Pavilion, Valley Gardens, Harrogate 11am – 4.00pm

### **Sunday 3<sup>rd</sup> September**

Ripon City Allotment Society's Horticultural Show  
Ripon Racecourse – opens to public at 1.00 pm.

*Please come along and support your local Allotments.*

## HARROGATE & DISTRICT ALLOTMENT FEDERATION



## SHOW SCHEDULE

**Sunday 20<sup>th</sup> August 2023**  
**11.00am – 4.00pm**

**Show exhibits on display once judging is completed.**  
**Presentation of Trophies at 3.30pm**

**Sun Pavilion, Valley Gardens**

**Raising funds for**  
**RIPON IN BLOOM – BEDERN BANK**



# HARROGATE & DISTRICT ALLOTMENT FEDERATION

## 62<sup>nd</sup> ANNUAL SHOW

The Sun Pavilion, Valley Gardens

Sunday 20<sup>th</sup> August 2023

11.00am – 4.00pm

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### Judges :

Mr J Lofthouse  
*Veg & Fruit*

Mr D Elcock  
*Flowers*

Mrs J Binns  
*Cakes*

Mr Tim Kellett  
*Competition*

Mrs Dorothy Best  
*Preserves*

Mrs J Connell  
*Children & Photographs*

Mr M Hutchinson  
*Novelty*

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Staging of exhibits will take place from 8.30am–10.00am on the day of the show. \*\*

### COMPETITION RULES:

- entries £3.00 per adult, £1.00 per child (no limit to the number of classes per entry)
- only members of Allotment Associations affiliated to this Federation and their families may enter
- entry forms along with payment must be **handed in to association secretaries** who should forward them to the HDAF Secretary: **MRS A DICKEN**, to be received by her no later than **Thursday 10<sup>th</sup> August 2023**. No entries will be accepted after this date.
- **exhibits must meet the requirements set out in the schedule.**
- only one exhibit per class
- all exhibits must be grown or made by the exhibitor.
- exhibitors are encouraged to label their exhibits with the variety, where possible.
- exhibitors' cards must not be altered or defaced in any way. Any alteration will disqualify the entry.
- exhibits must not be removed until after the presentation of prizes.
- where a member and spouse both exhibit, they should complete separate forms.
- entry to the children's classes is open to children and grandchildren under 16 years of age of affiliated members. The exhibits should be arranged by the children and must be their own work.

All exhibitors are invited to donate their exhibits after the Show. They will be donated to "Resurrected Bites" or sold to raise funds for local charities. If you do not want to donate your exhibits, please put a 'Not for Donation' card next to your exhibit.

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**\*\*Please note that setting up will not start until 8.30am and must be completed by 10.00am when the judging will start.**

Good luck to all competitors.



## CLASS 60 'CAKE TO A SPECIFIED RECIPE'

### Fruit Cake



### Ingredients

450g (1 lb) Mixed dried fruit  
50g (2oz) Glacé cherries  
50g (2oz) Chopped mixed peel.  
125ml (¼ pt) Pineapple juice  
350g (12oz) Self-raising flour  
150g (6oz) Soft margarine  
150g (6oz) Dark soft brown sugar  
Grated rind of 1 lemon  
¼ teaspoon grated nutmeg  
3 large eggs, beaten.  
50g (2oz) Walnut halves

### Method

1. Place the fruit and pineapple juice in a bowl and soak overnight.
2. Pre-heat oven to Gas 3 /170°C. Grease and line a 20cm (8inch) cake tin.
3. Sift flour into a large bowl and rub in margarine until it resembles fine breadcrumbs.
4. Stir in the sugar, nutmeg and lemon rind, add the soaked fruit and stir in the eggs until mixed well.
5. Turn the mixture into the prepared tin. Smooth the top and place the walnut halves onto the surface of the cake.
6. Bake for 1 hour then reduce oven temperature to Gas 2 / 150°C and bake for a further 1 ½ hours or until firm to touch. If the top is browning, cover with foil for the last hour of baking.
7. Cool in the tin.

## TOP TRAY CLASS

The 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), cauliflower (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.

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 an 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).

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.

- Carrots and parsnips must have foliage trimmed back to 7.5cm (3in).
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud case).
- Judges may handle exhibits, open pods etc. to check for quality.
- The tray, board or staging must not be cut or mutilated in any way at all - such as cutting holes for standing onions in.

## TOP VASE CLASS

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 plants are **NOT** two kinds.

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 effects of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers will be to the 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 that stem, is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.
- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds. • Use only fresh, home-grown flowers. No dried or silk flowers allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.

**Failure to abide by any of these rules will lead to disqualification.**

## TROPHIES AND AWARDS

### Society Trophies

MARGOLIS TROPHY  
HARLOW HILL JUNIOR CUP  
NORTH OUTFALL AUTUMN CUP  
NORTH OUTFALL VEGETABLE CUP  
NORTH OUTFALL GIFT TOKEN  
OATLANDS POWELL CUP  
OATLANDS JUNIOR CUP  
PINE STREET AUTUMN CUP  
ST ANDREWS SHIELD  
STONEFALL CUP  
ROWLAND & SHEILA SIMPSON CUP  
MONTAGUE BURTON TROPHY  
MRS B H WOOD CUP  
MRS ARTHUR TAYLOR TROPHY  
AND £3.00 CASH PRIZE  
MEDALLION AND £2.00 CASH PRIZE  
JIM ROBINSON CLARO CUP

Harlow Hill - Most Points in Show  
Harlow Hill Child - Most Points  
North Outfall - Most Points in Show  
North Outfall - Most Points - Vegetables  
North Outfall Child - Most Points  
Oatlands - Most Points in Show  
Oatlands Child - Most Points  
Pine Street - Most Points in Show  
St Andrews - Most Points in Show  
Stonefall - Most Points in Show  
Ripon - Most Points in Show  
Starbeck or Stonefall - Most Points in Show  
Starbeck or Stonefall - Most Points - Flowers  
Unity - Most Points - Vegetable/Flowers  
Unity 2<sup>nd</sup> Most Points - Vegetables/Flowers  
Claro Road - Best Allotmenteer

### Show Trophies

NATIONAL VEGETABLE SOCIETY MEDALLION  
MRS ALFRED BRETT TROPHY  
SOCIETY TROPHY  
NORTHERN HORTICULTURAL SOCIETY TROPHY  
THE RON FRY CUP  
HARLOW CARR CUP  
MARJORIE AIRD TRAY  
MARJORIE AIRD VASE  
CHILDRENS' CUP (Sponsored by Harlow Hill)  
BUPA CARE HOMES  
JOHN ANGUS MCKAY SHIELD  
ODDY WILSON TROPHY  
F CLARK SWEET PEAS TROPHY  
PROFESSIONAL GARDENERS' CUP  
HARROGATE BOROUGH COUNCIL  
EDGAR SCHOLEY SHIELD  
THE HDAF TROPHY

Best Exhibit - Vegetables  
Best Exhibit - Flowers  
Best Exhibit - Cakes  
Best Exhibit - Preserves  
Best Exhibit - Novice  
Best Exhibit in Show  
Top Tray  
Top Vase  
Most Points - Child  
Most Points - Novice  
Most Points - Vegetables  
Most Points - Flowers  
Most Points - Cakes/Preserves  
Most Points in Show  
Best Plot - Harrogate in Bloom  
Best Allotment Site  
Inter-site Competition winner

**Presentation of Trophies will be made at 3.30pm, followed by the raffle.**

## THE CLASSES

**NB:** Classes marked with a \* require plate or dish, provided on the day.

### Vegetables and fruit:

- 1 TOP TRAY (See rules)
- 2 THREE ONIONS – GROWN FROM SETS dressed
- 3 THREE ONIONS – SPRING GROWN dressed
- 4 THREE ONIONS – Under 227g dressed
- 5 \* SIX SHALLOTS - dressed
- 6 THREE CARROTS – Tops trimmed to approx. 7.5cm
- 7 FOUR POTATOES WHITE - (*NO COLOUR*)
- 8 FOUR POTATOES COLOURED
- 9 ONE CAULIFLOWER –Minimum 5cm stalk
- 10 ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 11 TWO COBS SWEETCORN
- 12 SIX FRENCH BEANS
- 13 THREE BEETROOT - Trimmed to approx. 7.5cm
- 14 THREE COURGETTES – Maximum 20cm
- 15 PAIR OF MARROWS – Not exceeding 35.5cm
- 16 \* SIX TOMATOES OTHER THAN CHERRY – Any colour, displayed with calyx
- 17 \* SIX CHERRY TOMATOES – Any colour, displayed with calyx, must pass through 35mm ring.
- 18 SIX RUNNER BEANS
- 19 ONE CUCUMBER
- 20 TWO SWEET PEPPERS
- 21 A DISPLAY OF MIXED CULINARY HERBS IN A JAM JAR
- 22 ANY SINGLE VEGETABLE NOT IN SCHEDULE
- 23\* FOUR APPLES - COOKING
- 24\* FOUR APPLES - DESSERT
- 25\* DISH OF SIX PLUMS
- 26\* DISH OF SOFT FRUIT, SINGLE VARIETY (12 Berries)

### Novelty vegetables (judged by chief steward)

- 27 HEAVIEST ONION
- 28 HEAVIEST MARROW
- 29 LONGEST RUNNER BEAN
- 30 LARGEST PUMPKIN BY CIRCUMFERENCE

### Flowers:

- 31 TOP VASE (See rules)
- 32 THREE SPRAYS OF CHRYSANTHEMUMS
- 33 VASE OF ANNUALS – OTHER THAN SWEET PEAS
- 34 VASE OF PERENNIALS/BIENNIALS – 5 STEMS
- 35 THREE SPIKES OF GLADIOLI
- 36 ONE SPIKE OF GLADIOLI
- 37 SIX SWEET PEAS
- 38 THREE COLLARETTE DAHLIAS
- 39 THREE BALL DAHLIAS – up to 15cm in diameter
- 40 THREE DAHLIAS – MIXED- Any type or size
- 41 THREE DAHLIAS – CACTUS / SEMI CACTUS – Any size
- 42 THREE DAHLIAS – DECORATIVE – Any size
- 43 THREE DAHLIAS – POMPON up to 5.5 cm in diameter
- 44 ONE LARGE OR GIANT DAHLIA
- 45 VASE OF THREE ROSES
- 46 LADY'S SPRAY
- 47 GENTLEMAN'S BUTTONHOLE
- 48 A SINGLE ROSE – Supply own container
- 49 AN ARRANGEMENT IN A BASKET to include any of the following: flowers, fruit, vegetables, herbs, foliage. (Max. space allowed 45cm x 45cm)
- 50 FLORAL MINIATURE – Not more than 7.5cm in diameter & height
- 51 LARGEST SUNFLOWER HEAD displayed flat on table

## Cakes and preserves:

**NB** When judging classes 52 - 60, exhibits may be cut by the judge.

- 52 ONE GOOSEBERRY PIE 20cm Pastry top and bottom
- 53 \* FOUR PIECES OF FLAPJACK
- 54 \* FOUR FRUIT SCONES
- 55 A SOURDOUGH COB
- 56 VEGETARIAN QUICHE 20cm –shown in dish/tin it has been cooked in & labelled with main ingredients.
- 57 \* FOUR CORONATION CUPCAKES **decorations must be made by the exhibitor.**
- 58 \* A PLATE OF 6 GINGER BISCUITS
- 59 \* FOUR SAUSAGE ROLLS 10cm long
- 60 CAKE TO SPECIFIED RECIPE (*See schedule*)

**NB:** Preserves should show the date of preparation.

- 61 ONE JAR OF FRUIT JELLY
- 62 ONE JAR OF STRAWBERRY JAM
- 63 ONE JAR OF MARMALADE
- 64 ONE JAR OF CHUTNEY – at least 3 months old, with full list of ingredients.
- 65 ONE JAR OF PICCALILLI

### Novices' classes: (*See rules on back of entry form*)

- 66 THREE ONIONS (SETS OR SEEDS) dressed
- 67 THREE POTATOES (WHITE OR COLOURED)
- 68 THREE BEETROOT – Tops trimmed to approx. 7.5cm
- 69 THREE RUNNER BEANS
- 70 TWO COURGETTES
- 71 THREE CARROTS - Trimmed to approx. 7.5cm
- 72 \* THREE TOMATOES, ANY COLOUR NOT CHERRY displayed with calyx
- 73 \* DISH OF SOFT FRUIT – (9 Berries)
- 74 ANY ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 75 ANY SINGLE VEGETABLE NOT IN NOVICES' SCHEDULE
- 76 FLOWERS DISPLAYED IN A VASE FOR EFFECT

### Children's classes

- 77 A KING'S MINIATURE GARDEN IN A SEED TRAY
- 78 A BUNCH OF FLOWERS DISPLAYED IN A JAM JAR – foliage may be included
- 79 A PLANTED CHILD'S WELLIE
- 80 \* FOUR MINI PIZZAS
- 81 \* A GINGERBREAD CORONATION CROWN
- 82 A DINOSAUR MADE OF VEGETABLES
- 83 A PAINTING OF THE KING & QUEEN (A4 in size)
- 84 FOUR DECORATED FAIRY CAKES
- 85 A PAINTED STONE (The size of a small plate or less)
- 86 A MINATURE BUG HOTEL

### Photograph

- 87 PHOTOGRAPH OF WILDLIFE ON YOUR ALLOTMENT (adult) max. A5
- 88 PHOTOGRAPH OF YOUR FAVOURITE VEGETABLE (child) max. A5

### Prizes:

1 <sup>st</sup>	£3.00	2 <sup>nd</sup>	£2.00	3 <sup>rd</sup>	£1.00
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