

ALLOTMENT DATES FOR YOUR DIARY 2024



These are the proposed dates for these events. Saturday 15th June Harlow Hill Allotments Open Day Harlow Hill Allotments, Beckwith Avenue, Harrogate 10.00am - 1.00pm

> Wednesday 19th June Ripon Allotment Site judging

27th & 28th June Harrogate Allotment Site Judging

Sunday 28th July Open Day at Pine Street Allotments, Pine Street, off Rawson Street, Harrogate from 10:00am – 1.00pm.

Sunday 11th August Knaresborough Allotments Stockwell Road Open Day in FEVA

> Saturday 17th August Ripon Allotments Stall on Ripon Market

Saturday 17th August Starbeck Flower & Vegetable Show, Starbeck Methodist Church Hall, 11.30am – 3.00pm

Sunday 18th August HDAF Allotment Show Sun Pavilion, Valley Gardens, Harrogate 11am – 4.00pm

Sunday 1st 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 18th August 2024 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 OPEN COUNTRY



HARROGATE & DISTRICT ALLOTMENT FEDERATION

63rd ANNUAL SHOW

The Sun Pavilion, Valley Gardens Sunday 18th August 2024 11.00am – 4.00pm

Judges:

Mr J Lofthouse	Mr R Brownbridge	Mrs J Binns	Mr N. Smith
Veg & Fruit	<i>Flowers</i>	Cakes	Competition
Mrs D Best	MrsJC		Mr M Hutchinson
Preserves	Children & P		Novelty

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

- entries £4.00 per adult, £2.00 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 8th August 2024. 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.

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



CLASS 60 'CAKE TO A SPECIFIED RECIPE'

SUMMER FRUIT DRIZZLE CAKE

Ingredients

- 2 large eggs
- 2 tsp vanilla extract

175g fruit, stoned and diced weight.

- 140g granulated sugar
- 1-2 tbsp citrus juice lemon, lime or orange
- 175g very soft butter, plus extra for greasing
- 175g golden caster sugar
- 250g self-raising flour



Method

- 1. Heat oven to 180C/160C fan/gas 4. Grease a 900g/2lb loaf tin and line the base and ends with a long strip of baking parchment.
- Put the butter, caster sugar, flour, eggs and vanilla extract into a large bowl and beat with an electric hand mixer for 5 mins until pale and creamy – the mixture will be very thick.
- 3. Spread one-third of the cake mix into the tin, then scatter over 50g of the fruit. Carefully dot and spread another third of the cake mix on top, and scatter with another 50g fruit. Finally dot the rest of the cake mix over and gently spread with the back of a spoon.
- 4. Bake for 1 hr, until an inserted skewer comes out clean.
- 5. Poke the cake all over with a skewer. Put remaining 75g fruit into a bowl with the granulated sugar. Stir in 1 tbsp of the citrus juice first with a fork, mashing a little of the fruit as you go. If it's a bit dry, add a splash more juice and spoon over the cake.
- 6. Leave in the tin until the cake is cool and the topping is set and crisp.

(BBC Good Food Recipe)

Good luck to all competitors.

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 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.

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

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

TROPHIES AND AWARDS

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 2nd Most Points – Vegetables/Flowers Claro Road - Best Allotmenteer

> Best Exhibit - Vegetables Best Exhibit - Flowers Best Exhibit - Cakes Best Exhibit - Preserves Best Exhibit - Novice Best Exhibit in Show Top Trav 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:

- TOP TRAY (See rules) 1
- 2 THREE ONIONS - GROWN FROM SETS dressed
- 3 THREE ONIONS - SPRING GROWN dressed
- THREE ONIONS Under 227g dressed 4
- 5 * SIX SHALLOTS - dressed
- THREE CARROTS Tops trimmed to approx. 7.5cm 6
- 7 FOUR POTATOES WHITE - (NO COLOUR)
- FOUR POTATOES COLOURED 8
- 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
- THREE COURGETTES Maximum 20cm 14
- 15 PAIR OF MARROWS - Not exceeding 35.5cm
- SIX TOMATOES OTHER THAN CHERRY Any colour, displayed with calyx 16 *
- 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)
- THREE SPRAYS OF CHRYSANTHEMUMS 32
- 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 DAHILIAS - MIXED- Any type or size
- 41 THREE DAHLIAS - CACTUS / SEMI CACTUS - Any size
- 42 THREE DAHLIAS - DECORATIVE - Any size
- THREE DAHLIAS POMPON up to 5.5 cm in diameter 43
- 44 ONE LARGE OR GIANT DAHLIA
- 45 VASE OF THREE ROSES
- LADY'S SPRAY 46
- 47 GENTLEMAN'S BUTTONHOLE
- A SINGLE ROSE Supply own container 48
- 49 ARRANGEMENT IN A BASKET ON A PARISIAN OLYMPIC THEME: to include any of the following: flowers, fruit, vegetables, herbs, foliage. (Max. area 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 TARTE TATIN approx. 20cm - presented on a plate
- 53 * FOUR PIECES OF CHOCOLATE TRAY BAKE
- 54 * FOUR PLAIN SCONES
- 55 FOUR WHOLEMEAL BREAD ROLLS
- 56 VEGETARIAN QUICHE approx. 20cm - shown in dish/tin it has been cooked in & labelled with main ingredients.
- 57 * FOUR OLYMPIC CUPCAKES decorations must be made by the exhibitor.
- 58 * A ROUND OF SHORTBREAD - 20 -24cm
- 59 * FOUR SAUSAGE ROLLS
- 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 RASPBERRY JAM
- 63 ONE JAR OF CITRUS MARMALADE
- 64 ONE JAR OF CHUTNEY – at least 3 months old, with full list of ingredients.
- 65 ONE JAR OF PICKLED BEETROOT

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 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

Prizes:

1 st

- 81 A GINGERBREAD EIFFEL TOWER
- 82 A BOAT MADE OF VEGETABLES
- 83 A PAINTING OF A SPORTS PERSON (A4 in size)
- 84 FOUR DECORATED FAIRY CAKES

£3.00

- 85 A PAINTED STONE (The size of a small plate or less)
- 86 A TREE GROWN FROM SEED - presented in a plant pot.

Photograph

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

2nd

For information on exhibiting see Advice, Hints & Tips on the HDAF website www.thehdaf.co.uk

£2.00

3rd

£1.00