



## ALLOTMENT DATES FOR YOUR DIARY 2019



**Thursday 27<sup>th</sup> June & Friday 28<sup>th</sup> June**  
Allotment Site Judging

**Saturday 13<sup>th</sup> July**  
Knaresborough Horticultural Society 2019 Summer Show at COGS, Knaresborough

**Sunday 28<sup>th</sup> July**  
Open Day at Pine Street Allotments,  
Pine Street, off Rawson Street, Harrogate from 10:00am – 1.30pm.

**Sunday 11<sup>th</sup> August**  
Knaresborough Allotments Stockwell Road Open Day in FEVA

**Saturday 17<sup>th</sup> August**  
Ripon Allotments Stall on Ripon Market

**Saturday 17<sup>th</sup> August**  
Starbeck Flower & Vegetable Show,  
Starbeck Methodist Church Hall, 11.30am – 3.00pm

**Sunday 18<sup>th</sup> August**  
Annual Allotment Show  
Sun Pavilion, Valley Gardens, Harrogate 11am – 4.00pm

**Sunday 1<sup>st</sup> September**  
Ripon City Allotment Society's Horticultural Show  
Ripon Racecourse – opens to public at 1.00 pm

**Saturday/Sunday 19<sup>th</sup> / 20<sup>th</sup> October**  
Knaresborough Horticultural Society Late Show  
at Countryside Live, Great Yorkshire Showground

*Please come along and support your local Allotments*

## HARROGATE & DISTRICT ALLOTMENT FEDERATION



In partnership with  
**Harrogate**  
BOROUGH COUNCIL

## ~ SHOW SCHEDULE ~

**Sunday 18<sup>th</sup> August 2019**  
**11.00am – 4.00pm**

**Show exhibits on display once judging is completed**  
**Presentation of Trophies at 3.45pm**

**Sun Pavilion, Valley Gardens**

**Raising funds for**  
**HENSHAWS**

**“Ask the Expert” 1.30pm – 2.30pm**  
**with Chris Beard and Joe Lofthouse**



The Sun Pavilion, Valley Gardens

Sunday 18<sup>th</sup> August 2019

11.00am – 4.00pm

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<b>Judges:</b> Mr J Lofthouse <i>Vegetables &amp; Fruit</i>	Mr R. Brownbridge <i>Flowers</i>	Mrs A. Kent <i>Cakes</i>
Mrs J. Morrow <i>Preserves</i>	Mrs J Connell <i>Children</i>	Mr M Hutchinson <i>Novelty</i>

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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 8<sup>th</sup> August 2019**
- no entries will be accepted after this date
- only one exhibit per class
- all exhibits must be grown or made by the exhibitor
- 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.

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

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**\*\*Please note that setting up will not start until 8.30am – you will not be allowed in beforehand**

Good luck to all competitors



**Jam Swiss Roll**

**INGREDIENTS**

- 110g self-raising flour
- 1 level teaspoon baking powder
- 50g spreadable butter
- 2 large eggs
- 110g golden caster sugar, plus a little extra
- 1 teaspoon vanilla extract

**For the filling and topping:**

- 3-4 tablespoons jam
- caster sugar to finish



**METHOD**

1. Pre-heat the oven to 200°C, gas mark 6
2. Grease a 20cm by 30cm Swiss Roll tin and line it with a single sheet of baking parchment so that it comes up 2.5cm above the edge of the rim
3. Sift the flour and baking powder into a roomy mixing bowl.
4. Add the butter, eggs, caster sugar and vanilla extract, then mix to a smooth creamy consistency for about one minute.
5. Next, spread the mixture evenly in the prepared tin with the back of a tablespoon
6. Bake it near the centre of the oven for 14–15 minutes or until it feels springy in the centre.
7. Place some baking paper on a work surface and sprinkle with caster sugar, before upending the sponge from the tin and peeling off the baking paper. Neaten the edges and leave to cool.
8. Spread with the jam and roll carefully. Neaten up the ends with a knife.
9. Dust with a little more caster sugar before serving.

(Recipe from Delia Smith)

# TROPHIES AND AWARDS

## 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.

## 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 Best Exhibit - Vegetables  
MRS ALFRED BRETT TROPHY Best Exhibit - Flowers  
SOCIETY TROPHY Best Exhibit - Cakes/ Preserves  
THE RON FRY CUP Best Exhibit - Novice  
HARLOW CARR CUP Best Exhibit in Show  
MARJORIE AIRD TRAY Top Tray  
MARJORIE AIRD VASE Top Vase  
CHILDRENS' CUP (Sponsored by Harlow Hill) Most Points - Child  
BUPA CARE HOMES Most Points - Novice  
JOHN ANGUS MCKAY SHIELD Most Points - Vegetables  
ODDY WILSON TROPHY Most Points - Flowers  
F CLARK SWEET PEAS TROPHY Most Points - Cakes/Preserves  
PROFESSIONAL GARDENERS' CUP Most Points in Show  
HARROGATE BOROUGH COUNCIL Best Plot - Harrogate in Bloom  
EDGAR SCHOLEY SHIELD Best Allotment Site

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

**Presentation of Trophies will be made at 3.45pm,  
followed by the raffle and sale of produce.**

## 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
- 18 SIX RUNNER BEANS
- 19 ONE CUCUMBER
- 20 TWO SWEET PEPPERS
- 21 A JAM JAR OF MIXED CULINARY HERBS
- 22 ANY 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 20cm diameter or greater
- 45 VASE OF THREE ROSES – ANY VARIETY
- 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 (Maximum size 45cm)
- 50 FLORAL MINIATURE – Not more than 7.5cm in diameter & height

### Cakes and preserves:

NB: (i) All cake decorations should be made by the exhibitor.

(ii) Preserves should show the date of preparation.

- 51 ONE PLUM PIE 20cm
- 52 \* FOUR PIECES OF FLAPJACK
- 53 \* FOUR PLAIN SCONES
- 54 A BREAD PLAIT
- 55 VEGETARIAN QUICHE 20cm –shown in dish/tin it has been cooked in & labelled with main ingredients.
- 56 \* FOUR BUTTERFLY BUNS
- 57 A BAKEWELL TART 20cm
- 58 \* FOUR SAUSAGE ROLLS – SHORTCRUST PASTRY 10cm
- 59 CAKE TO SPECIFIED RECIPE (*See schedule*)
- 60 A CELEBRATORY CAKE on a 45cm cake board
- 61 ONE JAR OF FRUIT JELLY
- 62 ONE JAR OF STRAWBERRY JAM
- 63 ONE JAR OF MARMALADE
- 64 ONE JAR OF CHUTNEY

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

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

### Children's classes

- 76 MINIATURE ALLOTMENT GARDEN IN A SEED TRAY
- 77 A BUNCH OF FLOWERS DISPLAYED IN A JAM JAR – foliage may be included
- 78 DISPLAY OF FLOWER HEADS IN WET SAND
- 79 \* FOUR MINI PIZZAS
- 80 \* A GINGERBREAD PERSON
- 81 A BICYCLE MADE OF VEGETABLES
- 82 PAINTING WITH A GARDEN THEME (A4 in size)
- 83 AN EDIBLE NECKLACE
- 84 MOST MIS-SHAPEN VEGETABLE
- 85 A PAINTED STONE (The size of a small plate or less)
- 86 A SUNFLOWER HEAD

### Photograph

- 87 PHOTOGRAPH FROM YOUR ALLOTMENT (adult) max.A5
- 88 PHOTOGRAPH FROM YOUR ALLOTMENT (child) max. A5

### Family Class (Free entry – 1 entry per family)

- 89 WE'RE ALL GOING ON A BICYCLE RIDE – AN ARRANGEMENT USING A BICYCLE PART to include flowers, fruit and/or vegetables (Max. size 45cm)

### Prizes:

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