

barnet allotment federation

GENERAL COMPETITION RULES FOR 2017

BARNET ALLOTMENT FEDERATION

HORTICULTURAL SHOW 2016

SUNDAY AUGUST 20th 12.00 – 5.30

RATHBONE ALLOTMENTS PAVILION

RYALLS COURT

OAKLEIGH ROAD SOUTH

N20 0RY



SATURDAY 19th AUGUST

SETTING UP OF HALL: 12 noon - 2pm

STAGING: 2pm - 7pm

SUNDAY 20th AUGUST

LATE STAGING * 9am - 10am

JUDGING: 10.30am - 12.00 noon

SHOW OPEN FOR VIEWING OF EXHIBITS: 12 noon – 3.30pm

PRIZEGIVING & AUCTION: 3.30pm - 5.30pm

* subject to space

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1. Classes in Vegetables, Fruit, Cut Flower, Potted Plants, Domestic, are open to all Federation allotment holders and their immediate families* who wish to submit exhibits.

**The allotment holder, their spouse, children, parents and grandparents only*

2. All exhibits presented for competition must be the property of the exhibitor, and have been in their possession for at least ONE month prior to the Show. All exhibits must be the sole effort of the exhibitor.
3. A JUNIOR for the purpose of this show is a child under sixteen years of age on 1st August 2017. JUNIORS' ages must be shown on entry forms. JUNIORS may enter adult classes, where no JUNIOR class is specified.
4. Judging will be by independent judges. **THE JUDGES' DECISION IS FINAL.** The Organisers reserve the right to decide any other points in dispute, and may refuse any entry, and, in the event of such refusal, is not required to give any reason or explanation. All exhibits will be judged in accordance with the handbook of the relevant specialist society.
5. In any competition, any complaint, other than against the decision of the judge, must be made in writing with a deposit of £5 sterling before 3pm Sunday 20th August 2017; Deposit will be refunded if the complaint is upheld.
6. The exhibition area will close to the general public immediately after the completion of the prize-giving to allow exhibitors to remove their exhibits from the show bench in preparation for the auction which follows the prizegiving. Any item remaining on the show bench which has not been reserved will be auctioned. Exhibits can be removed from the exhibition area after closure.
7. Entry forms should be sent by post or email before 6pm Wednesday 16th August 2017. By post to 39 Asmunds Hill, NW11 6EX – by email to barnetallotmentfederation@gmail.com. RESERVED items must be clearly marked on the entry form. Cheques sent by post in payment of entry fees or donations should be crossed and made payable to **BARNET ALLOTMENT FEDERATION.**
8. Whilst all reasonable precautions will be taken for the safety of exhibits, competitors are reminded that valuable articles should not be used in displays, or if used, should be covered by your household insurance.

9. Entry fees:

Adult Classes: **6 entries £2.50**

Single entry **50p**

Junior Classes: **Free**

10. **No exhibitor may be awarded more than one money prize in any one class.**

10a. Points in all classes to count towards special awards and certificates.

	POINTS	ADULT	JUNIOR		POINTS	ADULT	JUNIOR
FIRST	6 points	£2.00	£1.00	VHC	3 points	certificate	certificate
SECOND	5 points	£1.50	£0.75	HC.	2 points	-----	certificate
THIRD	4 points	£1.00	£0.50	C.	1 points	-----	certificate

Donated items may be awarded in place of monetary prize.

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11. No exhibitor may make more than 2 entries per class but more than one member of the same household may enter the same class.
12. Exhibits MUST BE correctly named or mark 'Name unknown' on the cards provided. Failure to do so may result in the judge awarding an NOT ACCORDING TO SCHEDULE (NAS).
13. All exhibits must be exhibited in a clean state, and displayed on doilies, paper plates, or in vases, etc. (as appropriate) supplied by the organisers.
14. TIMINGS:

Entries forms to be received by	Wednesday 16th August before 6pm
Setting up	Saturday 19 th 12pm – 2pm
Staging will be from	Saturday 19 th August from 2pm to 7pm
	Sunday 20th August from 9am to 10am
Sunday staging is only for entries registered and paid for on Saturday. However, late entries may be accepted by the organiser, subject to available space.	
Judging will take place	Sunday 20 th August from 10.30am to 12 noon.
Collection of prize money	from 3pm onwards
Show open for viewing of exhibits	from 12 noon to 3.30pm
Prize giving & auction	from 3.30pm onwards
15. Only persons authorised by the organiser may remain in the exhibition area during the judging.
16. Prize money not collected by 5.30 on Sunday 20th August will be regarded as a donation to the Barnet Allotment Federation.
17. Additional rules are contained within the Division details.

SPECIALS - DIVISION 'B'

ALLOTMENT SOCIETY DISPLAY. (NON-COMPETITIVE and FREE ENTRY) Allotment Societies in the Borough of Barnet are invited to provide a display of allotment grown flowers, vegetables, fruit and jams, wines etc. made from allotment produce, and any items appertaining to allotment gardening. (i.e. photographs of sites, mugs, etc.). Containers etc. are to be supplied by the Society. The display must be contained within an area of one table which will be provided.

VEGETABLES - DIVISION 'C'

- | | | |
|----|--------------------------|-------------------------------------|
| 21 | VEGETABLES ON A PLATE | 4 of the same vegetable |
| 22 | CHILLI - HOT | Qty 3 |
| 23 | SPRING ONION | Qty 6 |
| 24 | A COLLECTION OF ONIONS | 4 over 250g. 4 under 250g. Dressed. |
| 25 | TRUG of MIXED VEGETABLES | Not less than 6 varieties. |
| 26 | BEANS, Runner | Qty 6 |

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26a	BEANS, Other	Qty 6
27	BEETROOT, Globe and cylindrical	Qty 3 with 75mm of foliage and clean tap root.
28	CABBAGES, Green, red or Savoy	Qty 2 one variety with 75mm of clean stalk.
29	CARROTS, Long, pointed, intermediate	Qty 3 with 75mm of foliage.
30	CUCUMBERS, House or frame	Qty 2
31	LETTUCE	Qty 2 with clean root attached.
32	COURGETTES	Qty 2 not exceeding 30cm in length.
32a	SQUASHES	Qty 2
33	ONIONS	Qty 4 under 250g, dressed.
34	RADISHES	Qty 5
35	GARLIC	Qty 3
36	POTATOES, White or coloured	Qty 3 one cultivar only.
37	PARSNIPS	Qty 2
38	HERBS	1 vase of 3 kinds
39	SWEETCORN	Qty 2 with silks and green husk attached.
40	TOMATOES, Medium with calyces	Qty 4 approximately 65mm diameter.
41	TOMATOES, Small with calyces	Qty 10 Not exceeding 35mm diameter.
42*	ANY OTHER VEGETABLE	Not mentioned above. Qty as per RHS Show handbook
43	JUNIOR CLASS Ugliest Vegetable	Qty 1
44	JUNIOR CLASS Funniest Vegetable	Qty 1
45	JUNIOR CLASS Largest Dock Leaf	Qty 1
46	JUNIOR CLASS Allotment or garden in a seed tray	

* No limit to the number of entries per exhibitor

VEGETABLE AWARDS

BEST EXHIBIT (ADULT)

RITA LEVY CUP

BEST EXHIBIT (JUNIOR)

MUSWELL HILL RECORD CUP

MOST POINTS (ADULT)

CERTIFICATE

MOST POINTS (JUNIOR)

CERTIFICATE

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NON COMPETITIVE VEGETABLE CLASS FOR SHOW NOVICES/NEW PLOTHOLDERS

49	LONGEST RUNNER BEAN	Qty 1
50	HEAVIEST MARROW	Qty 1
51	MOST TOMATOES ON A TRUSS	Qty 1 truss
52	MOST CURRANTS ON A SINGLE SPRIG	Qty 1 sprig
53	BIGGEST SUNFLOWER HEAD	Qty 1
54	HEAVIEST ONION	Qty 1
55	MOST POTATOES FROM SINGLE TUBER	In a bucket/container
56	SCARECROW	Qty 1
57	COMPOST	In a container

FRUIT - DIVISION 'D'

All fruit classes to be displayed on appropriate sized paper plates.

61	APPLES, Cooking	Qty 3 with stalks attached.
62	APPLES, Dessert	Qty 3 with stalks attached.
63	BLACKBERRIES	Qty 12 with husk attached.
64	PLUMS	Qty 4 with stalks attached.
65	RASPBERRIES	Qty 12 with husk attached.
66	FIGS	Qty 3 with stalks attached.
67	PEARS	Qty 3 with stalks attached.
68*	ANY OTHER FRUIT	Not mentioned above. i.e. damsons, grapes, peaches, etc.
69	JUNIOR CLASS - A PLATE OF FRUITS	Sufficient to fill a 23cm (9in) plate

* No limit to the number of entries per exhibitor

FRUIT AWARDS

BEST EXHIBIT (ADULT)

BEST EXHIBIT (JUNIOR)

MOST POINTS (ADULT)

MOST POINTS (JUNIOR)

BREWER CUP

RANDALL CUP

CERTIFICATE

CERTIFICATE

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CUT FLOWER - DIVISION 'E'

90	SHRUBS IN BLOOM	5 stems
91	CHRYSANTHEMUMS	5 stems. Any variety
93	DAHLIAS	One vase of 5 blooms. Mixed
94	DAHLIAS	One vase of 5 blooms. One variety.
95	ROSE	1 single stem
96	PELARGONIUMS (GERANIUMS)	One vase of 3 stems. One or more varieties.
97	VASE OF ANY CUT FLOWERS	Not specified above.
98	JUNIOR FLOWERS	Wild flowers in a teacup
99	JUNIOR FLOWER	Largest sunflower head – 1

CUT FLOWER AWARDS

BEST EXHIBIT (ADULT)

CONSTABLE ROSE BOWL

BEST EXHIBIT (JUNIOR)

HALSTEAD CUP

MOST POINTS (ADULT)

CERTIFICATE

MOST POINTS (JUNIOR)

CERTIFICATE

POTTED PLANTS - DIVISION 'F'

120	HERBS	One variety in a pot
121	PELARGONIUMS (GERANIUMS)	In flower
122	FUCHSIA	In flower
125	CACTUS or SUCCULENT	Any size pot
128	POT PLANT IN FLOWER	Not mentioned above, un-restricted size.
129	POT PLANT FOR FOLIAGE	Not mentioned above, un-restricted size.
130	JUNIOR - POT PLANT - FOLIAGE	You have cared for.
131	JUNIOR - POT PLANT – FLOWER	You have cared for.

POTTED PLANT AWARDS

BEST EXHIBIT (ADULT)

INTER SOCIETY FLORAL ART

BEST EXHIBIT (JUNIOR)

CERTIFICATE

MOST POINTS (ADULT)

CERTIFICATE

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MOST POINTS (JUNIOR)

CERTIFICATE

DOMESTIC - DIVISION 'G'

All exhibits in classes 141 to 144 are to be in 1lb/453 gram jars, have a clear cover, and be named and dated.

Classes 145 to 148 and 152 and 153 are to be exhibited on paper plates supplied by the organisers.

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|-----|---|---|
| 141 | One jar of home made seed or stone fruit jam. | |
| 142 | One jar of home made fruit jelly. | |
| 143 | One jar of home made orange marmalade. | |
| 144 | One jar of home made chutney or pickle with vinegar proof seal. | |
| 145 | Men's Bake (e.g. tray bake or cake made to recipe provided – see last sheet) | |
| 146 | Six home made plain scones. | |
| 147 | Vegetable quiche (and/or cake incorporating produce e.g. courgette/carrot cake/apple cake, etc) | |
| 148 | One home-made Victoria Sponge - butter or jam filling. | |
| 149 | One home-made apple pie on exhibitors own receptacle. (Maximum size 10"). | |
| 150 | Three vegetable canapés. | |
| 151 | Homemade Wine | 1 bottle |
| 152 | Homemade Beer | 1 bottle |
| 153 | JUNIOR (under 12 years old) | 3 Decorated shop-bought biscuits or cup cakes |
| 154 | JUNIOR (12 to 16 years old) | Six fruit scones |
| 155 | JUNIOR (under 7 years old) | 1 Painted egg |

DOMESTIC AWARDS

BEST EXHIBIT (ADULT)

W. R. V. S. CUP

BEST EXHIBIT (JUNIOR)

JUNIOR CHEF CUP

MOST POINTS (ADULT)

CERTIFICATE

MOST POINTS (JUNIOR)

CERTIFICATE

DONATED EXHIBITS WILL BE AUCTIONED AT THE END OF THE SHOW



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RECIPE FOR CHOCOLATE BROWNIES

375 g (12 oz) plain chocolate, broken into pieces	250 g (8 oz) caster sugar
250 g (8 oz) baking spread/vegetable oil	1 tsp vanilla extract
2 tsp instant coffee	90 g (3 oz) self-raising flour
2 tbsps hot water	175 g (6 oz) walnut pieces
2 eggs *	250 g (8 oz) plain chocolate chips

Step 1 Grease a 30 x 23 cm (12 x 9 in) roasting tin, line the base with greaseproof paper, and grease the paper.

Step 2 Put the chocolate and baking spread in a bowl and sit the bowl on top of a small saucepan of gently simmering water. Melt the chocolate slowly, then remove the bowl from the pan and let the chocolate cool.

Step 3 Put the coffee in another bowl, pour in the hot water, and stir to dissolve. Add the eggs, sugar, and vanilla extract. Gradually beat in the chocolate mixture. Fold in the flour and walnuts, then the chocolate chips.

Step 4 Pour the mixture into the prepared tin and bake in a preheated oven at 190°C (170°C fan, Gas 5) for about 40-45 minutes or until firm to the touch.

Step 5 Leave to cool in the tin, then cut into 24 pieces.

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RECIPE FOR LEMON DRIZZLE CAKE

3 large eggs *	Finely grated zest of 1 lemon
175 g (6 oz) self-raising flour	For crunchy lemon icing:
175 g (6 oz) caster sugar	50 g (2 oz) granulated sugar
175 g (6 oz) baking spread/vegetable oil	Juice of lemon
1½ level tsp baking powder	

Step 1 Grease and line a 2lb loaf tin

Step 2 In a large mixing bowl, beat together the eggs, flour, caster sugar, baking spread, baking powder and lemon zest until smooth and turn into the prepared tin.

Step 3 Bake in a preheated oven at 180°C, Gas 4 for about 45 minutes, or until golden brown, shrinking away from the side of the tin and springy to the touch.

Step 4 While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice and pour over the warm cake.

Step 5 Leave to cool a little and loosen the sides of the cake, then lift it out of the tin and present on a plate.

* If no eggs are used for Vegan recipe, please clearly indicate No Eggs.