

Loughton Horticultural Show 2019 Rules & Regulations

- Exhibitors may enter as many exhibits as they wish - but only 1 per class
- Junior and Secondary age groups may enter all classes
- Only exhibitors who rent an allotment, live, work or go to school or college in Loughton may enter
- The Committee reserve the right to refuse any entry
- Entry cards will be supplied from **9am** on the morning of the show for the placing of exhibits
- Every exhibit **must be staged by 11.30am and ready for judging by Midday**, at which time the hall will be cleared of all persons not officially engaged
- All trays, dishes, plates, vases, boxes etc. for exhibiting flowers, vegetables etc. to be provided by the exhibitor
- All exhibits shall be the recent and bona-fide property of the exhibitors and shall be grown, cultivated, created or made by the exhibitor
- The stewards will take due care of all exhibits but will not be responsible for loss or damage. Moving or re-arranging the exhibits must be carried out by or under the jurisdiction of the show manager
- All fruit and vegetables to be of uniform shape and size
- If the entries in any class do not match the judging criteria sufficiently the judges are not obliged to make awards
- Objections must be lodged with the show manager before the presentation of awards
- Judges will use their discretion when judging, remembering the entries may come from inexperienced exhibitors
- No exhibit may be removed from the hall until the completion of prize giving

All awards to be claimed on the day of the Show



Rules, Regulations and Entry Form Loughton Horticultural Show

Saturday 7 September 2019
at

The Murray Hall, Borders Lane, IG10 3SB
Doors Open at 9am for exhibitors and
2pm for public viewing
followed by the
Town Mayor's Best Allotment Awards
at 4pm

All donations to the Town Mayor's Charity



Loughton Horticultural Show 2019

Classes

Class No	Class Title
1	Cookery
1.1	1 x Jar of jam or preserve - label jars
1.2	1 x Jar of chutney, pickle or relish - label jars
1.3	Cake using named seasonal vegetables
1.4	8" Victoria Sponge cake – follow recipe below
Ingredients	
4 Eggs	
225g/8oz Caster sugar (plus extra for dusting the finished cake)	
225g/ 8oz Self raising flour	
2 tsp Baking powder	
225g/ 8oz Butter at room temperature (plus a little extra to grease the tin)	
Good quality strawberry or raspberry jam for the filling	
Method	
Preheat the oven to 180c/ 160c fan/ gas mark 4	
Grease and line two 20cm/ 8in sandwich tins. Rub a little butter inside the tins then line the bottom with a circle of baking paper.	
Break the eggs into a large mixing bowl then add the flour, sugar, baking powder and butter. Mix together until well combined using an electric hand mixer. Be careful not to over mix. The mixture should fall off a spoon easily.	
Divide the mixture evenly between the tins (you can weigh them for accuracy) Gently smooth the surface of the cakes.	
Bake the cakes on the middle shelf for approx 25mins however, check them after 20mins. The cakes are ready when they are golden brown and coming away from the edges of the tins (press them gently to check). They should be springy to the touch.	
Leave them to cool in their tins for 5mins. Run a rounded butter knife or pallet knife around the inside of the tins and carefully turn the cakes out onto a cooling rack.	
To assemble the cake, place one cake upside down onto a plate and spread with plenty of jam. Top with the second cake, top side up and sprinkle over some caster sugar.	
Present on a suitable cake stand.	

Class No	Class Title
1	Cookery
1.5	11 yrs and over 3 x Decorated cup cakes
1.6	10 yrs and under 3 x Decorated animal themed biscuits
2	Fruit
2.1	3 apples, one variety
2.2	3 pears, one variety
2.3	10 x soft fruit, any single variety
3	Vegetables
3.1	3 x beetroots of one variety
3.2	3 x carrots of one variety
3.3	3 x courgettes of one variety
3.4	3 x onions of one variety
3.5	3 x potatoes of one variety
3.6	5 x runner beans of one variety
3.7	2 x sweetcorn - including husk of one variety
3.8	3 x tomatoes of one variety
3.9	3 x unusual vegetables of one variety
3.10	Biggest marrow, pumpkin, squash
3.11	Collection of 5 vegetables (no more than 2 of each item, placed in a bowl/basket of choice)
3.12	Salad bowl of 5 different items, (no more than 2 of each item, placed in a bowl of choice)
4	Cut flowers
4.1	3 blooms Chrysanthemums
4.2	3 blooms Dahlias
4.3	3 blooms Roses
4.4	3 blooms other
4.5	5 mixed flower blooms
5	Floral arrangement (displayed on a white surface)
	<i>"Summer Arrangement" with Accessories</i>
5.1	Max 3ft (914mm) height, width and depth
5.2	<i>"Summer Arrangement"</i> in a petite container
6	Primary and Secondary School Classes
6.1	Funniest shaped fruit or vegetable
6.2	"Summer Holiday" created on a serving tray
6.3	Mini scarecrow suitable for a window box