

Helensburgh & Gareloch Horticultural Society  
Draft Schedule : 170th Annual Flower & Vegetable Show 2020

***Flowers and Shrubs***

Exhibitors are advised to note Classes marked \* Excluding dahlias, gladioli, roses and sweet peas,  
see Conditions of Entry no, 8

1	Three vases of dahlias, three blooms per vase
2	One vase of dahlias, mixed species/cultivar, five stems
3	Two vases of dahlias, two blooms per vase
4	One vase of sweet peas, six spikes, one species/cultivar
5	One vase of sweet peas, nine spikes, mixed species/cultivar
6	One vase of annuals, three species/cultivar*
7	One vase of annuals, same species/cultivar*
8	One vase annuals and foliage, mixed species/cultivar*
9	One vase herbaceous / perennials, three species/cultivar*
10	One vase of herbaceous/perennials, same species/cultivar*
11	Three vases of flowers cut from the garden, three different species/cultivar, one per vase *
12	One vase of gladioli, three spikes
13	One vase of gladioli, two spikes, same species/cultivar
14	One gladiolus
15	One liliun, specimen stem
16	One vase of roses, mixed species/cultivar
17	One vase of roses, three blooms, same species/cultivar
18	One rose, large-flowered specimen bloom, in a vase
19	One vase of mixed shrubs in flower
20	Two vases of shrubs in flower, one species per vase
21	One vase of mixed shrubs not in flower
22	Two vases of shrubs, not in flower, one species per vase

***Decorative***

Exhibitors are reminded that in classes 24, 25 and 27 all materials must be grown by the exhibitor( refer to  
Conditions of Entry section 3)

For Classes 23, and 26 'Party Time' and 'Secret Love' you may buy flowers

23	<b>"Party Time"</b> Table arrangement for a buffet, maximum70cm length 35 cm width 35 cm height
24	<b>'From the Garden Shrubbery'</b> - arrangement of homegrown mixed foliage in a jug
25	<b>'Tiny Treasures'</b> Petite arrangement not exceeding 25cm overall
26	<b>'Secret Love'</b> arrangement featuring roses with garden foliage
27	<b>Bowl of mixed floating flowers</b> , arranged for effect, no foliage

### ***Board Displays***

Exhibitors are reminded that boards are available from the Society if required or exhibitors may use their own.

28	Three blooms begonias, shown on board
29	One bloom begonia, shown on board
30	Three hybrid tea roses, shown on board
31	Six blooms carnations , shown on board
32	Six blooms calendulas sp., shown on board
33	Six blooms violas, shown on board
34	Six gladioli florets , shown on board
35	Six fuchsia florets, shown on board

### ***Pot Plants***

Exhibitors are asked to note that exhibits in classes 37, 39, 40, 43, 46 and 48 are to be displayed one behind the other in the space allowed of 60cm wide by 75 cm deep.

Classes 41, 42, and 43 one plant in each pot. All pots 20cm maximum

36	Collection of five Alpine plants of different species/cultivars. Container can be any shape, not exceeding 60cm by 60cm
37	Two pots of tuberous begonias in flower
38	One single stem begonia with two blooms

39	Two pots of pelargoniums in flower, one per pot: 20cm maximum
40	Two pot plants in flower, one per pot: 20 cm pot max
41	One pot plant in flower: 20cm pot max
42	One foliage plant: 20 cm pot max
43	Two foliage plants, one per pot: 20cm pot max
44	A trailing plant: 20cm pot max
45	Three cacti or succulents, one per pot
46	Four pot plants, mixed species/cultivar, one per pot: 20cm pot max
47	One fuchsia: 20cm pot max
48	A matching pair of fuchsias, one per pot:20cm pot max
49	A patio container: single tier
50	A hanging basket:35cm maximum ( basket size)

### **Vegetables**

Exhibitors are asked to note that in class 51 **only one cultivar of any vegetable may be used** unless otherwise stated. The number of each kind and the maximum points allowed are:

Twelve pods beans:	Runner .....18	Other.....15
Three beets	Long..... 18	Other.....15
Three carrots	Long.....20	Other .....18
Three onions.....20	Three parsnips..... 20	Two celery .....20
Twelve pea pods.....20	Two cauliflower ..... 20	Six potatoes .....20
Six tomatoes.....20	Three leeks .....20	Two marrows .....15
Three turnips.....15	Six shallots.....18	Two cabbages .....15

51	Collection of three different vegetables, garnishing allowed. On board not more than 90cm deep by 60 cm wide
52	Three onions grown from seed

53	Three onions grown from sets
54	One large onion
55	Six shallots ( red or yellow)
56	Six shallots( pear shaped)
57	Three turnips - any well-grown cultivar
58	Three blanch leeks
59	Three long carrots
60	Three carrots other than long pointed
61	Five potatoes : coloured
62	Five potatoes : white
63	Five salad potatoes
64	One head of cauliflower
65	One cabbage
66	Three courgettes
67	Three beetroot
68	One cucumber
69	Three stalks rhubarb, judged for quality
70	Any other vegetable
71	Six tomatoes
72	Twelve small-fruited tomatoes
73	A truss of tomatoes
74	Nine pods of French beans
75	Nine pods of peas
76	Six pods of broad beans
77	Nine pods of runner beans
78	One lettuce, any species/cultivar
79	One stock of parsley in pot
80	One vase of cut herbs, not more than six varieties
81	Salad bowl. Collection of 4 salad varieties ( small vase provided)

82	Container of different vegetable species/cultivars ( maximum six ) suitable for the kitchen ( container provided)
83	" Tattie Challenge" Three Charlotte seed potatoes grown in a potato bag, judged by weight. For growing and judging notes see Conditions of Entry 9

### **Novice Vegetable Section**

Open to exhibitors who have not previously won a 1st , 2nd or 3rd prize in the Vegetable Section

84	Display of four different vegetable species/cultivars ( container provided)
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### **Fruit**

85	Five cooking apples
86	Five eating apples
87	Five plums
88	Twelve raspberries
89	Any other fruit
90	Basket of mixed fruit, arranged for effect

### **Young People**

Age to be put on every card

**Age up to six years**

91	An egg-head with growing cress 'hair'
92	A miniature fairy-garden or dinosaur-garden in a soup plate with a flat rim ( not a soup bowl)
93	An A4 picture made with objects from the sea-shore
94	A decorated, ready made gingerbread man biscuit

### ***Ages seven to eleven years***

95	A creature made from vegetables
96	A painted natural stone animal or insect
97	A kitchen herb grown by you from seeds in a 10cm diameter pot
98	One home-made place mat, any craft
99	Three chocolate brownies

### ***Ages twelve to sixteen years***

100	A bee-friendly plant or plants growing in a re-cycled article. Maximum size of container 25cm height 25cm width 20cm depth
101	Garden seed-bomb with a list of the seeds that it contains
102	A piece of jewellery made from re-cycled materials
103	Three Melting Moments ( recipe provided)
104	A photograph of 'My Favourite Plant'

### ***Open to all young people under the age of sixteen years***

105. The head of a sunflower (please leave approx 7.5 cm of stem).

### ***Baking***

106	Three slices ( wedges) Classic Victoria Sponge cake - 20cm sandwich tins
107	Five cheese straws

108	Carrot cake baked in a a 2lb loaf tin
109	* Three Macaroon biscuits, recipe provided
110	*Three pieces of lavender shortbread, recipe provided

### ***Preserves***

Exhibitors are advised that clean, well-filled jars with screw tops are essential. No wax discs and film lids.

111	One jar mixed summer fruits jam
112	One jar orange curd
113	One jar caramelised onion chutney
114	One jar apple sauce
115	One jar three fruit marmalade- orange, lemon and lime

### ***Honey***

Exhibitors are advised that clean, well-filled jars with metal lids are essential

116	One jar set honey
117	One jar clear honey
118	Frame of honey ready for extraction

### ***Handcrafts***

Exhibitors are reminded to refer to Conditions of Entry section 7.

119	Gardener's tool belt
120	Patchwork tote bag
121	Knitted or crocheted wrist-warmers
122	Rotary-cutter pouch
123	Wind-chimes using re-cycled materials
124	Embellished fabric needle-case
125	Floral stitched brooch

### ***Photography***

Postcard size. Mounted not framed

126	"Buds, shoots and leaves"
127	'A Garden View'

### ***Allotments***

Robin Murray Trophy - Best allotment

### **Conditions of Entry**

3. Every competitor may be called upon to satisfy the Committee that the articles brought forward for competition are his/her bona-fide productions, and especially in regard to garden produce, have been under his/her management for the full time specified, i.e. eight clear weeks.
7. In the Home-craft section no article may be presented for competition if it has been previously shown at a Helensburgh Flower Show but such articles may be submitted for exhibition.
8. Flowers and Shrubs: *Gladiolus nanus primulinus* may be exhibited as a cut flower in classes 6,7,8,9 and 10  
Pot Plants: *Begonia Rex* and small pendulus begonias may be exhibited in classes 40, 41, 43, 44 and 46.
9. Class 83. "Tattie Challenge" Three Charlotte seed potatoes grown in a potato bag, judged by weight. Competitors intending to enter Class 83 should collect their seed potatoes and potato bag from Ardardan Allotments on Saturday 22nd February 11am - 12 noon. Names will be registered on collection and payment of a small charge for the seed potatoes and bag ( approx £2.50). Judging will take place on Saturday 15th August 12 noon - 2pm. Competitors to bring their full, undisturbed potato bag to the Ardardan Allotments where they will be tipped out and potatoes weighed. Competitor producing the greatest weight of potatoes in the bag is awarded the Grace McGeorge Trophy.



## Recipes

### \* Melting Moments

#### Ingredients

- 230 grams unsalted butter, room temperature
- 280 grams plain flour
- 60 grams icing or powdered sugar
- 4 level tablespoons custard powder\*

#### Vanilla buttercream Filling

- 115 grams (1/2 cup / 1 stick) unsalted butter, room temperature
- 375 grams (3 cups) icing or powdered sugar
- 1 teaspoon vanilla extract
- 3–4 tablespoons milk

#### Method

1. Preheat oven to 180 C (360 F). Line two baking trays with baking or parchment paper.
2. In a large mixing bowl, beat butter with an electric mixer for 1 minute or until creamy. Add flour, sugar and custard powder and beat until a soft cookie dough forms.
3. Roll roughly two teaspoons of cookie dough in your hands to form a ball and place on prepared tray. Repeat with remaining cookie dough. Press down on each cookie using a fork.
4. Bake cookies for approximately 12 minutes. Leave to cool slightly before transferring to a wire rack to cool completely.
5. To make the frosting, place butter in a large mixing bowl and beat with an electric mixer on medium speed until pale and creamy.
6. Add vanilla, half the sugar and one tablespoon of milk and beat until combined. Add the remaining sugar and another tablespoon of milk and beat until smooth.
7. If the frosting is too thick, add an extra tablespoon or two of milk.
8. Add buttercream to a piping bag fitted with a large round tip. Pipe buttercream onto one cookie. Add another cookie on top. Repeat with remaining cookies.

#### Notes

\*If you don't have custard powder, add 3 level tablespoons cornflour (corn starch) and 1 level tablespoon of icing sugar.

### Macaroons

1 or 2 baking trays, lined with rice paper a piping bag fitted with a 1.5cm plain tube (optional).

#### Ingredients

125g ground almonds

175g caster sugar

1tbsp cornflour

2 medium egg whites

1/2 2sp vanilla essence

10 split almonds or 1tbsp flaked almonds, to decorate

#### Method

1. Preheat the oven to 160°C/325°F/gas 3.
2. Mix the ground almonds with the sugar and cornflour in a large bowl. In another bowl, whisk the egg whites with the vanilla extract, using a fork, until just frothy.
3. Add the whites to the almond mixture and stir together with a wooden spoon until thoroughly combined, to make a stiff dough.
4. Spoon the mixture on to the lined baking trays in 10 mounds, spacing them very well apart. Gently spread out each mound to make a disc about 5cm across and 1.5cm high – they will spread in the oven. If you like, you can also pipe the mixture, using a piping bag fitted with a plain 1.5cm tube.

5. Set a split almond in the centre of each round or scatter over the flaked almonds.
6. Bake the macaroons in the preheated oven for 20 to 25 minutes, until golden.  
Leave to cool on the trays, then carefully remove and store in an airtight container.

### **\*Lavender Shortbread**

#### **Ingredients**

- 50g caster sugar, plus extra for dusting
- 1tsp dried lavender flowers
- 100g butter, softened
- 150g plain flour

#### **Method**

- Put the lavender flowers and sugar in a food processor and blend until fine. Sieve.
- Add the butter and mix together, then add the flour, until the mixture forms a dough.
- Turn the dough onto a work surface, roll into a ball, wrap in clingfilm and chill for 30 minutes.
- Preheat the oven to 160°C/Fan140°C/gas mark 3. Roll out the dough on a lightly floured surface and cut into biscuit shapes.
- Dust with sugar and bake for 10-12 minutes until golden.