

Falkland Islands Horticultural Society

FLOWER, VEGETABLE

and

HOME PRODUCE SHOW

1979

Section A - POT PLANTS

These must be grown by the Exhibitor

Class

- | | |
|---|--|
| 1. Tagetes Erecta (<i>African Marigold</i>) | 8. Geranium |
| 2. Tagetes Patula (<i>French Marigold</i>) | 9. Pelargonium |
| 3. Begonia | 10. Petunia |
| 4. Begonia (miniature) | 11. Pot Plant (any annual not mentioned above) |
| 5. Cactus or Succulent | 12. Pot Plant (any perennial not mentioned above) |
| 6. Coleus or other ornamental foliage plant | 13. Tree Seedling (not exceeding 24" above soil level) |
| 7. Fern | |

Section B - CUT FLOWERS

These must be grown by the Exhibitor

Class

- | | |
|---|---|
| 1. Antirrhinum (<i>Snap Dragon</i>) (3) | 14. Gladiolus (3) |
| 2. Calendula (<i>English Marigold</i>) (3) | 15. Lathyrus (<i>Sweet Pea</i>) (6 stems) |
| 3. Campanula Medium (<i>Canterbury Bells</i>) (3) | 16. Lilium (<i>Lily</i>) (3) |
| 4. Candytuft (<i>Iberis</i>) (3) | 17. Linaria (<i>Toadflax</i>) (3 stems) |
| 5. Centaurea Cyanus (<i>Cornflower</i>) (6) | 18. Lupinus (<i>Lupin</i>) (3) |
| 6. Chrysanthemum (Annual Variety) (3) | 19. Matthiola (<i>Stock</i>) (3) |
| 7. Chrysanthemum Frutescens
(<i>Marguerite, Large Daisy</i>) (3) | 20. Papaver (<i>Poppy</i>) (3) |
| 8. Dahlia (3) | 21. Pelargonium (3) |
| 9. Dianthus Barbatus (<i>Sweet William</i>) (3) | 22. Rosa (<i>Rose</i>) (3) |
| 10. Dianthus Caryophyllus (<i>Carnation</i>) (3) | 23. Viola (<i>Pansy</i>) (3) |
| 11. Dianthus Deltoides/Sinensis (<i>Garden Pinks</i>) (3) | 24. Any Bulb, other than classed above (3 blooms) |
| 12. Eschscholtzia (<i>Californian Poppy</i>) (6) | 25. Any other outdoor Flower (3 blooms) |
| 13. Geranium (3) | 26. Any other indoor Flower (3 blooms) |

Section C - Flower Arrangements

Flowers not necessarily grown by the exhibitor

Class

1. An arrangement of flowers and foliage in vase or bowl. (*Suitable for a corner, niche or a side board*).
(*Judged by Public Ballot*)
2. Children's arrangement of flowers A. 8 years & under. B. 9 - 11 years C. 12 - 15 years.
Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Gym.
3. "Dinner Table" arrangement

Classes 2 and 3 will be judged

Section D - COLLECTIONS

Class

1. A collection of 8 kinds of outdoor Vegetables, but not more than 3 of any vegetable staged.
2. A collection of 3 kinds of Salad Vegetables, from the following —
One lettuce or cucumber, two tomatoes or beetroot, six spring onions or radishes.
3. Children's cookery (8 to 14 years).

Section E - VEGETABLES

These must be grown by the Exhibitor

— Judges may cut exhibits for examination —

Class

- | | |
|-----------------------------------|---|
| 1. 6 Broad Beans (unshelled pods) | 15. 3 Parsnips |
| 2. 3 Beetroot | 16. 6 Peas (unshelled pods) |
| 3. 1 Head of Cabbage (pointed) | 17. 5 Early Potatoes (Red variety) |
| 4. 1 Head of Cabbage (round) | 18. 5 Early Potatoes (White variety) |
| 5. 3 Carrots - stump | 19. 5 Maincrop Potatoes (Red variety) |
| 6. 3 Carrots - long | 20. 5 Maincrop Potatoes (White variety) |
| 7. 1 Cauliflower | 21. 12 Radishes (one bunch) |
| 8. 1 Cabbage Lettuce | 22. 3 Tomatoes |
| 9. 1 Cos Lettuce | 23. 1 Vegetable Marrow |
| 10. 1 Cucumber | 24. 3 White Turnips |
| 11. 3 Onions | 25. 3 Yellow Turnips |
| 12. 6 Shallots | 26. 3 Turnip Swedes |
| 13. 6 Spring Onions | 27. Any other Vegetable |
| 14. 6 Pickling Onions | |

Section F - FRUIT

These must be grown by the Exhibitor

Class

- | | |
|--------------------------------------|---|
| 1. Saucer of 24 Gooseberries (red) | 5. Saucer of Red Currants |
| 2. Saucer of 24 Gooseberries (green) | 6. Saucer of White Currants |
| 3. Saucer of Raspberries | 7. Saucer of Black Currants |
| 4. Saucer of 12 Strawberries | 8. Saucer of any other home-grown fruit |

Section G - HOME PRODUCE

— Judges may cut exhibits for examination and taste produce —

Class

- | | |
|---|--------------------------------------|
| 1. Home-made Butter (minimum $\frac{1}{4}$ lb.) | 21. Home-made Rich Fruit Cake |
| 1 a. " " Cheese (minimum $\frac{1}{4}$ lb.) | 22. Home-made Victoria Layer Cake |
| 2. 6 Fresh Hen Eggs | 23. Home-made Plain Sponge Cake |
| 3. Bottled Rhubarb | 24. Home-made Decorated Cake |
| 4. Bottled Gooseberries | 25. Any other home-made Cake |
| 5. Any other bottled fruit | 26. 1 Swiss Roll |
| 6. Jar of Rhubarb Chutney | 27. 6 Scones |
| 7. Any other Chutney | 28. 6 Plain Biscuits |
| 8. Jar of Rhubarb Jam | 29. 6 Fancy Biscuits |
| 9. Jar of Gooseberry Jam | 30. 6 Small Pastry Cakes |
| 10. Jar of Diddle-dee Jam | 31. 6 Small Plain Cakes |
| 11. Jar of Strawberry Jam | 32. 6 Small Fancy Cakes |
| 12. Jar of Raspberry Jam | 33. 6 Empanadas |
| 13. Jar of Diddle-dee Jelly | 34. 6 Sausage Rolls |
| 14. Jar of Gooseberry Jelly | 35. 1 Savoury Pie or Flan (any size) |
| 15. Jar of Red Currant Jelly | 36. 1 Loaf Wholemeal Bread |
| 16. Jar of Curd | 37. 1 Loaf of White Bread |
| 17. Jar of any other Preserve | 38. 1 Loaf of Currant Bread |
| 18. Jar of Marmalade | 39. Any other kind of Loaf |
| 19. Jar of Pickles (clear) | 40. 6 Yeast Buns |
| 20. Jar of Pickles (mustard) | 41. 12 Sweets of any kind |

PRIZES: For the exhibitor with the most points over all the classes in the Flower, Vegetable and Home Produce Show —

THE HASKARD CHALLENGE CUP AND PRIZE

For the exhibitor obtaining the most points in the Vegetable Classes —

AN ILLUSTRATED GARDENING BOOK

For the best collection of vegetables —

A SILVER CHALLENGE CUP

For the most outstanding exhibit in any of the Potato Classes —

A £1 SEED VOUCHER *presented by the Scottish Seed House*

MESSRS. ALEXANDER & BROWN

For the exhibitor obtaining the most points in the Home Produce Section —

A CHALLENGE CUP *presented by MRS. J. H. ASHMORE*

For the most popular Flower Arrangement —

A SILVER CHALLENGE BOWL *presented by MRS. E. J. WHITE*

For the most points in the Flower Section —

A CHALLENGE CUP *presented by MRS. E. G. LEWIS*

CASH PRIZES:

		<i>1st prize</i>	<i>2nd prize</i>	<i>3rd prize</i>
SECTIONS A, B, E, F and G	40 p	25 p	15 p
SECTIONS C and D	80 p	55 p	30 p

CAMPERS: Please send your exhibits to "HORTICULTURAL SHOW" STANLEY. Each entry must be accompanied by a 5p entry fee. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any particular person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS: There are no entry forms to bother about: at Show time just bring your exhibits to the GYMNASIUM with 5p for each entry.

YOU ARE NOT LIMITED TO
ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE

Falkland Islands Horticultural Society

FLOWER, VEGETABLE, HOME PRODUCE

and

GARDENS SHOW 1980

Section A - POT PLANTS

These must be grown by the Exhibitor

Class

- | | |
|---|--|
| 1. Tagetes Erecta (<i>African Marigold</i>) | 8. Geranium |
| 2. Tagetes Patula (<i>French Marigold</i>) | 9. Pelargonium |
| 3. Begonia | 10. Petunia |
| 4. Begonia (miniature) | 11. Pot Plant (any annual not mentioned above) |
| 5. Cactus or Succulent | 12. Pot Plant (any perennial not mentioned above) |
| 6. Coleus or other ornamental foliage plant | 13. Tree Seedling (not exceeding 24" above soil level) |
| 7. Fern | |

Section B - CUT FLOWERS

These must be grown by the Exhibitor

Class

- | | |
|---|---|
| 1. Antirrhinum (<i>Snap Dragon</i>) (3) | 14. Gladiolus (3) |
| 2. Calendula (<i>English Marigold</i>) (3) | 15. Lathyrus (<i>Sweet Pea</i>) (6 stems) |
| 3. Campanula Medium (<i>Canterbury Bells</i>) (3) | 16. Lilium (<i>Lily</i>) (3) |
| 4. Candytuft (<i>Iberis</i>) (3) | 17. Linaria (<i>Toadflax</i>) (3 stems) |
| 5. Centaurea Cyanus (<i>Cornflower</i>) (6) | 18. Lupinus (<i>Lupin</i>) (3) |
| 6. Chrysanthemum (Annual Variety) (3) | 19. Matthiola (<i>Stock</i>) (3) |
| 7. Chrysanthemum Frutescens
(<i>Marguerite, Large Daisy</i>) (3) | 20. Papaver (<i>Poppy</i>) (3) |
| 8. Dahlia (3) | 21. Pelargonium (3) |
| 9. Dianthus Barbatus (<i>Sweet William</i>) (3) | 22. Rosa (<i>Rose</i>) (3) |
| 10. Dianthus Caryophyllus (<i>Carnation</i>) (3) | 23. Viola (<i>Pansy</i>) (3) |
| 11. Dianthus Deltoides/Sinensis (<i>Garden Pinks</i>) (3) | 24. Any Bulb, other than classed above (3 blooms) |
| 12. Eschscholtzia (<i>Californian Poppy</i>) (6) | 25. Any other outdoor Flower (3 blooms) |
| 13. Geranium (3) | 26. Any other indoor Flower (3 blooms) |

Section C - Flower Arrangements

Flowers not necessarily grown by the exhibitor

Class

1. An arrangement of flowers and foliage in vase or bowl. (*Suitable for a corner, niche (Judged by Public Ballot) or a side board.*)
2. Children's arrangement of flowers A. 8 years & under. B. 9 - 11 years C. 12 - 15 years. Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Gym.
3. "Dinner Table" arrangement

Classes 2 and 3 will be judged

Section D - COLLECTIONS

Class

1. A collection of 8 kinds of outdoor Vegetables, but not more than 3 of any vegetable staged.
2. A collection of 3 kinds of Salad Vegetables, from the following —
One lettuce or cucumber, two tomatoes or beetroot, six spring onions or radishes.
3. Children's cookery (8 to 14 years).

Section E - VEGETABLES

These must be grown by the Exhibitor

— Judges may cut exhibits for examination —

Class

- | | |
|-----------------------------------|---|
| 1. 6 Broad Beans (unshelled pods) | 15. 3 Parsnips |
| 2. 3 Beetroot | 16. 6 Peas (unshelled pods) |
| 3. 1 Head of Cabbage (pointed) | 17. 5 Early Potatoes (Red variety) |
| 4. 1 Head of Cabbage (round) | 18. 5 Early Potatoes (White variety) |
| 5. 3 Carrots - stump | 19. 5 Maincrop Potatoes (Red variety) |
| 6. 3 Carrots - long | 20. 5 Maincrop Potatoes (White variety) |
| 7. 1 Cauliflower | 21. 12 Radishes (one bunch) |
| 8. 1 Cabbage Lettuce | 22. 3 Tomatoes |
| 9. 1 Cos Lettuce | 23. 1 Vegetable Marrow |
| 10. 1 Cucumber | 24. 3 White Turnips |
| 11. 3 Onions | 25. 3 Yellow Turnips |
| 12. 6 Shallots | 26. 3 Turnip Swedes |
| 13. 6 Spring Onions | 27. Any other Vegetable |
| 14. 6 Pickling Onions | |

Section F - FRUIT

These must be grown by the Exhibitor

Class

- | | |
|--------------------------------------|---|
| 1. Saucer of 24 Gooseberries (red) | 5. Saucer of Red Currants |
| 2. Saucer of 24 Gooseberries (green) | 6. Saucer of White Currants |
| 3. Saucer of Raspberries | 7. Saucer of Black Currants |
| 4. Saucer of 12 Strawberries | 8. Saucer of any other home-grown fruit |

Section G - HOME PRODUCE

Items limited to two entries per person per class

— Judges may cut exhibits for examination and taste produce —

Class

- | | |
|---|--|
| 1. Home-made Butter (minimum $\frac{1}{4}$ lb.) | 21. Home-made Rich Fruit Cake |
| 1 a. " " Cheese (minimum $\frac{1}{4}$ lb.) | 22. Home-made Victoria Layer Cake |
| 2. 6 Fresh Hen Eggs | 23. Home-made Plain Sponge Cake |
| 3. Bottled Rhubarb | 24. Home-made Decorated Cake |
| 4. Bottled Gooseberries | 25. Any other home-made Cake |
| 5. Any other bottled fruit | 26. 1 Swiss Roll |
| 6. Jar of Rhubarb Chutney | 27. 6 Scones |
| 7. Any other Chutney | 28. 6 Plain Biscuits |
| 8. Jar of Rhubarb Jam | 29. 6 Fancy Biscuits |
| 9. Jar of Gooseberry Jam | 30. 6 Small Pastry Cakes |
| 10. Jar of Diddle-dee Jam | 31. 6 Small Plain Cakes } <i>not made</i> |
| 11. Jar of Strawberry Jam | 32. 6 Small Fancy Cakes } <i>of pastry</i> |
| 12. Jar of Raspberry Jam | 33. 6 Empanadas |
| 13. Jar of Diddle-dee Jelly | 34. 6 Sausage Rolls |
| 14. Jar of Gooseberry Jelly | 35. 1 Savoury Pie or Flan (any size) |
| 15. Jar of Red Currant Jelly | 36. 1 Loaf Wholemeal Bread } <i>Plain Loaves</i> |
| 16. Jar of Curd | 37. 1 Loaf of White Bread } <i>not fancy</i> |
| 17. Jar of any other Preserve | 38. 1 Loaf of Currant Bread |
| 18. Jar of Marmalade | 39. Any other kind of Loaf |
| 19. Jar of Pickles (clear) | 40. 6 Yeast Buns |
| 20. Jar of Pickles (mustard) | 41. 12 Sweets of any kind |

PRIZES : For the exhibitor with the most points over all the classes in the Flower, Vegetable and Home Produce Show —

THE HASKARD CHALLENGE CUP AND PRIZE

For the exhibitor obtaining the most points in the Vegetable Classes —

AN ILLUSTRATED GARDENING BOOK

For the best collection of vegetables —

A SILVER CHALLENGE CUP

For the most outstanding exhibit in any of the Potato Classes —

A £1 SEED VOUCHER *presented by the Scottish Seed House*

MESSRS. ALEXANDER & BROWN

For the exhibitor obtaining the most points in the Home Produce Section —

A CHALLENGE CUP *presented by* MRS. J. H. ASHMORE

For the most popular Flower Arrangement —

A SILVER CHALLENGE BOWL *presented by* MRS. E. J. WHITE

For the most points in the Flower Section —

A CHALLENGE CUP *presented by* MRS. E. G. LEWIS

For the most points in the Cookery Section —

A BOOK *presented by* MR. & MRS. W. POOLE

For the best working Vegetable Garden —

A CHALLENGE CUP *presented by* MR. & MRS. PARKER

For the best Flower Garden —

A CUP *presented by* MR. & MRS. BAKER

CASH PRIZES:

		<i>1st prize</i>	<i>2nd prize</i>	<i>3rd prize</i>
SECTIONS A, B, E, F and G	...	£1.00	50 p	25 p
SECTIONS C and D	£1.50	1.00	50 p

CAMPERS: Please send your exhibits to "HORTICULTURAL SHOW" STANLEY. Each entry must be accompanied by a 5p entry fee. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any particular person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS: There are no entry forms to bother about: at Show time just bring your exhibits to the GYMNASIUM with 5p for each entry.

YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE EXCEPT FOR SECTION G

Falkland Islands Horticultural Society
FLOWER, VEGETABLE, HOME PRODUCE
 and
GARDENS SHOW 1986
 on Saturday 8th March in the Gymnasium

Section A - POT PLANTS

These must be grown by the Exhibitor

Class

- | | |
|---|--|
| 1. Tagetes Erecta (<i>African Marigold</i>) | 10. Pelargonium |
| 2. Tagetes Patula (<i>French Marigold</i>) | 11. Petunia |
| 3. Begonia | 12. Pot Plant (any annual not mentioned above) |
| 4. Begonia (miniature) | 12a. „ „ (any foliage annual not mentioned above) |
| 5. Cactus or Succulent | 13. Pot Plant (any perennial not mentioned above) |
| 6. Cactus garden (minimum of 5 species) | 14. Tree Seedling (not exceeding 24" above soil level) |
| 7. Coleus or other ornamental foliage plant | 15. Any other foliage plant |
| 8. Fern | 16. Creepers and Hanging Baskets |
| 9. Geranium | |

Section B - CUT FLOWERS

These must be grown by the Exhibitor

Class

- | | |
|---|---|
| 1. Antirrhinum (<i>Snap Dragon</i>) (3) | 14. Gladiolus (3) |
| 2. Calendula (<i>English Marigold</i>) (3) | 15. Lathyrus (<i>Sweet Pea</i>) (6 stems) |
| 3. Campanula Medium (<i>Canterbury Bells</i>) (3) | 16. Lilium (<i>Lily</i>) (3) |
| 4. Candytuft (<i>Iberis</i>) (3) | 17. Linaria (<i>Toadflax</i>) (3 stems) |
| 5. Centaurea Cyanus (<i>Cornflower</i>) (6) | 18. Lupinus (<i>Lupin</i>) (3) |
| 6. Chrysanthemum (Annual Variety) (3) | 19. Matthiola (<i>Stock</i>) (3) |
| 7. Chrysanthemum Frutescens
(<i>Marguerite, Large Daisy</i>) (3) | 20. Papaver (<i>Poppy</i>) (3) |
| 8. Dahlia (3) | 21. Pelargonium (3) |
| 9. Dianthus Barbatus (<i>Sweet William</i>) (3) | 22. Rosa (<i>Rose</i>) (3) |
| 10. Dianthus Caryophyllus (<i>Carnation</i>) (3) | 23. Viola (<i>Pansy</i>) (3) |
| 11. Dianthus Deltooides/Sinensis (<i>Garden Pinks</i>) (3) | 24. Any Bulb, other than classed above (3 blooms) |
| 12. Eschscholtzia (<i>Californian Poppy</i>) (6) | 25. Any other outdoor Flower (3 blooms) |
| 13. Geranium (3) | 26. Any other indoor Flower (3 blooms) |

Section C - Flower Arrangements

Flowers not necessarily grown by the exhibitor

Class

1. An arrangement of flowers and foliage in vase or bowl. (*Suitable for a corner, niche or a side board*).
(Judged by Public Ballot)
2. Children's arrangement of flowers A. 8 years & under. B. 9 - 11 years C. 12 - 15 years.
Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Gym.
3. "Dinner Table" arrangement

Classes 2 and 3 will be judged

Section D - COLLECTIONS

Class

1. A collection of 8 kinds of outdoor Vegetables, but not more than 3 of any vegetable staged.
2. A collection of 3 kinds of Vegetables grown in a "Polyhouse".
3. A collection of 3 kinds of Salad Vegetables, from the following —
One lettuce or cucumber, two tomatoes or beetroot, six spring onions or radishes.
4. Children's cookery (8 to 14 years).

Section E - VEGETABLES

These must be grown by the Exhibitor

— Judges may cut exhibits for examination —

Class

- | | |
|-----------------------------------|---|
| 1. 6 Broad Beans (unshelled pods) | 16. 6 Peas (unshelled pods) |
| 2. 3 Beetroot | 17. 5 Early Potatoes (Red variety) |
| 3. 1 Head of Cabbage (pointed) | 18. 5 Early Potatoes (White variety) |
| 4. 1 Head of Cabbage (round) | 19. 5 Maincrop Potatoes (Red variety) |
| 5. 3 Carrots - stump | 20. 5 Maincrop Potatoes (White variety) |
| 6. 3 Carrots - long | 21. 12 Radishes (one bunch) |
| 7. 1 Cauliflower | 22. 3 Tomatoes |
| 8. 1 Cabbage Lettuce | 23. 1 Vegetable Marrow |
| 9. 1 Cos Lettuce | 24. 3 White Turnips |
| 10. 1 Cucumber | 25. 3 Yellow Turnips |
| 11. 3 Onions | 26. 3 Turnip Swedes |
| 12. 6 Shallots | 27. 3 Kohl Rabis |
| 13. 6 Spring Onions | 28. Any other Vegetable |
| 14. 6 Pickling Onions | 29. Selection of 3 herbs |
| 15. 3 Parsnips | |

Section F - FRUIT

These must be grown by the Exhibitor

Class

- | | |
|--------------------------------------|---|
| 1. Saucer of 24 Gooseberries (red) | 5. Saucer of Red Currants |
| 2. Saucer of 24 Gooseberries (green) | 6. Saucer of White Currants |
| 3. Saucer of Raspberries | 7. Saucer of Black Currants |
| 4. Saucer of 12 Strawberries | 8. Saucer of any other home-grown fruit |

Section G - HOME PRODUCE

— Judges MUST cut exhibits for examination and taste produce —

Class

- | | |
|---|--------------------------------------|
| 1. Home-made Butter (minimum $\frac{1}{4}$ lb.) | 23. Home-made Plain Sponge Cake |
| 1 a. " " Cheese (minimum $\frac{1}{4}$ lb.) | 24. Home-made Decorated Cake |
| 2. 6 Fresh Hen Eggs | 25. Any other home-made Cake |
| 3. Bottled Rhubarb | 26. 1 Swiss Roll |
| 4. Bottled Gooseberries | 27. 6 Scones |
| 5. Any other bottled fruit | 27a. 6 Drop Scones |
| 6. Jar of Rhubarb Chutney | 28. 6 Plain Biscuits |
| 7. Any other Chutney | 29. 6 Fancy Biscuits |
| 8. Jar of Rhubarb Jam | 30. 6 Small Pastry Cakes |
| 9. Jar of Gooseberry Jam | 31. 6 Small Plain Cakes |
| 10. Jar of Diddle-dee Jam | 32. 6 Small Fancy Cakes |
| 11. Jar of Strawberry Jam | 33. 6 Empanadas |
| 12. Jar of Raspberry Jam | 34. 6 Sausage Rolls |
| 13. Jar of Diddle-dee Jelly | 35. 1 Savoury Pie or Flan (any size) |
| 14. Jar of Gooseberry Jelly | 36. 1 Loaf Wholemeal Bread |
| 15. Jar of Red Currant Jelly | 37. 1 Loaf of White Bread |
| 16. Jar of Curd | 38. 1 Loaf of Currant Bread |
| 17. Jar of any other Preserve | 39. Any other kind of Loaf |
| 18. Jar of Marmalade | 40. 6 Yeast Buns |
| 19. Jar of Pickles (clear) | 41. 12 Sweets of any kind |
| 20. Jar of Pickles (mustard) | 42. 6 Sweet Pasties |
| 21. Home-made Rich Fruit Cake | 43. Battenburg Cake |
| 22. Home-made Victoria Layer Cake | 44. Gateau |

PRIZES

For the most points received by an exhibitor from Camp —

THE HUNT TROPHY

For the exhibitor with the most points over all the classes in the Flower, Vegetable and Home Produce Show —

THE HASKARD CHALLENGE CUP

For the exhibitor obtaining the most points in the Vegetable Classes —

FERGUSON CHALLENGE TROPHY *presented by* Mr. & Mrs. John Ferguson

For the best collection of vegetables —

A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes —

A PRIZE OF A BAG OF FERTILISER *from the* Agricultural Research Centre

For the exhibitor obtaining the most points in the Home Produce Section —

A CHALLENGE CUP *presented by* MRS. J. H. ASHMORE

For the most popular Flower Arrangement —

A SILVER CHALLENGE BOWL *presented by* MRS. E. J. WHITE

For the most points in the Flower Section —

A CHALLENGE CUP *presented by* MRS. E. G. LEWIS

For the most points in the Cookery Section —

A BOOK *presented by* Mrs. Joan Bound

For the best working Vegetable Garden —

A CHALLENGE CUP *presented by* MR. & MRS. PARKER

For the best Flower Garden —

THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section —

A CHALLENGE CUP *presented by the* HORTICULTURAL SOCIETY

CASH PRIZES:

	<i>1st prize</i>	<i>2nd prize</i>	<i>3rd prize</i>
SECTIONS A, B, E, F and G ...	£1.00	50 p	25 p
SECTIONS C and D ...	£1.50	1.00	50 p

CAMPERS: Please send your exhibits to "HORTICULTURAL SHOW" STANLEY. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS: There are no entry forms to bother about: at Show time just bring your exhibits to the GYMNASIUM.

YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS

ENTER AS MANY AS YOU LIKE

Falkland Islands Horticultural Society

FLOWER, VEGETABLE, HOME PRODUCE and GARDENS SHOW



SECTION A - POT PLANTS

These must be the property of the Exhibitor

Class

- | | |
|---|---|
| 1 African Marigold (<i>Tagetes Erecta</i>) | 12 Pelargonium |
| 2 French Marigold (<i>Tagetes Patula</i>) | 13 Petunia |
| 3 Begonia | 14 African Violet |
| 4 Begonia (<i>Miniature</i>) | 15 Pot Plant (<i>any annual not mentioned above</i>) |
| 5 Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>any perennial not mentioned above</i>) |
| 6 Busy Lizzie (<i>Impatiens</i>) | 17 Creeper |
| 7 Cactus or Succulent | 18 Foliage Plant |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 Coleus | 20 Hanging Baskets and Pots |
| 10 Fern | |
| 11 Geranium | |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class)

Class

- | | |
|--|---|
| 1 Aster | 17 Godetia |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria |
| 3 Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium |
| 6 Clarkia | 22 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) |
| 10 Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 27 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any bulb other than classed above |
| 15 Geranium | 31 Any other outdoor flower |
| 16 Gladiolus | 32 Any other indoor flower |



SECTION C - FLOWER ARRANGEMENTS

Flowers not necessarily grown by the Exhibitor

Class

- 1 "Dinner Table" Arrangement - to be judged
- 2 An arrangement of flowers and foliage in vase or bowl (*suitable for corner, niche or sideboard*) - judged by Public Ballot

SECTION D - COLLECTIONS

Class

- 1 A collection of 8 kinds of outdoor vegetables, but not more than 3 of any vegetable staged. (*eg.*) - 1 Cabbage, 1 Cauliflower, 3 Carrots, 3 Potatoes)
- 2 A collection of 3 kinds of vegetables grown in Polyhouse or Greenhouse.
- 3 A collection of 3 kinds of Salad Vegetables.
- 4 A selection of 3 Herbs.



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

Class

- | | |
|---|---|
| 1 6 Broad Beans (<i>Unshelled Pods</i>) | 17 6 Peas (<i>Unshelled Pods</i>) |
| 2 3 Beetroot | 18 5 Early Potatoes (<i>Red Variety</i>) |
| 3 1 Head of Cabbage (<i>Pointed</i>) | 19 5 Early Potatoes (<i>White Variety</i>) |
| 4 1 Head of Cabbage (<i>Round</i>) | 20 5 Maincrop Potatoes (<i>Red Variety</i>) |
| 5 3 Carrots (<i>Stump</i>) | 21 5 Maincrop Potatoes (<i>White Variety</i>) |
| 6 3 Carrots (<i>Long</i>) | 22 12 Radishes (<i>One Bunch</i>) |
| 7 3 Carrots (<i>Miniature</i>) | 23 3 Tomatoes (<i>Large</i>) |
| 8 1 Cauliflower | 24 3 Tomatoes (<i>Miniature</i>) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetable |
| 16 3 Parsnips | |



SECTION F - FRUIT

These must be grown by the exhibitor

Class

- | | |
|--|----------------------------------|
| 1 Saucer of 20 Gooseberries (<i>Red</i>) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (<i>Green</i>) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |



SECTION G - HOME PRODUCE



Class

- | | |
|--|---|
| 1 Home made Butter (<i>minimum 1/4 lb</i>) | 30 Chocolate Cake |
| 2 Home made Cheese (<i>minimum 1/4 lb</i>) | 31 Battenburg Cake |
| 3 6 Fresh Hen Eggs | 32 Gateau |
| 4 Bottled Rhubarb | 33 Swiss Roll |
| 5 Bottled Gooseberries | 34 Any other home made Cake |
| 6 Any other Bottled Fruit | 35 6 Scones |
| 7 Jar of Rhubarb Chutney | 36 6 Drop Scones |
| 8 Any other Chutney | 37 6 Plain Biscuits |
| 9 Jar of Rhubarb Jam | 38 6 Fancy Biscuits |
| 10 Jar of Gooseberry Jam | 39 6 Shortbread |
| 11 Jar of Diddle-Dee Jam | 40 6 Small Pastry Cakes |
| 12 Jar of Tea-berry Jam | 41 6 Jam Tarts |
| 13 Jar of Strawberry Jam | 42 6 Small Plain Cakes - not made of pastry |
| 14 Jar of Raspberry Jam | 43 6 Small Fancy Cakes - not made of pastry |
| 15 Jar of Diddle-Dee Jelly | 44 6 Empanadas |
| 16 Jar of Gooseberry Jelly | 45 6 Sausage Rolls |
| 17 Jar of Red Currant Jelly | 46 1 Savoury Pie or Flan |
| 18 Jar of Curd | 47 1 Sweet Pie or Flan |
| 19 Jar of Marmalade | 48 6 Sweet Pasties (<i>Pie or Flan</i>) |
| 20 Jar of any other Preserve | 49 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 21 Jar of Pickles (<i>clear</i>) | 50 1 Loaf White Bread - plain loaves |
| 22 Jar of Pickles (<i>mustard</i>) | 51 1 Loaf Currant Bread |
| 23 Jar of any other Pickles | 52 Any other kind of Loaf |
| 24 Bottle of Sauce | 53 6 Yeast Buns |
| 25 Rich Fruit Cake (<i>not decorated</i>)- not fancy | 54 6 Sweet Buns |
| 26 Victoria Layer Cake (<i>not decorated</i>) | 55 6 Meringues |
| 27 Plain Sponge Cake (<i>not decorated</i>) | 56 12 Sweets of any kind |
| 28 Decorated Cake | |
| 29 Novelty Decorated Cake | |

Judges must cut exhibits for examination and taste produce except Classes 28 & 29.

SECTION H - CHILDRENS COOKERY, FLOWERS AND VEGETABLES

Class

1A Childrens Cookery 9 years and under (Fancy)

1B Childrens Cookery 9 years and under (Plain)

Child with most points in cookery sections 1A and 1B - (Cookery Book presented by Mrs C A Rowlands)

2A Childrens Cookery 10 years to 14 years (Fancy)

2B Childrens Cookery 10 years to 14 years (Plain)

Child with most points in cookery sections 2A and 2B -(Challenge Cup presented by the Society)

3 Childrens Flower Arrangement

3A 9 years and under (Challenge Cup presented by Mr & Mrs T H Davies)

3B 10 to 14 years (Challenge Cup presented by Mrs Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

4 Childrens Collection of 3 Outdoor Vegetables - (Prizes presented by the Society)

5A Pot Plants grown and looked after by the child 9 years and under

5B Pot Plants grown and looked after by the child 10 years to 14 years

(Prizes presented by the Society)

PRIZE WINNERS CHILDRENS SECTION

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. Too many should not be removed or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over and tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be small in size, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three to four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap-roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE SECTION

Butter: In one pat only.

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. *(Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc, and are known to flavour the exhibit.)*

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Home Made Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only.

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: These may also be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: These are of plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.

IT IS IMPORTANT TO REMEMBER JUDGES WILL BE LOOKING FOR UNIFORM EXHIBITS IN ALL THE SMALL CLASSES; MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE.

PRIZES

For the most points received by an exhibitor from Camp - (A CHALLENGE CUP)-
THE HUNT TROPHY

For the exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables -
A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section -
A CHALLENGE CUP presented by Mrs J H Ashmore

For the most popular Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E J White

For the most points in the Flower Section -
A CHALLENGE CUP presented by Mrs E G Lewis

For the most points in the Cookery Section -
A CHALLENGE CUP presented by The Standard Chartered Bank, and
A COOKERY BOOK presented by Mr & Mrs W Poole

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes in the Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize	4th Prize
Sections A, B, E, F, G and H	£1.00	50p	30p	20p
Sections C and D	£1.50	£1.00	50p	25p

CAMPERS: Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS: There are no entry forms to bother about: at show time just bring your exhibits to THE DRILL HALL from 6pm to 9pm on Friday 22 March 1991.

The Show will be open to the public from 2pm on Saturday 23 March 1991. The Prize Giving will be held at 7.30pm followed by the Auction of produce at 8pm.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

PRIZE WINNERS

DESIGNED BY PROMOTIONS UNLIMITED

PRINTED BY GOVERNMENT PRINTING OFFICE, FALKLAND ISLANDS

Falkland Islands Horticultural Society

FLOWER, VEGETABLE, HOME PRODUCE & GARDENS SHOW

1993

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

- | | | |
|-------|---|---|
| Class | | |
| 1 | African Marigold (<i>Tagetes Erecta</i>) | 12 Pelargonium |
| 2 | French Marigold (<i>Tagetes Patula</i>) | 13 Petunia |
| 3 | Begonia | 14 African Violet |
| 4 | Begonia (<i>Miniature</i>) | 15 Pot Plant (<i>annual not mentioned above</i>) |
| 5 | Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 | Busy Lizzie (<i>Impatiens</i>) | 17 Creeper |
| 7 | Cactus or Succulent | 18 Foliage Plant (<i>(a)large plain (b)large variegated (c)small plain (d)small variegated</i>) |
| 8 | Cactus Garden (<i>Minimum of 5 species</i>) | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 | Coleus | 20 Hanging Baskets and Pots |
| 10 | Fern | |
| 11 | Geranium | |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class)

- | | | |
|-------|--|---|
| Class | | |
| 1 | Aster | 17 Godetia |
| 2 | Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria |
| 3 | Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) |
| 4 | Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) |
| 5 | Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium |
| 6 | Clarkia | 22 Pansy (<i>Viola</i>) |
| 7 | Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium |
| 8 | Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) |
| 9 | Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) |
| 10 | Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) |
| 11 | English Marigold | 27 Stock (<i>Matthiola</i>) |
| 12 | African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) |
| 13 | French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 | Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any bulb other than classed above |
| 15 | Geranium | 31 Any other outdoor flower |
| 16 | Gladiolus | 32 Any other indoor flower |



SECTION C - FLOWER ARRANGEMENTS

Flowers not necessarily grown by the Exhibitor

Class

- 1 "Dinner Table" Arrangement - to be judged
- 2 An arrangement of flowers and foliage in vase or bowl
(suitable for corner, niche or sideboard) - judged by Public Ballot

SECTION D - COLLECTIONS These must be grown by exhibitor

Class

- 1 A collection of **8 kinds** of outdoor vegetables, but not more than 3 of any vegetable staged.
For example - 1 Cabbage, 1 Cauliflower, 3 Carrots, 3 Potatoes, etc.)
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse.
- 3 A collection of **3 kinds** of Salad Vegetables
- 4 A selection of **3 Herbs**. (Cut sprigs - not pots)

SECTION E - VEGETABLES

These must be grown by the exhibitor- Judges may cut exhibits for examination

Class

- | | |
|---|---|
| 1 6 Broad Beans (<i>Unshelled Pods</i>) | 17 6 Peas (<i>Unshelled Pods</i>) |
| 2 3 Beetroot | 18 5 Early Potatoes (<i>Red Variety</i>) |
| 3 1 Head of Cabbage (<i>Pointed</i>) | 19 5 Early Potatoes (<i>White Variety</i>) |
| 4 1 Head of Cabbage (<i>Round</i>) | 20 5 Maincrop Potatoes (<i>Red Variety</i>) |
| 5 3 Carrots (<i>Stump</i>) | 21 5 Maincrop Potatoes (<i>White Variety</i>) |
| 6 3 Carrots (<i>Long</i>) | 22 12 Radishes (<i>One Bunch</i>) |
| 7 3 Carrots (<i>Miniature</i>) | 23 3 Tomatoes (<i>Large</i>) |
| 8 1 Cauliflower | 24 3 Tomatoes (<i>Miniature</i>) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetable |
| 16 3 Parsnips | |



SECTION F - FRUIT

These must be grown by the exhibitor

Class

- | | |
|--|----------------------------------|
| 1 Saucer of 20 Gooseberries (<i>Red</i>) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (<i>Green</i>) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges must cut exhibits for examination and taste produce except Classes 28 & 29.

Class

- | | |
|--|---|
| 1 Home made Butter (<i>minimum 1/4 lb</i>) | 30 Chocolate Cake |
| 2 Home made Cheese (<i>minimum 1/4 lb</i>) | 31 Battenburg Cake |
| 3 6 Fresh Hen Eggs | 32 Gateau |
| 4 Bottled Rhubarb | 33 Swiss Roll |
| 5 Bottled Gooseberries | 34 Any other home made Cake |
| 6 Any other Bottled Fruit | 35 6 Scones |
| 7 Jar of Rhubarb Chutney | 36 6 Drop Scones |
| 8 Any other Chutney | 37 6 Plain Biscuits |
| 9 Jar of Rhubarb Jam | 38 6 Fancy Biscuits |
| 10 Jar of Gooseberry Jam | 39 6 Shortbread |
| 11 Jar of Diddle-Dee Jam | 40 6 Small Pastry Cakes |
| 12 Jar of Tea-berry Jam | 41 6 Jam Tarts |
| 13 Jar of Strawberry Jam | 42 6 Small Plain Cakes - not pastry |
| 14 Jar of Raspberry Jam | 43 6 Small Fancy Cakes - not pastry |
| 15 Jar of Diddle-Dee Jelly | 44 6 Empanadas |
| 16 Jar of Gooseberry Jelly | 45 6 Sausage Rolls |
| 17 Jar of Red Currant Jelly | 46 1 Savoury Pie or Flan |
| 18 Jar of Curd | 47 1 Sweet Pie or Flan |
| 19 Jar of Marmalade | 48 6 Sweet Pasties (<i>Pie or Flan</i>) |
| 20 Jar of any other Preserve | 49 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 21 Jar of Pickles (<i>clear</i>) | 50 1 Loaf White Bread - plain loaves |
| 22 Jar of Pickles (<i>mustard</i>) | 51 1 Loaf Currant Bread |
| 23 Jar of any other Pickles | 52 Any other kind of Loaf |
| 24 Bottle of Sauce | 53 6 Yeast Buns |
| 25 Rich Fruit Cake (<i>not decorated</i>)- not fancy | 54 6 Sweet Buns |
| 26 Victoria Layer Cake (<i>not decorated</i>) | 55 6 Meringues |
| 27 Plain Sponge Cake (<i>not decorated</i>) | 56 12 Sweets of any kind |
| 28 Decorated Cake | |
| 29 Novelty Decorated Cake | |



SECTION H - CHILDRENS COOKERY, FLOWERS AND VEGETABLES

Class

1A Childrens Cookery 9 years and under (Fancy)

1B Childrens Cookery 9 years and under (Plain)

Child with most points in cookery sections 1A and 1B - (Cookery Book presented by Mrs C A Rowlands)

2A Childrens Cookery 10 years to 14 years (Fancy)

2B Childrens Cookery 10 years to 14 years (Plain)

Child with most points in cookery sections 2A and 2B -(Challenge Cup presented by the Society)

3 Childrens Flower Arrangement

3A 9 years and under (Challenge Cup presented by Mr & Mrs T H Davies)

3B 10 to 14 years (Challenge Cup presented by Mrs Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

4 Any vegetable grown by a child - (Prizes presented by the Society), also seeds presented by Stanley Garden Centre.

5A Pot Plants grown and looked after by the child 9 years and under

5B Pot Plants grown and looked after by the child 10 years to 14 years

6A Cut flowers grown by a child 9 yrs. and under

6B Cut flowers grown by a child 10 yrs. to 14 yrs.

(Prizes presented by the Society), also seeds presented by Stanley Garden Centre

PRIZE WINNERS CHILDRENS SECTION

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. Too many should not be removed or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves no other preparation is needed

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over and tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be small in size, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three to four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap-roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE SECTION

Butter: In one pat only.

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (*Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc, and are known to flavour the exhibit.*)

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Home Made Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only.

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



PRIZES

For the most points received by an exhibitor from Camp - (A CHALLENGE CUP) -THE HUNT TROPHY

For the exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section -
A CHALLENGE CUP presented by Mrs J H Ashmore

For the most popular Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E J White

For the most points in the Flower Section -
A CHALLENGE CUP presented by Mrs E G Lewis

For the most points in the Cookery Section -
A CHALLENGE CUP presented by The Standard Chartered Bank, and
A COOKERY BOOK presented by Mr & Mrs W Poole

For the best working Vegetable Garden
A CHALLENGE CUP presented by Mr & Mrs J Parker

For the best Flower Garden - **THE LADY HUNT CHALLENGE CUP**

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes (excluding Section F) in the Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize	4th Prize
Sections A, B, E, F, G and H	£1.00	50p	30p	20p
Sections C and D	£1.50	£1.00	50p	25p
Section G, 28 & 29 only	£10.00	£7.00	£3.00	£1.00

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about : at show time just bring your exhibits to the Gymnasium from 6pm to 9pm on Friday 19 March 1993.

The Show will be open to the public from 2pm on Saturday 20 March 1993. The Prize Giving will be held at 7.30pm followed by the Auction of produce at 8pm.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

PRIZE WINNERS

Falkland Islands Horticultural Society

FLOWER, VEGETABLE, HOME PRODUCE & GARDENS SHOW

1994

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

- | | | |
|-------|---|--|
| Class | | |
| 1 | African Marigold (<i>Tagetes Erecta</i>) | 12 Pelargonium |
| 2 | French Marigold (<i>Tagetes Patula</i>) | 13 Petunia |
| 3 | Begonia | 14 African Violet |
| 4 | Begonia (<i>Miniature</i>) | 15 Pot Plant (<i>annual not mentioned above</i>) |
| 5 | Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 | Busy Lizzie (<i>Impatiens</i>) | 17 Creeper |
| 7 | Cactus or Succulent | 18 Foliage Plant (a) <i>large plain</i> (b) <i>large variegated</i> (c) <i>small plain</i> (d) <i>small variegated</i> |
| 8 | Cactus Garden (<i>Minimum of 5 species</i>) | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 | Coleus | 20 Hanging Baskets and Pots |
| 10 | Fern | |
| 11 | Geranium | |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class)

- | | | |
|-------|--|---|
| Class | | |
| 1 | Aster | 17 Godetia |
| 2 | Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria |
| 3 | Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) |
| 4 | Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) |
| 5 | Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium |
| 6 | Clarkia | 22 Pansy (<i>Viola</i>) |
| 7 | Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium |
| 8 | Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) |
| 9 | Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) |
| 10 | Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) |
| 11 | English Marigold | 27 Stock (<i>Matthiola</i>) |
| 12 | African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) |
| 13 | French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 | Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any bulb other than classed above |
| 15 | Geranium | 31 Any other outdoor flower |
| 16 | Gladiolus | 32 Any other indoor flower |



SECTION C - FLOWER ARRANGEMENTS

Flowers not necessarily grown by the Exhibitor

Class

- 1 "Dinner Table" Arrangement - to be judged
- 2 An arrangement of flowers and foliage in vase or bowl
(suitable for corner, niche or sideboard) - judged by Public Ballot

SECTION D - COLLECTIONS These must be grown by exhibitor

Class

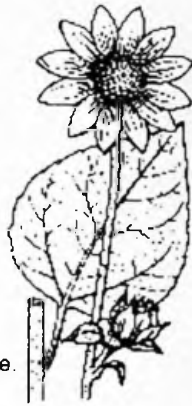
- 1 A collection of **8 kinds** of outdoor vegetables, but not more than 3 of any vegetable staged.
For example - 1 Cabbage, 1 Cauliflower, 3 Carrots, 3 Potatoes, etc.)
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse.
- 3 A collection of **3 kinds** of Salad Vegetables
- 4 A selection of **3 Herbs** (Cut sprigs - not pots)

SECTION E - VEGETABLES

These must be grown by the exhibitor- Judges may cut exhibits for examination

Class

- | | |
|---|---|
| 1 6 Broad Beans (<i>Unshelled Pods</i>) | 17 6 Peas (<i>Unshelled Pods</i>) |
| 2 3 Beetroot | 18 5 Early Potatoes (<i>Red Variety</i>) |
| 3 1 Head of Cabbage (<i>Pointed</i>) | 19 5 Early Potatoes (<i>White Variety</i>) |
| 4 1 Head of Cabbage (<i>Round</i>) | 20 5 Maincrop Potatoes (<i>Red Variety</i>) |
| 5 3 Carrots (<i>Stump</i>) | 21 5 Maincrop Potatoes (<i>White Variety</i>) |
| 6 3 Carrots (<i>Long</i>) | 22 12 Radishes (<i>One Bunch</i>) |
| 7 3 Carrots (<i>Miniature</i>) | 23 3 Tomatoes (<i>Large</i>) |
| 8 1 Cauliflower | 24 3 Tomatoes (<i>Miniature</i>) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetable |
| 16 3 Parsnips | |



SECTION F - FRUIT

These must be grown by the exhibitor

Class

- | | |
|--|----------------------------------|
| 1 Saucer of 20 Gooseberries (<i>Red</i>) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (<i>Green</i>) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges must cut exhibits for examination and taste produce except Classes 28 & 29.

Class

- | | |
|--|---|
| 1 Home made Butter (<i>minimum 1/4 lb</i>) | 30 Chocolate Cake |
| 2 Home made Cheese (<i>minimum 1/4 lb</i>) | 31 Battenburg Cake |
| 3 6 Fresh Hen Eggs | 32 Gateau |
| 4 Bottled Rhubarb | 33 Swiss Roll |
| 5 Bottled Gooseberries | 34 Any other home made Cake |
| 6 Any other Bottled Fruit | 35 6 Scones |
| 7 Jar of Rhubarb Chutney | 36 6 Drop Scones |
| 8 Any other Chutney | 37 6 Plain Biscuits |
| 9 Jar of Rhubarb Jam | 38 6 Fancy Biscuits |
| 10 Jar of Gooseberry Jam | 39 6 Shortbread |
| 11 Jar of Diddle-Dee Jam | 40 6 Small Pastry Cakes |
| 12 Jar of Tea-berry Jam | 41 6 Jam Tarts |
| 13 Jar of Strawberry Jam | 42 6 Small Plain Cakes - not pastry |
| 14 Jar of Raspberry Jam | 43 6 Small Fancy Cakes - not pastry |
| 15 Jar of Diddle-Dee Jelly | 44 6 Empanadas |
| 16 Jar of Gooseberry Jelly | 45 6 Sausage Rolls |
| 17 Jar of Red Currant Jelly | 46 1 Savoury Pie or Flan |
| 18 Jar of Curd | 47 1 Sweet Pie or Flan |
| 19 Jar of Marmalade | 48 6 Sweet Pasties (<i>Pie or Flan</i>) |
| 20 Jar of any other Preserve | 49 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 20a Jar of any other jam | 50 1 Loaf White Bread - plain loaves |
| 21 Jar of Pickles (<i>clear</i>) | 51 1 Loaf Currant Bread |
| 22 Jar of Pickles (<i>mustard</i>) | 52 Any other kind of Loaf |
| 23 Jar of any other Pickles | 53 6 Yeast Buns |
| 24 Bottle of Sauce | 54 6 Sweet Buns |
| 25 Rich Fruit Cake (<i>not decorated</i>)- not fancy | 55 6 Meringues |
| 26 Victoria Layer Cake (<i>not decorated</i>) | 56 12 Sweets of any kind |
| 27 Plain Sponge Cake (<i>not decorated</i>) | |
| 28 Decorated Cake | |
| 29 Novelty Decorated Cake | |



SECTION H - CHILDRENS COOKERY, FLOWERS AND VEGETABLES

Class

1A Childrens Cookery 9 years and under (Fancy)

1B Childrens Cookery 9 years and under (Plain)

Child with most points in cookery sections 1A and 1B - (Cookery Book presented by Mrs C A Rowlands)

2A Childrens Cookery 10 years to 14 years (Fancy)

2B Childrens Cookery 10 years to 14 years (Plain)

Child with most points in cookery sections 2A and 2B -(Challenge Cup presented by the Society)

3 Childrens Flower Arrangement

3A 9 years and under (Challenge Cup presented by Mr & Mrs T H Davies)

3B 10 to 14 years (Challenge Cup presented by Mrs Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

4 Any vegetable grown by a child - (Prizes presented by the Society), also seeds presented by Stanley Garden Centre.

5A Pot Plants grown and looked after by the child 9 years and under

5B Pot Plants grown and looked after by the child 10 years to 14 years

6A Cut flowers grown by a child 9 yrs. and under

6B Cut flowers grown by a child 10 yrs. to 14 yrs.

(Prizes presented by the Society), also seeds presented by Stanley Garden Centre

PRIZE WINNERS CHILDRENS SECTION

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. Too many should not be removed or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over and tied neatly with fine twine

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be small in size, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three to four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap-roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE SECTION

Butter: In one pat only.

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (*Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc, and are known to flavour the exhibit.*)

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Home Made Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only.

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



PRIZES

For the most points received by an exhibitor from Camp - (A CHALLENGE CUP) -THE HUNT TROPHY

For the exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section -
A CHALLENGE CUP -presented by Mrs J H Ashmore

For the most popular Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E J White

For the most points in the Flower Section -
A CHALLENGE CUP presented by Mrs E G Lewis

For the most points in the Cookery Section -
A CHALLENGE CUP presented by The Standard Chartered Bank, and
A COOKERY BOOK presented by Mr & Mrs W Poole

For the best working Vegetable Garden
A CHALLENGE CUP presented by Mr & Mrs J Parker

For the best Flower Garden - **THE LADY HUNT CHALLENGE CUP**

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes (excluding Section F) in
the Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize	4th Prize
Sections A, B, E, F, G and H	£1.00	50p	30p	20p
Sections C and D	£1.50	£1.00	50p	25p
Section G, 28 & 29 only	£10.00	£7.00	£3.00	£1.00

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about : at show time just bring your exhibits to the Gymnasium from 6pm to 9pm on Friday 11th March 1994.

The Show will be open to the public from 2pm on Saturday 12th march 1994. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

PRIZE WINNERS

Falkland Islands Horticultural Society


FLOWER, VEGETABLE, HOME PRODUCE & GARDENS SHOW

1995

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months


Class

- | | | |
|---|---|---|
| 1 African Marigold (<i>Tagetes Erecta</i>) |  | 12 Pelargonium |
| 2 French Marigold (<i>Tagetes Patula</i>) | | 13 Patunia |
| 3 Begonia | | 14 African Violet |
| 4 Begonia (<i>Miniature</i>) | | 15 Pot Plant (<i>annual not mentioned above</i>) |
| 5 Begonia (<i>Foliage</i>) | | 16 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 Busy Lizzie (<i>Impatiens</i>) | | 17 Creeper |
| 7 Cactus or Succulent | | 18 Foliage Plant (<i>(a)large plain (b)large variegated (c)small plain (d)small variegated</i>) |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 Coleus | | 20 Hanging Baskets and Pots |
| 10 Fern | | |
| 11 Geranium | | |

SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class)

Class

- | | | |
|--|---|---|
| 1 Aster | 17 Godetia |  |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria | |
| 3 Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) | |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) | |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium | |
| 6 Clarkia | 22 Pansy (<i>Viola</i>) | |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium | |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) | |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) | |
| 10 Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) | |
| 11 English Marigold | 27 Stock (<i>Matthiola</i>) | |
| 12 African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) | |
| 13 French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) | |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any bulb other than classed above | |
| 15 Geranium | 31 Any other outdoor flower | |
| 16 Gladiolus | 32 Any other indoor flower | |

SECTION C - FLOWER ARRANGEMENTS

Flowers not necessarily grown by the Exhibitor

Class

- 1 "Dinner Table" Arrangement - to be judged
- 2 An arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard) - judged by Public Ballot

SECTION D - COLLECTIONS These must be grown by exhibitor

Class

- 1 A collection of **8 kinds** of outdoor vegetables, but not more than 3 of any vegetable staged.
For example - 1 Cabbage, 1 Cauliflower, 3 Carrots, 3 Potatoes, etc.)
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse.
- 3 A collection of **3 kinds** of Salad Vegetables
- 4 A selection of **3 Herbs** (Cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor- Judges may cut exhibits for examination

Class

- | | |
|---|---|
| 1 6 Broad Beans (<i>Unshelled Pods</i>) | 17 6 Peas (<i>Unshelled Pods</i>) |
| 2 3 Beetroot | 18 5 Early Potatoes (<i>Red Variety</i>) |
| 3 1 Head of Cabbage (<i>Pointed</i>) | 19 5 Early Potatoes (<i>White Variety</i>) |
| 4 1 Head of Cabbage (<i>Round</i>) | 20 5 Maincrop Potatoes (<i>Red Variety</i>) |
| 5 3 Carrots (<i>Stump</i>) | 21 5 Maincrop Potatoes (<i>White Variety</i>) |
| 6 3 Carrots (<i>Long</i>) | 22 12 Radishes (<i>One Bunch</i>) |
| 7 3 Carrots (<i>Miniature</i>) | 23 3 Tomatoes (<i>Large</i>) |
| 8 1 Cauliflower | 24 3 Tomatoes (<i>Miniature</i>) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetable |
| 16 3 Parsnips | |

SECTION F - FRUIT

These must be grown by the exhibitor

Class

- | | |
|--|----------------------------------|
| 1 Saucer of 20 Gooseberries (<i>Red</i>) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (<i>Green</i>) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges must cut exhibits for examination and taste produce except Classes 28 & 29.

Class

- | | |
|--|---|
| 1 Home made Butter (<i>minimum 1/4 lb</i>) | 30 Chocolate Cake |
| 2 Home made Cheese (<i>minimum 1/4 lb</i>) | 31 Battenburg Cake |
| 3 6 Fresh Hen Eggs | 32 Gateau |
| 4 Bottled Rhubarb | 33 Swiss Roll |
| 5 Bottled Gooseberries | 34 Any other home made Cake |
| 6 Any other Bottled Fruit | 35 6 Scones |
| 7 Jar of Rhubarb Chutney | 36 6 Drop Scones |
| 8 Any other Chutney | 37 6 Plain Biscuits |
| 9 Jar of Rhubarb Jam | 38 6 Fancy Biscuits |
| 10 Jar of Gooseberry Jam | 39 6 Shortbread |
| 11 Jar of Diddle-Dee Jam | 40 6 Small Pastry Cakes |
| 12 Jar of Tea-berry Jam | 41 6 Jam Tarts |
| 13 Jar of Strawberry Jam | 42 6 Small Plain Cakes - not pastry |
| 14 Jar of Raspberry Jam | 43 6 Small Fancy Cakes - not pastry |
| 15 Jar of Diddle-Dee Jelly | 44 6 Empanadas |
| 16 Jar of Gooseberry Jelly | 45 6 Sausage Rolls |
| 17 Jar of Red Currant Jelly | 46 1 Savoury Pie or Flan |
| 18 Jar of Curd | 47 1 Sweet Pie or Flan |
| 19 Jar of Marmalade | 48 6 Sweet Pasties (<i>Pie or Flan</i>) |
| 20 Jar of any other Preserve | 49 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 20a Jar of any other jam | 50 1 Loaf White Bread - plain loaves |
| 21 Jar of Pickles (<i>clear</i>) | 51 1 Loaf Currant Bread |
| 22 Jar of Pickles (<i>mustard</i>) | 52 Any other kind of Loaf |
| 23 Jar of any other Pickles | 53 6 Yeast Buns |
| 24 Bottle of Sauce | 54 6 Sweet Buns |
| 25 Rich Fruit Cake (<i>not decorated</i>)- not fancy | 55 6 Meringues |
| 26 Victoria Layer Cake (<i>not decorated</i>) | 56 12 Sweets of any kind |
| 27 Plain Sponge Cake (<i>not decorated</i>) | |
| 28 Decorated Cake | |
| 29 Novelty Decorated Cake | |



SECTION H - CHILDRENS COOKERY, FLOWERS AND VEGETABLES

Class

1A Childrens Cookery 9 years and under (Fancy)

1B Childrens Cookery 9 years and under (Plain)

Child with most points in cookery sections 1A and 1B - (Cookery Book presented by Mrs C A Rowlands)

2A Childrens Cookery 10 years to 14 years (Fancy)

2B Childrens Cookery 10 years to 14 years (Plain)

Child with most points in cookery sections 2A and 2B -(Challenge Cup presented by the Society)

3 Childrens Flower Arrangement

3A 9 years and under (Challenge Cup presented by Mr & Mrs T H Davies)

3B 10 to 14 years (Challenge Cup presented by Mrs Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

4 Any vegetable grown by a child - (Prizes presented by the Society), also seeds presented by Stanley Garden Centre.

5A Pot Plants grown and looked after by the child 9 years and under

5B Pot Plants grown and looked after by the child 10 years to 14 years

6A Cut flowers grown by a child 9 yrs. and under

6B Cut flowers grown by a child 10 yrs. to 14 yrs.

(Prizes presented by the Society), also seeds presented by Stanley Garden Centre

For the exhibitor with most points over all classes in Childrens Section:
THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. Too many should not be removed or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over and tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be small in size, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three to four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohlrabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap-roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE SECTION

Butter: In one pat only.

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (*Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc, and are known to flavour the exhibit.*)

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Home Made Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only.

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



PRIZES

For the most points received by an exhibitor from Camp - (A CHALLENGE CUP) - **THE HUNT TROPHY**

For the exhibitor obtaining the most points in the Vegetable Classes - **FERGUSON CHALLENGE TROPHY** presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes - **A PRIZE OF A BAG OF FERTILISER** from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - **A CHALLENGE CUP** presented by Mrs J H Ashmore

For the most popular Flower Arrangement - **A SILVER CHALLENGE BOWL** presented by Mrs E J White

For the most points in the Flower Section - **A CHALLENGE CUP** presented by Mrs E G Lewis

For the most points in the Cookery Section - **A CHALLENGE CUP** presented by The Standard Chartered Bank, and **A COOKERY BOOK** presented by Mr & Mrs W Poole

For the best working Vegetable Garden **A CHALLENGE CUP** presented by Mr & Mrs J Parker

For the best Flower Garden - **THE LADY HUNT CHALLENGE CUP**

For the most points in the Pot Plants Section - **A CHALLENGE CUP** presented by the Horticultural Society

For the exhibitor with the most points over all the classes (excluding Section F) in the Flower, Vegetable and Home Produce Show - **THE HASKARD CHALLENGE CUP**

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize	4th Prize
Sections A, B, E, F, G and H	£1.00	50p	30p	20p
Sections C and D	£1.50	£1.00	50p	25p
Section G, 28 & 29 only	£10.00	£7.00	£3.00	£1.00

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address is attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold by auction in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about: at show time just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 17th march 1995.

The Show will be open to the public from 2pm on Saturday 18th March 1995. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

PRIZE WINNERS

FALKLAND ISLANDS HORTICULTURAL SOCIETY

FLOWER, VEGETABLE, HOME PRODUCE & GARDENS SHOW
1996

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

CLASS

- | | |
|---|--|
| 1 African Marigold (<i>Tagetes Erecta</i>) | 12 Pelargonium |
| 2 French Marigold (<i>Tagetes Patula</i>) | 13 Petunia |
| 3 Begonia | 14 African Violet |
| 4 Begonia (<i>Miniature</i>) | 15 Pot Plant (<i>annual not mentioned above</i>) |
| 5 Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 Busy Lizzie (<i>Impatiens</i>) | 17 Creeper |
| 7 Cactus or Succulent | 18 Foliage Plant (<i>a</i>) large plain (<i>b</i>) large variegated (<i>c</i>) small plain (<i>d</i>) small variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 Coleus | 20 Hanging Baskets and Pots |
| 10 Fern | |
| 11 Geranium | |

SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class except for No. 31 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 17 Godetia |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria |
| 3 Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium |
| 6 Clarkia | 22 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) |
| 10 Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 27 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any bulb other than classed above |
| 15 Geranium | 31 Any other flower |
| 16 Gladiolus | |

SECTION C - FLOWER ARRANGMENTS

Flowers not necessarily grown by the Exhibitor

CLASS

- 1 "Dinner Table" Arrangement - to be judged
- 2 An arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard) - judged by Public Ballot

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of **8 kinds** of outdoor vegetables but not more than 3 of any vegetable staged.
For example: 1 cabbage, 1 cauliflower, 3 carrots, 3 potatoes etc.)
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of **3 kinds** of salad vegetables
- 4 A selection of **3 herbs** (cut sprigs - not pots)

SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|--|
| 1 6 Broad Beans (Unshelled Pods) | 17 6 Peas (Unshelled Pods) |
| 2 3 Beetroot | 18 5 Early Potatoes (Red Variety) |
| 3 1 Head of Cabbage (Pointed) | 19 5 Early Potatoes (White Variety) |
| 4 1 Head of Cabbage (Round) | 20 5 Maincrop Potatoes (Red Variety) |
| 5 3 Carrots (Stump) | 21 5 Maincrop Potatoes (White Variety) |
| 6 3 Carrots (Long) | 22 12 Radishes (One Bunch) |
| 7 3 Carrots (Miniature) | 23 3 Tomatoes (Large) |
| 8 1 Cauliflower | 24 3 Tomatoes (Miniature) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetables |
| 16 3 Parsnips | |

SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges must cut exhibits for examination and taste produce except Classes 28 & 29

CLASS

- | | |
|--|---|
| 1 Homemade Butter (minimum 1/4 lb) | 30 Novelty Decorated Cake |
| 2 Homemade Cheese (minimum 1/4lb) | 31 Chocolate Cake |
| 3 6 Fresh Hen Eggs | 32 Battenburg Cake |
| 4 Bottled Rhubarb | 33 Gateau |
| 5 Bottled Gooseberries | 34 Swiss Roll |
| 6 Any other Bottled Fruit | 35 Any other homemade Cake |
| 7 Jar of Rhubarb Chutney | 36 6 Scones |
| 8 Any other Chutney | 37 6 Drop Scones |
| 9 Jar of Rhubarb Jam | 38 6 Plain Biscuits |
| 10 Jar of Gooseberry Jam | 39 6 Fancy Biscuits |
| 11 Jar of Diddle-Dee Jam | 40 6 Shortbread |
| 12 Jar of Teaberry Jam | 41 6 Small Pastry Cakes |
| 13 Jar of Strawberry Jam | 42 6 Jam Tarts |
| 14 Jar of Raspberry Jam | 43 6 Small Plain Cakes - not pastry |
| 15 Jar of Diddle-Dee Jelly | 44 6 Small Fancy Cakes - not pastry |
| 16 Jar of Gooseberry Jelly | 45 6 Empanadas |
| 17 Jar of Red Currant Jelly | 46 6 Sausage Rolls |
| 18 Jar of Curd | 47 1 Savoury Pie or Flan |
| 19 Jar of Marmalade | 48 1 Sweet Pie or Flan |
| 20 Jar of any other Preserve | 49 6 Sweet Pasties (Pie or Flan) |
| 21 Jar of any other Jam | 50 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 22 Jar of Pickles (clear) | 51 1 Loaf White Bread - plain loaves |
| 23 Jar of Pickles (Mustard) | 52 1 Loaf Currant Bread |
| 24 Jar of any other Pickles | 53 Any other kind of Loaf |
| 25 Bottle of Sauce | 54 6 Yeast Buns |
| 26 Rich Fruit Cake (not decorated) - not fancy | 55 6 Sweet Buns |
| 27 Victoria Layer Cake (not decorated) | 56 6 Meringues |
| 28 Plain Sponge Cake (not decorated) | 57 12 Sweets of any kind |
| 29 Decorated Cake | |

SECTION H - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

CLASS

- 1A Children's Cookery 9 years and under (Fancy)
- 1B Children's Cookery 9 years and under (Plain)

Child with most points in cookery sections 1A and 1B -
(Cookery Book presented by Mrs H. Pettersson)

- 2A Children's Cookery 10 years to 14 years (Fancy)
- 2B Children's Cookery 10 years to 14 years (Plain)

Child with most points in cookery sections 2A and 2B -
(Challenge Cup presented by the Society)

3 Children's Flower Arrangement

- 3A 9 years and under (Challenge Cup presented by Mr & Mrs T.H. Davies)
- 3B 10 to 14 years (Challenge Cup presented by Mrs Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

- 4 Any vegetable grown by a child - (Prizes presented by the Society), also seeds presented by Stanley Garden Centre.

- 5A Pot Plants grown and looked after by a child 9 years and under
- 5B Pot Plants grown and looked after by a child 10 years to 14 years

- 6A Cut flowers grown by a child 9 years and under
- 6B Cut flowers by a child 10 years to 14 years

(Prizes presented by the Society), also seeds presented by the Stanley Garden Centre

For the exhibitor with most points over all classes in Children's Section:
THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohlrabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

**HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE
HOME PRODUCE SECTION**

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Rich Fruit Cake: As taken from the oven. No marzipan, etc. added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.

**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR UNIFORM
EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

PRIZES

For the most points received by an exhibitor from Camp -
(A CHALLENGE CUP) - **THE HUNT TROPHY**

For the Exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section -
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the most popular Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the best Any Other Flower -
A SILVER SALVER Presented by Mrs C.A. Rowlands

For the most points in the Flower Section -
A CHALLENGE CUP Presented by Mrs E.G. Lewis

For the most points in the Cookery Section -
A CHALLENGE CUP presented by The Standard Chartered Bank, and
A COOKERY BOOK presented by Mr & Mrs W. Poole

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes in the
Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address are attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about: at show time just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 8th March 1996.

The Show will be open to the public from 2pm on Saturday 9th March 1995. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

<u>CASH PRIZES</u>	1st Prize	2nd Prize	3rd Prize	4th Prize
Sections A, B, E, F, G and H	£1.00	50p	30p	20p
Sections C and D	£1.50	£1.00	50p	25p
Sections G, 28 & 29 only	£10.00	£7.00	£3.00	£1.00

There need to be three entries in a section before a first prize can be given

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

<u>PRIZE WINNERS</u>

FALKLAND ISLANDS HORTICULTURAL SOCIETY

FLOWER, VEGETABLE, HOME PRODUCE & GARDENS SHOW

Saturday 15th March, 1997

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

CLASS

- | | |
|---|---|
| 1 African Marigold (<i>Tagetes Erecta</i>) | 12 Pelargonium |
| 2 French Marigold (<i>Tagetes Patula</i>) | 13 Petunia |
| 3 Begonia | 14 African Violet |
| 4 Begonia (<i>Miniature</i>) | 15 Pot Plant (<i>annual not mentioned above</i>) |
| 5 Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 Busy Lizzie (<i>Impatiens</i>) | 17 Creeper |
| 7 Cactus or Succulent | 18 Foliage Plant (<i>(a) large plain (b) large variegated (c) small plain (d) small variegated</i>) |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | 19 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 Coleus | 20 Hanging Baskets and Pots |
| 10 Fern | |
| 11 Geranium | |

SECTION B - CUT FLOWERS

These must be grown by the Exhibitor (3 per exhibit in each class except for No. 31 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 17 Godetia |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 18 Linaria |
| 3 Candytuft (<i>Iberis</i>) | 19 Lily (<i>Lilium</i>) |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 20 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 21 Nasturtium |
| 6 Clarkia | 22 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 23 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 24 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 25 Rose (<i>Rosa</i>) |
| 10 Dahlia | 26 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 27 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 28 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 29 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltooides/Sinensis</i>) | 30 Any bulb other than classed above |
| 15 Geranium | 31 Any other flower |
| 16 Gladiolus | |

SECTION C - FLOWER ARRANGMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor

CLASS

- 1 "Dinner Table" Arrangement
- 2 An arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of **6 different kinds** of outdoor vegetables from Section E
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of **3 kinds** of salad vegetables
- 4 A selection of **3 herbs** (cut sprigs - not pots)

SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|--|
| 1 6 Broad Beans (Unshelled Pods) | 17 6 Peas (Unshelled Pods) |
| 2 3 Beetroot | 18 5 Early Potatoes (Red Variety) |
| 3 1 Head of Cabbage (Pointed) | 19 5 Early Potatoes (White Variety) |
| 4 1 Head of Cabbage (Round) | 20 5 Maincrop Potatoes (Red Variety) |
| 5 3 Carrots (Stump) | 21 5 Maincrop Potatoes (White Variety) |
| 6 3 Carrots (Long) | 22 12 Radishes (One Bunch) |
| 7 3 Carrots (Miniature) | 23 3 Tomatoes (Large) |
| 8 1 Cauliflower | 24 3 Tomatoes (Miniature) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 Any Other Vegetables |
| 16 3 Parsnips | |

SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Red Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of White Currants |
| 3 Saucer of Raspberries | 7 Saucer of Black Currants |
| 4 Saucer of 10 Strawberries | 8 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges may cut exhibits for examination and taste produce except Classes 25 & 26

CLASS

- | | |
|--|---|
| 1 Homemade Butter (minimum ¼ lb) | 28 Battenburg Cake |
| 2 Homemade Cheese (minimum ¼ lb) | 29 Gateau |
| 3 6 Fresh Hen Eggs | 30 Swiss Roll |
| 4 Any Bottled Fruit | 31 Any other homemade Cake |
| 5 Jar of Rhubarb Chutney | 32 6 Scones |
| 6 Any other Chutney | 33 6 Drop Scones |
| 7 Jar of Rhubarb Jam | 34 6 Plain Biscuits |
| 8 Jar of Gooseberry Jam | 35 6 Fancy Biscuits |
| 9 Jar of Diddle-Dee Jam | 36 6 Shortbread |
| 10 Jar of Teaberry Jam | 37 6 Small Pastry Cakes |
| 11 Jar of Strawberry Jam | 38 6 Jam Tarts |
| 12 Jar of Raspberry Jam | 39 6 Small Plain Cakes - not pastry |
| 13 Jar of Fruit Jelly | 40 6 Small Fancy Cakes - not pastry |
| 14 Jar of Curd | 41 6 Empanadas |
| 15 Jar of Marmalade | 42 6 Sausage Rolls |
| 16 Jar of any other Preserve | 43 1 Savoury Pie or Flan |
| 17 Jar of any other Jam | 44 1 Sweet Pie or Flan |
| 18 Jar of Pickles (clear) | 45 6 Sweet Pasties (Pie or Flan) |
| 19 Jar of Pickles (Mustard) | 46 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 20 Jar of any other Pickles | 47 1 Loaf White Bread - plain loaves |
| 21 Bottle of Sauce | 48 1 Loaf Currant Bread |
| 22 Rich Fruit Cake (not decorated) - not fancy | 49 Any other kind of Loaf |
| 23 Victoria Layer Cake (not decorated) | 50 6 Yeast Buns |
| 24 Plain Sponge Cake (not decorated) | 51 6 Sweet Buns |
| 25 Decorated Cake | 52 6 Meringues |
| 26 Novelty Decorated Cake | 53 12 Sweets of any kind |
| 27 Chocolate Cake | |

SECTION H - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

CLASS

- 1A Children's Cookery 6 years and under (Fancy)
- 1B Children's Cookery 6 years and under (Plain)

Child with most points in cookery sections 1A and 1B -
(Cookery Book presented by Mr. & Mrs. Poole)

- 2A Children's Cookery 7 years to 11 years (Fancy)
- 2B Children's Cookery 7 years to 11 years (Plain)

Child with most points in cookery sections 2A and 2B -
(Cookery Book presented by Mrs. H. Pettersson)

- 3A Children's Cookery 12 years to 15 years (Fancy)
- 3B Children's Cookery 12 years to 15 years (Plain)

Child with most points in cookery sections 3A and 3B -
(Challenge Cup presented by the Society)

- 4 Children's Flower Arrangement
- 4A 6 years and under (Challenge Cup presented by Dr. B. Paver)
- 4B 7 years to 11 years (Challenge Cup presented by Mr. & Mrs. T.H. Davies)
- 4C 12 years to 15 years (Challenge Cup presented by Mrs. Joyce Jewkes)

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

- 5 Any vegetable grown by a child - (Prizes presented by the Society), also seeds presented by Stanley Garden Centre.
- 6A Pot Plants grown and looked after by a child 6 years and under
- 6B Pot Plants grown and looked after by a child 7 years to 11 years
- 6C Pot Plants grown and looked after by a child 12 to 15 years
- 7A Cut flowers grown by a child 6 years and under
- 7B Cut flowers grown by a child 7 years to 11 years
- 7C Cut flowers grown by a child 12 years to 15 years

(Prizes in Classes 6 and 7 presented by the Society), also seeds presented by the Stanley Garden Centre

For the exhibitor with most points over all classes in Children's Section:
THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

**HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE
HOME PRODUCE SECTION**

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.

**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR UNIFORM
EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended.

For the most points received by an exhibitor from Camp -
(A CHALLENGE CUP) - THE HUNT TROPHY

For the Exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section -
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the Best Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the best Any Other Flower -
A SILVER SALVER Presented by Mrs C.A. Rowlands

For the most points in the Flower Section -
A CHALLENGE CUP Presented by Mrs E.G. Lewis

For the most points in the Cookery Section -
A CHALLENGE CUP presented by The Standard Chartered Bank

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes in the
Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address are attached. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society

STANLEY RESIDENTS:

There are no entry forms to bother about: at show time just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 14th March 1997.

The Show will be open to the public from 2pm on Saturday 15th March 1997 with admittance charges of: Adults - 50p; Children 5 to 15 years - 25p; Under-5s - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

<u>CASH PRIZES</u>	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G and H	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Sections G, 28 & 29 only	£15.00	£10.00	£5.00

There must be three entries in a section before a first prize can be given

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

<u>PRIZE WINNERS</u>

FALKLAND ISLANDS HORTICULTURE



FLOWER, VEGETABLE, HOME PRODUCE & GARDEN SHOW

SATURDAY 21ST MARCH, 1998

SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months



CLASS

- | | | |
|---|---|--|
| 1 Marigold (<i>Tagetes</i>) |  | 12 Petunia |
| 2 Begonia | | 13 African Violet |
| 3 Begonia (<i>Miniature</i>) | | 14 Pot Plant (<i>annual not mentioned above</i>) |
| 4 Begonia (<i>Foliage</i>) | | 15 Pot Plant (<i>perennial not mentioned above</i>) |
| 5 Busy Lizzie (<i>Impatiens</i>) | | 16 Creeper |
| 6 Cactus or Succulent | | 17 Foliage Plant (a) large plain (b) large variegated (c) small plain (d) small variegated |
| 7 Cactus Garden (<i>Minimum of 5 species</i>) | | 18 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 8 Coleus | | 19 Hanging Baskets and Pots |
| 9 Fern | |  |
| 10 Geranium | | |
| 11 Pelargonium | | |

SECTION B - CUT FLOWERS

*These must be grown by the Exhibitor**(3 stems per exhibit in each class except for No. 30 when only one bloom is required)*

CLASS

- | | | |
|--|---|---|
| 1 Aster | 16 Gladiolus |  |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 17 Godetia | |
| 3 Candytuft (<i>Iberis</i>) | 18 Linaria | |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 19 Lupin (<i>Lupinus</i>) | |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 20 Nasturtium |  |
| 6 Clarkia | 21 Pansy (<i>Viola</i>) | |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 22 Pelargonium | |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 23 Poppy (<i>Papaver</i>) | |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 24 Rose (<i>Rosa</i>) | |
| 10 Dahlia | 25 Snap Dragon (<i>Antirrhinum</i>) | |
| 11 English Marigold | 26 Stock (<i>Matthiola</i>) | |
| 12 African Marigold | 27 Sweet Pea (<i>Lathyrus</i>) | |
| 13 French Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) | |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 29 Any bulb other than classed above | |
| 15 Geranium | 30 Any other cut flower not listed above | |

SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor

CLASS

- 1 "Dinner Table" Arrangement
- 2 An arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)



SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of **6 different kinds** of outdoor vegetables from Section E
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of **3 kinds** of salad vegetables
- 4 A selection of **3 herbs** (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|--|
| 1 6 Broad Beans (Unshelled Pods) | 17 6 Peas (Unshelled Pods) |
| 2 3 Beetroot | 18 5 Early Potatoes (Red Variety) |
| 3 1 Head of Cabbage (Pointed) | 19 5 Early Potatoes (White Variety) |
| 4 1 Head of Cabbage (Round) | 20 5 Maincrop Potatoes (Red Variety) |
| 5 3 Carrots (Stump) | 21 5 Maincrop Potatoes (White Variety) |
| 6 3 Carrots (Long) | 22 12 Radishes (One Bunch) |
| 7 3 Carrots (Miniature) | 23 3 Tomatoes (Large) |
| 8 1 Cauliflower | 24 6 Tomatoes (Miniature) |
| 9 1 Cabbage Lettuce | 25 1 Vegetable Marrow |
| 10 1 Cos Lettuce | 26 3 White Turnips |
| 11 1 Cucumber | 27 3 Yellow Turnips |
| 12 3 Onions | 28 3 Turnip Swedes |
| 13 6 Shallots | 29 3 Kohl Rabis |
| 14 6 Spring Onions | 30 3 Peppers |
| 15 6 Pickling Onions | 31 1 Heart of Broccoli |
| 16 3 Parsnips | 32 3 Courgettes |
| | 33 Any Other Vegetable |



SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 4 Saucer of 10 Strawberries |
| 2 Saucer of 20 Gooseberries (Green) | 5 Saucer of Currants |
| 3 Saucer of Raspberries | 6 Saucer of any home grown fruit |

SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

- | | |
|----------------------------------|--|
| 1 Homemade Butter (minimum ¼ lb) | 14 Jar of Fruit Jelly |
| 2 Homemade Cheese (minimum ¼ lb) | 15 Jar of Curd |
| 3 6 Fresh Hen Eggs | 16 Jar of Marmalade |
| 4 6 Fresh Duck Eggs | 17 Jar of any other Preserve |
| 5 Any Bottled Fruit | 18 Jar of any other Jam |
| 6 Jar of Rhubarb Chutney | 19 Jar of Pickles (clear) |
| 7 Any other Chutney | 20 Jar of Pickles (Mustard) |
| 8 Jar of Rhubarb Jam | 21 Jar of any other Pickles |
| 9 Jar of Gooseberry Jam | 22 Bottle of Sauce |
| 10 Jar of Diddle-Dee Jam | 23 Bottle of Wine or Cordial (Special book prize for this new class to be presented this year only by Nikki Buxton). |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |



SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except Classes 4 and 5

- | | |
|--|---|
| 1 Rich Fruit Cake (not decorated, not fancy) | 18 6 Small Plain Cakes - not pastry |
| 2 Victoria Layer Cake (not decorated) | 19 6 Small Fancy Cakes - not pastry |
| 3 Plain Sponge Cake (not decorated) | 20 6 Empanadas |
| 4 Decorated Cake | 21 6 Sausage Rolls |
| 5 Novelty Decorated Cake | 22 1 Savoury Pie or Flan |
| 6 Chocolate Cake | 23 1 Sweet Pie or Flan |
| 7 Battenburg Cake | 24 6 Sweet Pasties (Pie or Flan) |
| 8 Gâteau | 25 1 Loaf Wholemeal Bread - plain loaves, not fancy |
| 9 Swiss Roll | 26 1 Loaf White Bread - plain loaves |
| 10 Any other homemade Cake | 27 1 Loaf Currant Bread |
| 11 6 Scones | 28 Any other kind of Loaf |
| 12 6 Drop Scones | 29 6 Yeast Buns |
| 13 6 Plain Biscuits | 30 6 Sweet Buns |
| 14 6 Fancy Biscuits | 31 6 Meringues |
| 15 6 Shortbread | 32 12 Sweets of any kind |
| 16 6 Small Pastry Cakes | 33 Any other cookery not included above |
| 17 6 Jam Tarts | |



SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

CLASS

- 1A Children's Cookery 6 years and under (Fancy)
- 1B Children's Cookery 6 years and under (Plain)

Child with most points in cookery sections 1A and 1B -
Cookery Book presented by Mr. & Mrs. Poole



- 2A Children's Cookery 7 years to 11 years (Fancy)
- 2B Children's Cookery 7 years to 11 years (Plain)

Child with most points in cookery sections 2A and 2B -
Cookery Book presented by Mrs. H. Petterson



- 3A Children's Cookery 12 years to 15 years (Fancy)
- 3B Children's Cookery 12 years to 15 years (Plain)

Child with most points in cookery sections 3A and 3B -
Challenge Cup presented by the Society

- 4 Children's Flower Arrangement
 - 4A 6 years and under - Challenge Cup presented by Dr. B. Paver
 - 4B 7 years to 11 years - Challenge Cup presented by Mr. & Mrs. T.H. Davies
 - 4C 12 years to 15 years - Challenge Cup presented by Mrs. Joyce Jewkes

Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall.

- 5 Any vegetable grown by a child - Prizes of seeds presented by Stanley Garden Centre.
 - 6A Pot Plants grown and looked after by a child 6 years and under
 - 6B Pot Plants grown and looked after by a child 7 years to 11 years
 - 6C Pot Plants grown and looked after by a child 12 to 15 years
- 7A Cut flowers grown by a child 6 years and under
- 7B Cut flowers grown by a child 7 years to 11 years
- 7C Cut flowers grown by a child 12 years to 15 years

Prizes of seeds in Classes 6 and 7 presented by the Stanley Garden Centre

For the exhibitor with most points over all classes in Children's Section:

THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courgettes: Optimum sizes 4" to 8" and should be uniform.

**HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE
HOME PRODUCE AND COOKERY SECTIONS**

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended.

For the most points received by an exhibitor from Camp -
(A CHALLENGE CUP) - THE HUNT TROPHY

For the Exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the Best Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the best Any Other Flower -
A SILVER SALVER Presented by Mrs C.A. Rowlands

For the most points in the Cut Flower Section -
A CHALLENGE CUP Presented by Mrs E.G. Lewis

For the most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes in the
Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

CAMPERS:

Please send your exhibits to "HORTICULTURAL SHOW", STANLEY. Make sure your name and address are with your entries but are not attached or written on them. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 20th March 1998.

The Show will be open to the public from 2pm on Saturday 21st March 1998 with admittance charges of: Adults - 50p; Children 5 to 15 years - 25p; Under-5s - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

<u>CASH PRIZES</u>	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Section H, Classes 4 & 5 only	£15.00	£10.00	£5.00
Garden Competitions	£15.00	£10.00	£5.00

Where there are below three entries in a class, prizes will be awarded at the discretion of the judges.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

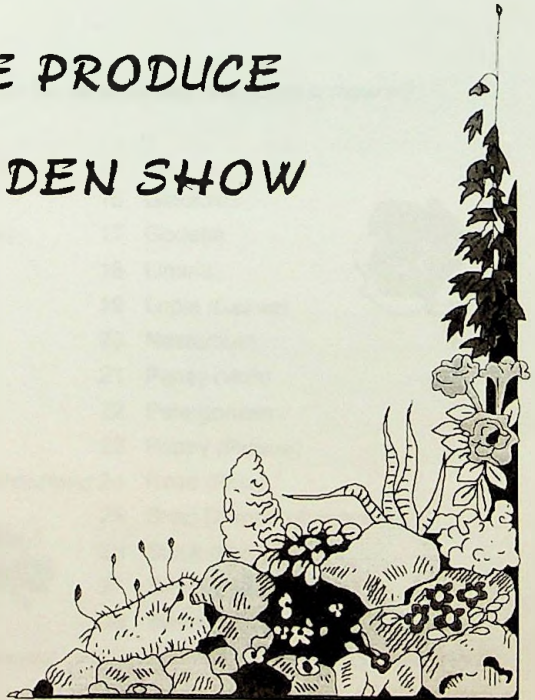
<u>PRIZE WINNERS</u>



FALKLAND ISLANDS
HORTICULTURAL
SOCIETY

FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW

Saturday 6th
March, 1999



SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

CLASS

- | | |
|--|---|
| 1 Marigold (<i>Tagetes</i>) | 13 Pelargonium |
| 2 Begonia | 14 Petunia |
| 3 Begonia (<i>Miniature</i>) | 15 African Violet |
| 4 Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>annual not mentioned above</i>) |
| 5 Busy Lizzie (<i>Impatiens</i>) | 17 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 Cactus | 18 Creeper |
| 7 Succulent | 19 Foliage Plant (a) large plain (b) large
variegated (c) small plain (d) small variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | 20 Tree Seedling or Shrub
(<i>not exceeding
24" above soil level</i>) |
| 9 Succulent Garden (<i>Minimum of 5 species</i>) | 21 Hanging Basket |
| 10 Coleus | |
| 11 Fern | |
| 12 Geranium | |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor

(3 stems per exhibit in each class except for No. 30 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 16 Gladiolus |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 17 Godetia |
| 3 Candytuft (<i>Iberis</i>) | 18 Linaria |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 19 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 20 Nasturtium |
| 6 Clarkia | 21 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centauna Cyanus</i>) | 22 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 23 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 24 Rose (<i>Rosa</i>) |
| 10 Dahlia | 25 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 26 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 27 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 29 Any bulb other than classed above |
| 15 Geranium | 30 Any other cut flower not listed above |



SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor

All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)
- 3 An arrangement of dried flowers (with or without dried material) in container



SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of 6 different kinds of outdoor vegetables from Section E
- 2 A collection of 3 kinds of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of 3 kinds of salad vegetables
- 4 A selection of 3 herbs (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|---|
| 1 6 Broad Beans (Unshelled Pods) | 13 6 Shallots |
| 2 3 Beetroot | 14 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 15 6 Pickling Onions |
| 4 1 Head of Cabbage (Round) | 16 3 Parsnips |
| 5 3 Carrots (Stump) | 17 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 18 5 Early Potatoes (Coloured Variety) |
| 7 3 Carrots (Miniature) | 19 5 Early Potatoes (White Variety) |
| 8 1 Cauliflower | 20 5 Maincrop Potatoes (Coloured Variety) |
| 9 1 Cabbage Lettuce | 21 5 Maincrop Potatoes (White Variety) |
| 10 1 Cos Lettuce | 22 12 Radishes (One Bunch) |
| 11 1 Cucumber | 23 3 Tomatoes (Large) |
| 12 3 Onions | 24 6 Tomatoes (Miniature) |



continued...

SECTION E - VEGETABLES (continued)

- | | |
|-----------------------|------------------------|
| 25 1 Vegetable Marrow | 30 3 Peppers |
| 26 3 White Turnips | 31 1 Heart of Broccoli |
| 27 3 Yellow Turnips | 32 3 Courgettes |
| 28 3 Turnip Swedes | 33 Any Other Vegetable |
| 29 3 Kohl Rabis | |

SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of any home grown fruit |
| 3 Saucer of Raspberries | 7 One bunch of Grapes |
| 4 Saucer of 10 Strawberries | |



SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

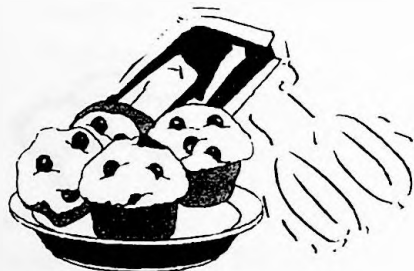
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|----------------------------------|------------------------------|
| 1 Homemade Butter (minimum ¼ lb) | 17 Jar of any other Preserve |
| 2 Homemade Cheese (minimum ¼ lb) | 18 Jar of any other Jam |
| 3 6 Fresh Hen Eggs | 19 Jar of Pickles (clear) |
| 4 6 Fresh Duck Eggs | 20 Jar of Pickles (Mustard) |
| 5 Any Bottled Fruit | 21 Jar of any other Pickles |
| 6 Jar of Rhubarb Chutney | 22 Bottle of Sauce |
| 7 Any other Chutney | 23 Bottle of Wine or Cordial |
| 8 Jar of Rhubarb Jam | |
| 9 Jar of Gooseberry Jam | |
| 10 Jar of Diddle-Dee Jam | |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |
| 14 Jar of Fruit Jelly | |
| 15 Jar of Curd | |
| 16 Jar of Marmalade | |



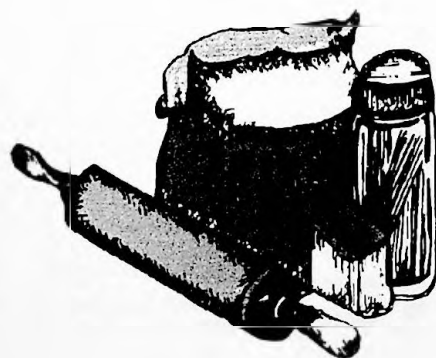
SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Battenburg Cake
- 8 Gateau
- 9 Swiss Roll
- 10 Any other homemade Cake



- 11 6 Scones
- 12 6 Drop Scones
- 13 6 Plain Biscuits
- 14 6 Fancy Biscuits
- 15 6 Shortbread
- 16 6 Small Pastry Cakes
- 17 6 Jam Tarts
- 18 6 Small Plain Cakes - not pastry
- 19 6 Small Fancy Cakes - not pastry
- 20 6 Empanadas
- 21 6 Sausage Rolls



- 22 1 Savoury Pie or Flan
- 23 1 Sweet Pie or Flan
- 24 6 Sweet Pasties (Pie or Flan)
- 25 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 26 1 Loaf White Bread - plain loaves
- 27 1 Loaf Currant Bread
- 29 6 Yeast Buns
- 30 6 Sweet Buns
- 31 6 Meringues
- 32 12 Sweets of any kind
- 33 Any other cookery not included above

SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show

CLASS

Children's Cookery 6 years and under

- | | |
|-----------------------|--|
| 1 6 Plain Biscuits | 5 Any other plain cookery (1 large or 6 small) |
| 2 6 Fancy Biscuits | 6 Any other fancy cookery (1 large or 6 small) |
| 3 6 Small Plain Cakes | 7 Any savoury item (1 large or 6 small) |
| 4 6 Small Fancy Cakes | |



Child with most points in classes 1 to 7:
Cookery Book presented by Mr. & Mrs. Poole

Children's Cookery 7 years to 11 years

- 8 6 Plain Biscuits
- 9 6 Fancy Biscuits
- 10 6 Small Plain Cakes
- 11 6 Small Fancy Cakes
- 12 Any other plain cookery (1 large or 6 small)
- 13 Any other fancy cookery (1 large or 6 small)
- 14 Any savoury item (1 large or 6 small)



Child with most points in classes 8 to 14:
Cookery Book presented by Mrs. H. Pettersson

Children's Cookery 12 years to 15 years

- | | |
|------------------------|---|
| 15 6 Plain Biscuits | 19 Any other plain cookery (1 large or 6 small) |
| 16 6 Fancy Biscuits | 20 Any other fancy cookery (1 large or 6 small) |
| 17 6 Small Plain Cakes | 21 Any savoury item (1 large or 6 small) |
| 18 6 Small Fancy Cakes | |



Child with most points in classes 15 to 21:
Challenge Cup presented by the Society



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

Children's Flower Arrangement

22 6 years and under:

Challenge Cup presented by Dr. B. Paver

23 7 years to 11 years:

Challenge Cup presented by Mr. & Mrs. T.H. Davies

24 12 years to 15 years:

Challenge Cup presented by Mrs. Joyce Jewkes



Arrangements must be the unaided work of the child exhibitor and exhibits must be arranged in the Hall between 8 and 9.30am on Saturday morning

25 Any vegetable grown by a child

26 Pot plant grown and looked after by a child 6 years and under

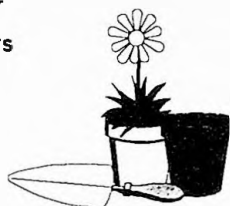
27 Pot plant grown and looked after by a child 7 years to 11 years

28 Pot plant grown and looked after by a child 12 to 15 years

29 Cut flowers grown by a child 6 years and under

30 Cut flowers grown by a child 7 years to 11 years

31 Cut flowers grown by a child 12 to 15 years



Prizes of seeds in Classes 25 to 31:
Presented by Stanley Garden Centre

For the exhibitor with most points
over all classes in Children's Section:

THE SIMON SUMMERS CHALLENGE CUP



HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE AND COOKERY SECTIONS

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courgettes: Optimum sizes 4" to 8" and should be uniform.

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended.

For the most points received by an exhibitor from Camp -
(A CHALLENGE CUP) - THE HUNT TROPHY

For the Exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables - **A SILVER CHALLENGE CUP**

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the Best Flower Arrangement -
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the best Any Other Flower -
A SILVER SALVER Presented by Mrs C.A. Rowlands

For the most points in the Cut Flower Section -
A CHALLENGE CUP Presented by Mrs E.G. Lewis

For the most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with the most points over all the classes in the
Flower, Vegetable and Home Produce Show -
THE HASKARD CHALLENGE CUP

ALL ENTRIES whether from Camp or Stanley **MUST** state which class the exhibit is intended for (this is particularly important in potato, carrot and cabbage classes.

NO ACCESS to display areas by competitors until Saturday 2pm.

CAMPERS:

Please send your exhibits to "**HORTICULTURAL SHOW**", **STANLEY**. Make sure your name and address are with your entries but are not attached or written on them. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 5th March 1999.

The Show will be open to the public from 2pm on Saturday 6th March 1999 with admittance charges of: Adults - 50p; Children 5 to 15 years - 25p, Under-5s - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

<u>CASH PRIZES</u>	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Section H, Classes 4 & 5 only	£15.00	£10.00	£5.00
Garden Competitions (Open)	£15.00	£10.00	£5.00
Best Novices Flower & Veg.	£15.00		

Prizes will be awarded on merit irrespective of number of entries in the class. Judges' decision is final.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

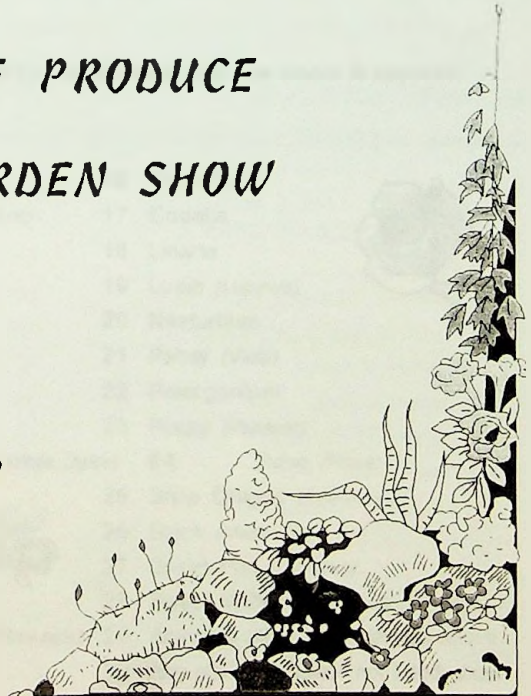
PRIZE WINNERS



*FALKLAND ISLANDS
HORTICULTURAL
SOCIETY*

*FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW*

*Saturday 18th
March, 2000*



SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

CLASS

- | | |
|--|--|
| 1 Marigold (<i>Tagetes</i>) | 13 Pelargonium |
| 2 Begonia | 14 Petunia |
| 3 Begonia (<i>Miniature</i>) | 15 African Violet |
| 4 Begonia (<i>Foliage</i>) | 16 Pot Plant (<i>annual not mentioned above</i>) |
| 5 Busy Lizzie (<i>Impatiens</i>) | 17 Pot Plant (<i>perennial not mentioned above</i>) |
| 6 Cactus | 18 Creeper |
| 7 Succulent | 19 Foliage Plant (<i>a</i>) large plain (<i>b</i>) large variegated (<i>c</i>) small plain (<i>d</i>) small variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | 20 Tree Seedling or Shrub (<i>not exceeding 24" above soil level</i>) |
| 9 Succulent Garden (<i>Minimum of 5 species</i>) | (<i>a</i>) tree, evergreen (<i>b</i>) tree, deciduous (<i>c</i>) shrub |
| 10 Coleus | 21 Hanging Basket or Pot |
| 11 Fern | |
| 12 Geranium | |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor

(3 stems per exhibit in each class except for No. 30 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 16 Gladiolus |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 17 Godetia |
| 3 Candytuft (<i>Iberis</i>) | 18 Linaria |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 19 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 20 Nasturtium |
| 6 Clarkia | 21 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 22 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 23 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Large White Daisy</i>) | 24 Rose (<i>Rosa</i>) |
| 10 Dahlia | 25 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 26 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 27 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 29 Any bulb other than classed above |
| 15 Geranium | 30 Any other cut flower not listed above |



SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor. All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche, sideboard)
Theme: "The Sea".
- 3 An arrangement of dried flowers (with or without dried material) in container.

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of **6 different kinds** of outdoor vegetables from Section E - number of each type as in classes but **NOT MORE THAN ONE VARIETY OF ANY VEGETABLE** ie only ONE variety of potato, carrot etc.
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of **3 kinds** of salad vegetables
- 4 A selection of **3 herbs** (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|---|
| 1 6 Broad Beans (Unshelled Pods) | 13 6 Shallots |
| 2 3 Beetroot | 14 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 15 6 Pickling Onions |
| 4 1 Head of Cabbage (Round) | 16 3 Parsnips |
| 5 3 Carrots (Stump) | 17 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 18 5 Early Potatoes (Coloured Variety) |
| 7 3 Carrots (Miniature) | 19 5 Early Potatoes (White Variety) |
| 8 1 Cauliflower | 20 5 Maincrop Potatoes (Coloured Variety) |
| 9 1 Cabbage Lettuce | 21 5 Maincrop Potatoes (White Variety) |
| 10 1 Cos Lettuce | 22 12 Radishes (One Bunch) |
| 11 1 Cucumber | 23 3 Tomatoes (Large) |
| 12 3 Onions | 24 6 Tomatoes (Miniature) |



continued...

SECTION E - VEGETABLES (continued)

- | | |
|-----------------------|------------------------|
| 25 1 Vegetable Marrow | 30 3 Peppers |
| 26 3 White Turnips | 31 1 Heart of Broccoli |
| 27 3 Yellow Turnips | 32 3 Courgettes |
| 28 3 Turnip Swedes | 33 Any Other Vegetable |
| 29 3 Kohl Rabis | |

SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of any home grown fruit |
| 3 Saucer of Raspberries | 7 One bunch of Grapes |
| 4 Saucer of 10 Strawberries | |

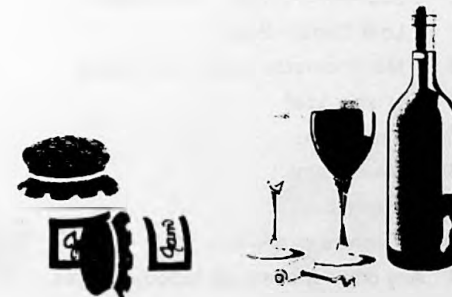


SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

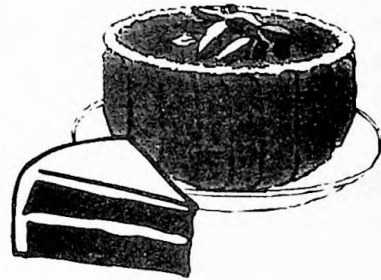
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| 1 Homemade Butter (minimum ¼ lb) | 17 Jar of any other Preserve |
| 2 Homemade Cheese (minimum ¼ lb) | 18 Jar of any other Jam |
| 3 6 Fresh Hen Eggs | 19 Jar of Pickles (clear) |
| 4 6 Fresh Duck Eggs | 20 Jar of Pickles (Mustard) |
| 5 Any Bottled Fruit | 21 Jar of any other Pickles |
| 6 Jar of Rhubarb Chutney | 22 Bottle of Sauce |
| 7 Any other Chutney | 23 Bottle of Wine or Cordial |
| 8 Jar of Rhubarb Jam | |
| 9 Jar of Gooseberry Jam | |
| 10 Jar of Diddle-Dee Jam | |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |
| 14 Jar of Fruit Jelly | |
| 15 Jar of Curd | |
| 16 Jar of Marmalade | |



SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Battenburg Cake
- 8 Gateau
- 9 Swiss Roll
- 10 Any other homemade Cake



- 11 6 Scones
- 12 6 Drop Scones
- 13 6 Plain Biscuits
- 14 6 Fancy Biscuits
- 15 6 Shortbread
- 16 6 Small Pastry Cakes
- 17 6 Jam Tarts
- 18 6 Small Plain Cakes - not pastry
- 19 6 Small Fancy Cakes - not pastry
- 20 6 Empanadas
- 21 6 Sausage Rolls

- 22 1 Savoury Pie or Flan
- 23 1 Sweet Pie or Flan
- 24 6 Sweet Pasties (Pie or Flan)
- 25 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 26 1 Loaf White Bread - plain loaves
- 27 1 Loaf Currant Bread
- 28 1 Machine-made Loaf of any variety
- 29 Any other Loaf
- 30 6 Yeast Buns
- 31 6 Sweet Buns
- 32 6 Meringues
- 33 12 Sweets of any kind
- 34 Any other cookery not included above



SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show

CLASS

Children's Cookery 6 years and under

- | | |
|-----------------------|---|
| 1 6 Plain Biscuits | 5 Any other plain cookery (a) 1 large (b) 6 small |
| 2 6 Fancy Biscuits | 6 Any other fancy cookery (a) 1 large (b) 6 small |
| 3 6 Small Plain Cakes | 7 Any savoury item (a) 1 large (b) 6 small |
| 4 6 Small Fancy Cakes | |



Child with most points in classes 1 to 7:
Cookery Book presented by Mr. & Mrs. Poole

Children's Cookery 7 years to 11 years

- 8 6 Plain Biscuits
- 9 6 Fancy Biscuits
- 10 6 Small Plain Cakes
- 11 6 Small Fancy Cakes
- 12 Any other plain cookery (a) 1 large (b) 6 small
- 13 Any other fancy cookery (a) 1 large (b) 6 small
- 14 Any savoury item (a) 1 large (b) 6 small



Child with most points in classes 8 to 14:
Cookery Book presented by Tony Pettersson in memory of the late Mrs. H. Pettersson

Children's Cookery 12 years to 15 years

- | | |
|------------------------|--|
| 15 6 Plain Biscuits | 19 Any other plain cookery (a) 1 large (b) 6 small |
| 16 6 Fancy Biscuits | 20 Any other fancy cookery (a) 1 large (b) 6 small |
| 17 6 Small Plain Cakes | 21 Any savoury item (a) 1 large (b) 6 small |
| 18 6 Small Fancy Cakes | |



Child with most points in classes 15 to 21:
Challenge Cup presented by the Society



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

Children's Flower Arrangement

- 22 6 years and under:
Challenge Cup presented by Dr. B. Paver
- 23 7 years to 11 years:
Challenge Cup presented by Mr. & Mrs. T.H. Davies
- 24 12 years to 15 years:
Challenge Cup presented by Mrs. Joyce Jewkes



ARRANGEMENTS MUST BE UNAIDED WORK OF THE CHILD EXHIBITOR AND EXHIBITS MUST BE ARRANGED IN THE HALL BETWEEN 8 AND 9.30AM ON SATURDAY MORNING.

- 25 Any vegetable grown by a child
- 26 Pot plant grown and looked after by a child 6 years and under
- 27 Pot plant grown and looked after by a child 7 years to 11 years
- 28 Pot plant grown and looked after by a child 12 to 15 years
- 29 Cut flowers grown by a child 6 years and under
- 30 Cut flowers grown by a child 7 years to 11 years
- 31 Cut flowers grown by a child 12 to 15 years
- 32 Miniature Garden by a child in any age group



Prizes of seeds in Classes 25 to 32:
Presented by Stanley Garden Centre



**For the exhibitor with most points in Classes 25-32
THE ROYAL HORTICULTURAL SOCIETY'S JUNIOR
COMPETITORS AWARD OF MERIT CERTIFICATE**

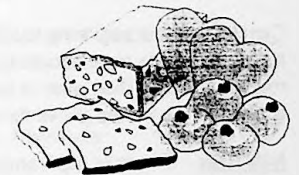
**For the exhibitor with most points over all classes in
Children's Section:**

THE SIMON SUMMERS CHALLENGE CUP



**HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE
HOME PRODUCE AND COOKERY SECTIONS**

- Butter: In one pat only
- Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.
- Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)
- Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.
- Rich Fruit Cake: As taken from the oven. No marzipan, etc., added.
- Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.
- Plain Sponge Cake: May have a filling only
- Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.
- Chocolate Cake: This may have a filling and a topping.
- Any Other Homemade Cake: Any cake not listed in this section must go in this class.
- Swiss Roll: May be filled with jam, etc., and dusted with caster sugar only
- Scones: Should not be buttered.
- Plain Biscuits: No fruit or nuts, etc., added.
- Fancy Biscuits: May be decorated but will be cut and tasted.
- Small Pastry Cakes: Can be decorated or filled.
- Jam Tarts: Plain pastry with jam filling added before or after baking.
- Small Plain Cakes: Bun-tray type. No fruit, coconut, etc., added.
- Small Fancy Cakes: Can be of any mixture, may also be decorated.
- Yeast Buns: These are better known as Rolls and should be plain.
- Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courgettes: Optimum sizes 4" to 8" and should be uniform.

Collections: The 6 different varieties stipulated MUST BE different eg: 1 KIND OF potato, 1 KIND OF carrot, 1 KIND OF cabbage, 1 KIND OF turnip etc and NOT 2 or more kinds of any one vegetable.

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended.

All Trophy Winners are responsible for the safety of their trophy and replacing them if lost or stolen whilst in their possession.

For the competitor who obtains the highest total amount of points in the whole of the horticultural sections A, B, D, E and F

BANKSIAN MEDAL 2000 presented by the Royal Horticultural Society
(Please note: each year's winner will not be eligible to win this Medal for the following two years)

For the most points received by an exhibitor from Camp -
(A CHALLENGE CUP) - THE HUNT TROPHY

For the Exhibitor obtaining the most points in the Vegetable Classes -
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables -
A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes -
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the Best Flower Arrangement in Section C Class 2 -
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the Best Flower Arrangement overall in Section C Classes 1-3 inclusive -
A CHALLENGE CUP presented by Mrs J. Besley Clark

For the best Any Other Flower -
A SILVER SALVER Presented by Mrs C.A. Rowlands

For the most points in the Cut Flower Section -
A CHALLENGE CUP Presented by Mrs E.G. Lewis

For the most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the best working Vegetable Garden -
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the best Flower Garden -
THE LADY HUNT CHALLENGE CUP

For the most points in the Pot Plants Section -
A CHALLENGE CUP presented by the Horticultural Society

For the exhibitor with most points over all classes in the Flower, Vegetable & Home Produce Show -
THE HASKARD CHALLENGE CUP

ALL ENTRIES whether from Camp or Stanley **MUST** state which class the exhibit is intended for (this is particularly important in potato, carrot and cabbage classes. **NO ACCESS** to display areas by competitors until Saturday 2pm.

CAMPERS:

Please send your exhibits to "**HORTICULTURAL SHOW**", **STANLEY**. Make sure your name and address are with your entries but are not attached or written on them. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Drill Hall from 6pm to 9pm on Friday 17th March 2000.

The Show will be open to the public from 2pm on Saturday 18th March 2000 with admittance charges of 50p per person and Under-5s - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Section H, Classes 4 & 5 only	£15.00	£10.00	£5.00
Garden Competitions (Open)	£15.00	£10.00	£5.00
Best Novices Flower & Veg.	£15.00		

(Novice gardens may only be entered once in this category. In subsequent years, such a garden will have to be entered in the Open Competition.)

Prizes will be awarded on merit irrespective of number of entries in the class. Judges' decision is final.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

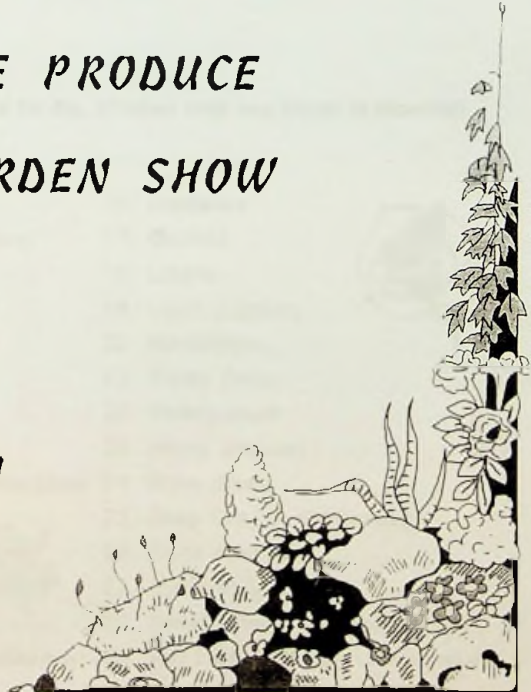
<u>PRIZE WINNERS</u>



*FALKLAND ISLANDS
HORTICULTURAL
SOCIETY*

*FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW*

*Saturday 17th
March, 2001*



SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months

CLASS

- | | |
|--|---|
| 1 Marigold (<i>Tagetes</i>) | 14 Petunia |
| 2 Begonia | 15 African Violet |
| 3 Begonia (<i>Miniature</i>) | 16 Pot Plant (<i>annual not mentioned above</i>) |
| 4 Begonia (<i>Foliage</i>) | 17 Pot Plant (<i>perennial not mentioned above</i>) |
| 5 Busy Lizzie (<i>Impatiens</i>) | 18 Creeper |
| 6 Cactus | 19 Foliage Plant |
| 7 Succulent | (a) large plain (b) large variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | (c) small plain (d) small variegated |
| 9 Succulent Garden (<i>Minimum of 5 species</i>) | 20 Hanging Basket or Pot |
| 10 Coleus | 21 Tree Seedling |
| 11 Fern | (not exceeding 24" above soil level) |
| 12 Geranium | (a) tree, evergreen (b) tree, deciduous |
| 13 Pelargonium | 22 Shrub |



SECTION B - CUT FLOWERS

These must be grown by the Exhibitor.

(3 stems per exhibit in each class except for No. 30 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 16 Gladiolus |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 17 Godetia |
| 3 Candytuft (<i>Iberis</i>) | 18 Linaria |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 19 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 20 Nasturtium |
| 6 Clarkia | 21 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 22 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 23 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum (<i>Marguerite, Lg White Daisy</i>) | 24 Rose (<i>Rosa</i>) |
| 10 Dahlia | 25 Snap Dragon (<i>Antirrhinum</i>) |
| 11 English Marigold | 26 Stock (<i>Matthiola</i>) |
| 12 African Marigold | 27 Sweet Pea (<i>Lathyrus</i>) |
| 13 French Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 29 Any bulb other than classed above |
| 15 Geranium | 30 Any other cut flower not listed above |



SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor. All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)
- 3 An arrangement of dried flowers (with or without other dried material) in container.

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of 6 different kinds of outdoor vegetables from Section E - number of each type as in classes but NOT MORE THAN ONE VARIETY OF ANY VEGETABLE ie only ONE variety of potato, carrot etc.
- 2 A collection of 3 kinds of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of 3 kinds of salad vegetables
- 4 A selection of 3 herbs (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|---|
| 1 6 Broad Beans (Unshelled Pods) | 13 6 Shallots |
| 2 3 Beetroot | 14 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 15 6 Pickling Onions |
| 4 1 Head of Cabbage (Round) | 16 3 Parsnips |
| 5 3 Carrots (Stump) | 17 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 18 5 Early Potatoes (Coloured Variety) |
| 7 3 Carrots (Miniature) | 19 5 Early Potatoes (White Variety) |
| 8 1 Cauliflower | 20 5 Early Potatoes (Pink-Eye) |
| 9 1 Cabbage Lettuce | 21 5 Maincrop Potatoes (Coloured Variety) |
| 10 1 Cos Lettuce | 22 5 Maincrop Potatoes (White Variety) |
| 11 1 Cucumber | 23 5 Maincrop Potatoes (Pink-Eye) |
| 12 3 Onions | 24 12 Radishes (One bunch) |



continued...

SECTION E - VEGETABLES (continued)

- | | |
|---------------------------|------------------------|
| 25 3 Tomatoes (Large) | 31 3 Kohl Rabis |
| 26 6 Tomatoes (Miniature) | 32 2 Peppers |
| 27 1 Vegetable Marrow | 33 1 Heart of Broccoli |
| 28 3 White Turnips | 34 3 Courgettes |
| 29 3 Yellow Turnips | 35 Any Other Vegetable |
| 30 3 Turnip Swedes | |



FUN PRIZE: Oddest, largest, funniest looking vegetable. Prize presented by Dr. B. Elsby.

SECTION F - FRUIT

These must be grown by the Exhibitor

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of any home grown fruit |
| 3 Saucer of Raspberries | 7 One bunch of Grapes |
| 4 Saucer of 10 Strawberries | |



SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

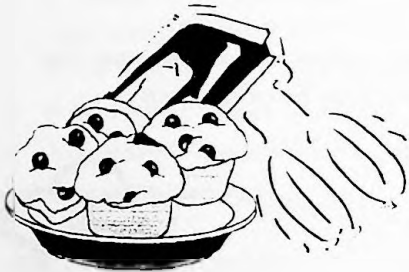
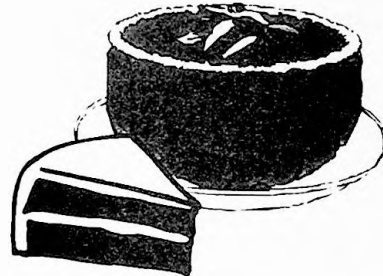
- | | |
|----------------------------------|------------------------------|
| 1 Homemade Butter (minimum ¼ lb) | 16 Jar of Marmalade |
| 2 Homemade Cheese (minimum ¼ lb) | 17 Jar of any other Preserve |
| 3 6 Fresh Hen Eggs | 18 Jar of any other Jam |
| 4 6 Fresh Duck Eggs | 19 Jar of Pickles (clear) |
| 5 Any Bottled Fruit | 20 Jar of Pickles (Mustard) |
| 6 Jar of Rhubarb Chutney | 21 Jar of any other Pickles |
| 7 Any other Chutney | 22 Bottle of Sauce |
| 8 Jar of Rhubarb Jam | 23 Bottle of Wine or Cordial |
| 9 Jar of Gooseberry Jam | |
| 10 Jar of Diddle-Dee Jam | |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |
| 14 Jar of Fruit Jelly | |
| 15 Jar of Curd | |



SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Battenburg Cake
- 8 Gateau
- 9 Swiss Roll
- 10 Any other homemade Cake



- 11 6 Scones
- 12 6 Drop Scones
- 13 6 Plain Biscuits
- 14 6 Fancy Biscuits
- 15 6 Shortbread
- 16 6 Small Pastry Cakes
- 17 6 Jam Tarts
- 18 6 Small Plain Cakes - not pastry
- 19 6 Small Fancy Cakes - not pastry
- 20 6 Empanadas
- 21 6 Sausage Rolls



- 22 1 Savoury Pie or Flan
- 23 1 Sweet Pie or Flan
- 24 6 Sweet Pasties (Pie or Flan)
- 25 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 26 1 Loaf White Bread - plain loaves
- 27 1 Loaf Currant Bread
- 28 1 Machine-made Loaf of any variety
- 29 Any other Loaf
- 30 6 Yeast Buns
- 31 6 Sweet Buns
- 32 6 Meringues
- 33 12 Sweets of any kind
- 34 Any other cookery not included above

SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

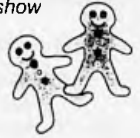
NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show

CLASS

Children's Cookery 6 years and under

- | | |
|-----------------------|---|
| 1 6 Plain Biscuits | 5 Any other plain cookery (a) 1 large (b) 6 small |
| 2 6 Fancy Biscuits | 6 Any other fancy cookery (a) 1 large (b) 6 small |
| 3 6 Small Plain Cakes | 7 Any savoury item (a) 1 large (b) 6 small |
| 4 6 Small Fancy Cakes | |

Child with most points in classes 1 to 7:
Cookery Book presented by Mr. & Mrs. Poole



Children's Cookery 7 years to 11 years

- 8 6 Plain Biscuits
- 9 6 Fancy Biscuits
- 10 6 Small Plain Cakes
- 11 6 Small Fancy Cakes
- 12 Any other plain cookery (a) 1 large (b) 6 small
- 13 Any other fancy cookery (a) 1 large (b) 6 small
- 14 Any savoury item (a) 1 large (b) 6 small

Child with most points in classes 8 to 14:
Cookery Book presented by Tony Pettersson in memory of the late Mrs. H. Pettersson



Children's Cookery 12 years to 15 years

- | | |
|------------------------|--|
| 15 6 Plain Biscuits | 19 Any other plain cookery (a) 1 large (b) 6 small |
| 16 6 Fancy Biscuits | 20 Any other fancy cookery (a) 1 large (b) 6 small |
| 17 6 Small Plain Cakes | 21 Any savoury item (a) 1 large (b) 6 small |
| 18 6 Small Fancy Cakes | |

Child with most points in classes 15 to 21:
Challenge Cup presented by the Society



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

Children's Flower Arrangement

- 22 6 years and under:
Challenge Cup presented by Dr. B. Paver
- 23 7 years to 11 years:
Challenge Cup presented by Mr. & Mrs. T.H. Davies
- 24 12 years to 15 years:
Challenge Cup presented by Mrs. Joyce Jewkes



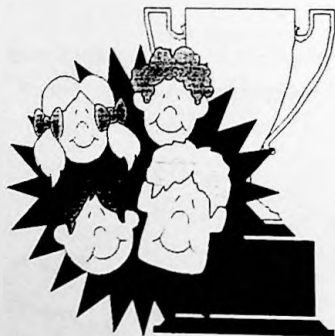
ARRANGEMENTS MUST BE UNAIDED WORK OF THE CHILD EXHIBITOR AND EXHIBITS MUST BE ARRANGED IN THE HALL BETWEEN 8 AND 9.30AM ON SATURDAY MORNING.

- 25 Any vegetable grown by a child
- 26 Pot plant grown and looked after by a child 6 years and under
- 27 Pot plant grown and looked after by a child 7 years to 11 years
- 28 Pot plant grown and looked after by a child 12 to 15 years
- 29 Cut flowers grown by a child 6 years and under
- 30 Cut flowers grown by a child 7 years to 11 years
- 31 Cut flowers grown by a child 12 to 15 years
- 32 Miniature Garden by a child in any age group



FUN PRIZE: Face painted on a large vegetable.

Prizes of seeds in Classes 25 to 32:
Presented by Stanley Garden Centre



**For the exhibitor with most points in Classes 25-32
THE ROYAL HORTICULTURAL SOCIETY'S JUNIOR
COMPETITORS AWARD OF MERIT CERTIFICATE**

**For the exhibitor with most points over all classes in
Children's Section:**

THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE AND COOKERY SECTIONS

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc. added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc. and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc. added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

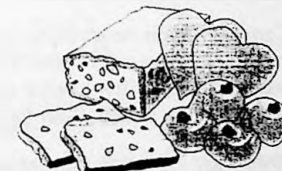
Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc. added.

Small Fancy Cakes: Can be of any mixture, may also be decorated

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courgettes: Optimum sizes 4" to 8" and should be uniform.

Collections: The 6 different varieties stipulated MUST BE different eg: 1 KIND OF potato, 1 KIND OF carrot, 1 KIND OF cabbage, 1 KIND OF turnip etc and NOT 2 or more kinds of any one vegetable.

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended.

All Trophy Winners are responsible for the safety of their trophy and replacing them if lost or stolen whilst in their possession.

For the competitor who obtains the highest total amount of points in the whole of the horticultural sections A, B, D, E and F

BANKSIAN MEDAL 2001 presented by the Royal Horticultural Society
(Please note: each year's winner will not be eligible to win this Medal for the following two years)

For the most points received by an exhibitor from Camp -
THE HUNT TROPHY CHALLENGE CUP

For the best Flower Garden
THE LADY HUNT CHALLENGE CUP

For the best working Vegetable Garden
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the most points in the Pot Plants Section
A CHALLENGE CUP presented by the Horticultural Society

For the Best Rose Section B Class 24
A SPECIAL PRIZE presented by the family of the Late Harold Bennett in his memory

For the best Any Other Flower Section B Class 30
A SILVER CHALLENGE SALVER Presented by Mrs Rene Rowlands

For the Best Flower Arrangement in Section C Class 2
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the Best Flower Arrangement overall in Section C Classes 1-3
A CHALLENGE CUP presented by Mrs J. Besley Clark

For the Exhibitor obtaining the most points in the Vegetable Classes
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables Section D Classes 1-4
A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes Section C Classes 18-23
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the exhibitor obtaining most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the exhibitor with most points over all classes in the Flower, Vegetable & Home Produce Show
THE HASKARD CHALLENGE CUP

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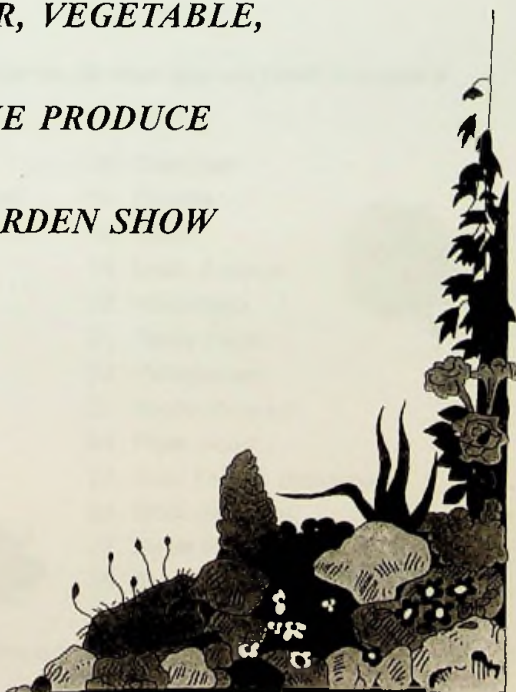
<u>PRIZE WINNERS</u>



Falkland Islands Horticultural Society

*FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW*

*Saturday 15th
March 2003*



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CLASS

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|--|---|
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| 5 Busy Lizzie (<i>Impatiens</i>) | 18 Creeper |
| 6 Cactus | 19 Foliage Plant |
| 7 Succulent | (a) large plain (b) large variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | (c) small plain (d) small variegated |
| 9 Succulent Garden (<i>Minimum of 5 species</i>) | 20 Hanging Basket or Pot |
| 10 Coleus | 21 Tree Seedling |
| 11 Fern | (not exceeding 24" above soil level) |
| 12 Geranium | (a) tree, evergreen (b) tree, deciduous |
| 13 Pelargonium | 22 Shrub |



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(3 stems per exhibit in each class except for No. 30 when only one bloom is required)

CLASS

- | | |
|---|---|
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| (<i>Marguerite, Large White Daisy</i>) | 25 Snap Dragon (<i>Antirrhinum</i>) |
| 10 Dahlia | 26 Stock (<i>Matthiola</i>) |
| 11 English Marigold | 27 Sweet Pea (<i>Lathyrus</i>) |
| 12 African Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) |
| 13 French Marigold | 29 Any bulb other than classed above |
| 14 Garden Pinks (<i>Dianthus Deltooides/Sinensis</i>) | 30 Any other cut flower not listed (<i>one bloom</i>) |
| 15 Geranium | (a) large (b) small |



SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor. All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)
- 3 An arrangement of dried flowers (with or without other dried material) in container.

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of 6 different kinds of outdoor vegetables from Section E - number of each type as in classes but NOT MORE THAN ONE VARIETY OF ANY VEGETABLE ie only ONE variety of potato, carrot etc.
- 2 A collection of 3 kinds of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of 3 kinds of salad vegetables
- 4 A selection of 3 herbs (cut sprigs - not pots)



SECTION E - VEGETABLES

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CLASS

- | | |
|----------------------------------|---|
| 1 6 Broad Beans (Unshelled Pods) | 13 6 Shallots |
| 2 3 Beetroot | 14 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 15 6 Pickling Onions |
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| 5 3 Carrots (Stump) | 17 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 18 5 Early Potatoes (Coloured Variety) |
| 7 3 Carrots (Miniature) | 19 5 Early Potatoes (White Variety) |
| 8 1 Cauliflower | 20 5 Early Potatoes (Pink-Eye) |
| 9 1 Cabbage Lettuce | 21 5 Maincrop Potatoes (Coloured Variety) |
| 10 1 Cos Lettuce | 22 5 Maincrop Potatoes (White Variety) |
| 11 1 Cucumber | 23 5 Maincrop Potatoes (Pink-Eye) |
| 12 3 Onions | 24 12 Radishes (One bunch) |



continued...

SECTION E - VEGETABLES (continued)

- | | |
|---------------------------|------------------------|
| 25 3 Tomatoes (Large) | 31 3 Kohl Rabis |
| 26 6 Tomatoes (Miniature) | 32 2 Peppers |
| 27 1 Vegetable Marrow | 33 1 Heart of Broccoli |
| 28 3 White Turnips | 34 3 Courgettes |
| 29 3 Yellow Turnips | 35 Any Other Vegetable |
| 30 3 Turnip Swedes | |



FUN PRIZE: Oddest, largest, funniest looking vegetable. Prize presented by Dr. B. Elsby.

SECTION F - FRUIT

These must be grown by the Exhibitor. Quantities shown are a minimum suggestion.

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of any home grown fruit |
| 3 Saucer of Raspberries | 7 One bunch of Grapes |
| 4 Saucer of 10 Strawberries | |



SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

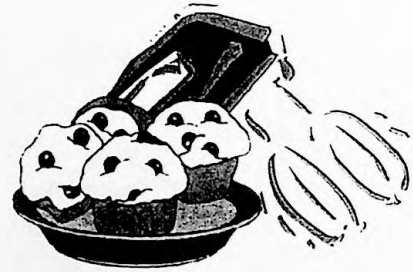
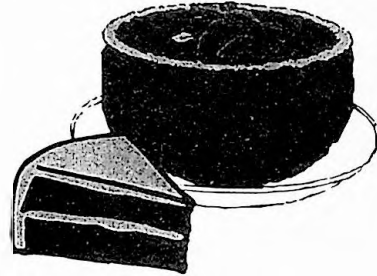
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|----------------------------------|------------------------------|
| 1 Homemade Butter (minimum ¼ lb) | 16 Jar of Marmalade |
| 2 Homemade Cheese (minimum ¼ lb) | 17 Jar of any other Preserve |
| 3 6 Fresh Hen Eggs | 18 Jar of any other Jam |
| 4 6 Fresh Duck Eggs | 19 Jar of Pickles (clear) |
| 5 Any Bottled Fruit | 20 Jar of Pickles (Mustard) |
| 6 Jar of Rhubarb Chutney | 21 Jar of any other Pickles |
| 7 Any other Chutney | 22 Bottle of Sauce |
| 8 Jar of Rhubarb Jam | 23 Bottle of Wine or Cordial |
| 9 Jar of Gooseberry Jam | |
| 10 Jar of Diddle-Dee Jam | |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |
| 14 Jar of Fruit Jelly | |
| 15 Jar of Curd | |



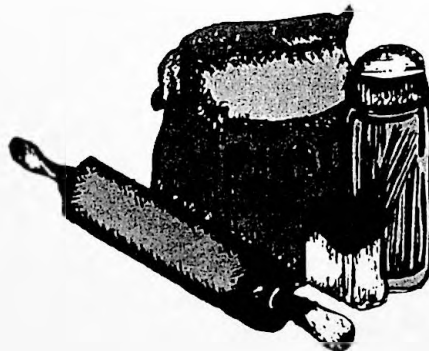
SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Battenburg Cake
- 8 Gateau
- 9 Swiss Roll
- 10 Any other homemade Cake



- 11 6 Scones
- 12 6 Drop Scones
- 13 6 Plain Biscuits
- 14 6 Fancy Biscuits
- 15 6 Shortbread
- 16 6 Small Pastry Cakes
- 17 6 Jam Tarts
- 18 6 Small Plain Cakes - not pastry
- 19 6 Small Fancy Cakes - not pastry
- 20 6 Empanadas
- 21 6 Sausage Rolls



- 22 1 Savoury Pie or Flan
- 23 1 Sweet Pie or Flan
- 24 6 Sweet Pasties (Pie or Flan)
- 25 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 26 1 Loaf White Bread - plain loaves
- 27 1 Loaf Currant Bread
- 28 1 Machine-made Loaf of any variety
- 29 Any other Loaf
- 30 6 Yeast Buns
- 31 6 Sweet Buns
- 32 6 Meringues
- 33 12 Sweets of any kind
- 34 Any other cookery not included above

SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show

CLASS

Children's Cookery 6 years and under

- | | |
|-----------------------|---|
| 1 6 Plain Biscuits | 5 Any other plain cookery (a) 1 large (b) 6 small |
| 2 6 Fancy Biscuits | 6 Any other fancy cookery (a) 1 large (b) 6 small |
| 3 6 Small Plain Cakes | 7 Any savoury item (a) 1 large (b) 6 small |
| 4 6 Small Fancy Cakes | |



Child with most points in classes 1 to 7:
Cookery Book presented by Mr. & Mrs. Poole

Children's Cookery 7 years to 11 years

- 8 6 Plain Biscuits
- 9 6 Fancy Biscuits
- 10 6 Small Plain Cakes
- 11 6 Small Fancy Cakes
- 12 Any other plain cookery (a) 1 large (b) 6 small
- 13 Any other fancy cookery (a) 1 large (b) 6 small
- 14 Any savoury item (a) 1 large (b) 6 small



Child with most points in classes 8 to 14:
Cookery Book presented by Tony Pettersson in memory of the late Mrs. H. Pettersson

Children's Cookery 12 years to 15 years

- | | |
|------------------------|--|
| 15 6 Plain Biscuits | 19 Any other plain cookery (a) 1 large (b) 6 small |
| 16 6 Fancy Biscuits | 20 Any other fancy cookery (a) 1 large (b) 6 small |
| 17 6 Small Plain Cakes | 21 Any savoury item (a) 1 large (b) 6 small |
| 18 6 Small Fancy Cakes | |



Child with most points in classes 15 to 21:
Challenge Cup presented by the Society



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

Children's Flower Arrangement

22 6 years and under:

Challenge Cup presented by Dr. B. Paver

23 7 years to 11 years:

Challenge Cup presented by Mr. & Mrs. T.H. Davies

24 12 years to 15 years:

Challenge Cup presented by Mrs. Joyce Jewkes



ARRANGEMENTS MUST BE UNAIDED WORK OF THE CHILD EXHIBITOR AND EXHIBITS MUST BE ARRANGED IN THE HALL BETWEEN 8 AND 9.30AM ON SATURDAY MORNING.

25 Any vegetable grown by a child

26 Pot plant grown and looked after by a child 6 years and under

27 Pot plant grown and looked after by a child 7 years to 11 years

28 Pot plant grown and looked after by a child 12 to 15 years

29 Cut flowers grown by a child 6 years and under

30 Cut flowers grown by a child 7 years to 11 years

31 Cut flowers grown by a child 12 to 15 years

32 Miniature Garden by a child in any age group



FUN PRIZE: Face painted on a large vegetable.



Prizes of seeds in Classes 25 to 32:
Presented by Stanley Garden Centre

**For the exhibitor with most points over all classes in
Children's Section:**

THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE AND COOKERY SECTIONS

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. Too many should not be removed or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courquettes: Optimum sizes 4" to 8" and should be uniform.

Collections: The 6 different varieties stipulated MUST BE different eg: 1 KIND OF potato, 1 KIND OF carrot, 1 KIND OF cabbage, 1 KIND OF turnip etc and NOT 2 or more kinds of any one vegetable.

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended. All Trophy Winners are responsible for the safety of their trophy and replacing them if lost or stolen whilst in their possession.

For the most points received by an exhibitor from Camp -
THE HUNT TROPHY CHALLENGE CUP

For the best Flower Garden
THE LADY HUNT CHALLENGE CUP

For the best working Vegetable Garden
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the most points in the Pot Plants Section
A CHALLENGE CUP presented by the Horticultural Society

For the Best Rose Section B Class 24
A SPECIAL PRIZE presented by the family of the Late Harold Bennett in his memory

For the best Any Other Flower Section B Class 30
A SILVER CHALLENGE SALVER Presented by Mrs Rene Rowlands

For the Best Flower Arrangement in Section C Class 2
A SILVER CHALLENGE BOWL presented by Mrs E.J. White

For the Best Flower Arrangement overall in Section C Classes 1-3
A TROPHY presented by Mrs J. Besley Clark

For the most points in the Cut Flower Section
A CHALLENGE CUP presented by Mrs. E. G. Lewis

For the Exhibitor obtaining the most points in the Vegetable Classes
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables Section D Classes 1
A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes Section C Classes 18-23
A PRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the exhibitor obtaining most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the exhibitor with most points over all classes in the Flower, Vegetable & Home Produce Show
THE HASKARD CHALLENGE CUP

ALL ENTRIES whether from Camp or Stanley **MUST** state which class the exhibit is intended for (this is particularly important in potato, carrot and cabbage classes. **NO ACCESS** to display areas by competitors until Saturday 2pm.

CAMPERS:

Please send your exhibits to "**HORTICULTURAL SHOW**", **STANLEY**. Make sure your name and address are with your entries but are not attached or written on them. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Christ Church Cathedral Parish Hall from 6pm to 9pm on Friday 14th March 2003.

The Show will be open to the public from 2pm on Saturday 15th March 2003 with admittance charges of 50p per person and Under-5s and OAPs - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

<u>CASH PRIZES</u>	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Section H, Classes 4 & 5 only	£15.00	£10.00	£5.00
Garden Competitions (Open)	£15.00	£10.00	£5.00
Best Novices Flower & Veg.	£15.00		

(Novice gardens may only be entered once in this category. In subsequent years, such a garden will have to be entered in the Open Competition.)

Prizes will be awarded on merit irrespective of number of entries in the class. Judges' decision is final.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

PRIZE WINNERS

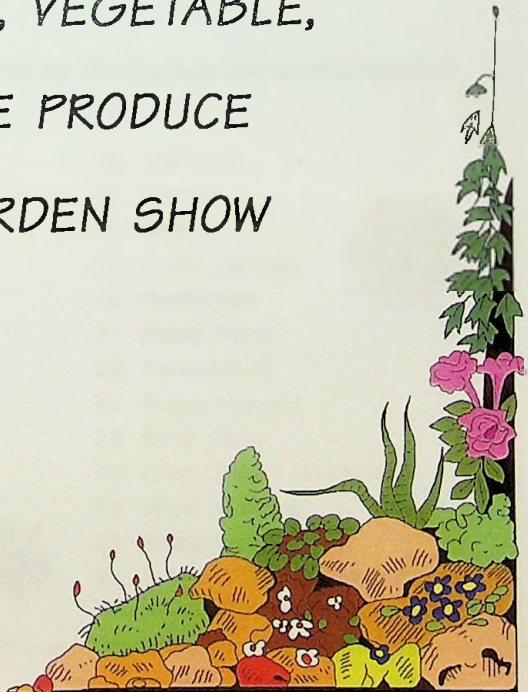


**FALKLAND ISLANDS
HORTICULTURAL
SOCIETY**

FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW

Saturday 12th

March 2005



SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months



CLASS

- | | |
|--|---|
| 1 Marigold (<i>Tagetes</i>) | 14 Petunia |
| 2 Begonia | 15 African Violet |
| 3 Begonia (<i>Miniature</i>) | 16 Pot Plant (<i>annual not mentioned above</i>) |
| 4 Begonia (<i>Foliage</i>) | 17 Pot Plant (<i>perennial not mentioned above</i>) |
| 5 Busy Lizzie (<i>Impatiens</i>) | 18 Creeper |
| 6 Cactus | 19 Foliage Plant |
| 7 Succulent | (a) large plain (b) large variegated |
| 8 Cactus Garden (<i>Minimum of 5 species</i>) | (c) small plain (d) small variegated |
| 9 Succulent Garden (<i>Minimum of 5 species</i>) | 20 Hanging Basket or Pot |
| 10 Coleus | 21 Tree Seedling |
| 11 Fern | (not exceeding 24" above soil level) |
| 12 Geranium | (a) tree, evergreen (b) tree, deciduous |
| 13 Pelargonium | 22 Shrub |

SECTION B - CUT FLOWERS

These must be grown by the Exhibitor.

(3 stems per exhibit in each class except for No. 30 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 16 Gladiolus |
| 2 Canterbury Bells (<i>Campanula Medium</i>) | 17 Godetia |
| 3 Candytuft (<i>Iberis</i>) | 18 Linaria |
| 4 Carnation (<i>Dianthus Caryophyllus</i>) | 19 Lupin (<i>Lupinus</i>) |
| 5 Californian Poppy (<i>Eschscholtzia</i>) | 20 Nasturtium |
| 6 Clarkia | 21 Pansy (<i>Viola</i>) |
| 7 Cornflower (<i>Centaurea Cyanus</i>) | 22 Pelargonium |
| 8 Chrysanthemum (<i>Annual Variety</i>) | 23 Poppy (<i>Papaver</i>) |
| 9 Chrysanthemum | 24 Rose (<i>Rosa</i>) |
| (<i>Marguerite, Large White Daisy</i>) | 25 Snap Dragon (<i>Antirrhinum</i>) |
| 10 Dahlia | 26 Stock (<i>Matthiola</i>) |
| 11 English Marigold | 27 Sweet Pea (<i>Lathyrus</i>) |
| 12 African Marigold | 28 Sweet William (<i>Dianthus Barbatus</i>) |
| 13 French Marigold | 29 Any bulb other than classed above |
| 14 Garden Pinks (<i>Dianthus Deltoides/Sinensis</i>) | 30 Any other cut flower not listed (<i>one bloom</i>) |
| 15 Geranium | (a) large (b) small |



SECTION C - FLOWER ARRANGEMENTS - (To be officially judged)

Flowers not necessarily grown by the Exhibitor. All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)
- 3 An arrangement of dried flowers (with or without other dried material) in container.

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of **6 different kinds** of outdoor vegetables from Section E - number of each type as in classes but **NOT MORE THAN ONE VARIETY OF ANY VEGETABLE** ie only **ONE** variety of potato, carrot etc.
- 2 A collection of **3 kinds** of vegetables grown in Polyhouse or Greenhouse
- 3 A collection of **3 kinds** of salad vegetables
- 4 A selection of **3 herbs** (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|---|
| 1 6 Broad Beans (Unshelled Pods) | 13 6 Shallots |
| 2 3 Beetroot | 14 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 15 6 Pickling Onions |
| 4 1 Head of Cabbage (Round) | 16 3 Parsnips |
| 5 3 Carrots (Stump) | 17 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 18 5 Early Potatoes (Coloured Variety) |
| 7 3 Carrots (Miniature) | 19 5 Early Potatoes (White Variety) |
| 8 1 Cauliflower | 20 5 Early Potatoes (Pink-Eye) |
| 9 1 Cabbage Lettuce | 21 5 Maincrop Potatoes (Coloured Variety) |
| 10 1 Cos Lettuce | 22 5 Maincrop Potatoes (White Variety) |
| 11 1 Cucumber | 23 5 Maincrop Potatoes (Pink-Eye) |
| 12 3 Onions | 24 12 Radishes (One bunch) |



continued...

SECTION E - VEGETABLES (continued)

- | | |
|---------------------------|------------------------|
| 25 3 Tomatoes (Large) | 31 3 Kohl Rabis |
| 26 6 Tomatoes (Miniature) | 32 2 Peppers |
| 27 1 Vegetable Marrow | 33 1 Heart of Broccoli |
| 28 3 White Turnips | 34 3 Courgettes |
| 29 3 Yellow Turnips | 35 Any Other Vegetable |
| 30 3 Turnip Swedes | |



FUN PRIZE: Oddest, largest, funniest looking vegetable. Prize presented by Dr. B. Elsby.

SECTION F - FRUIT

These must be grown by the Exhibitor. Quantities shown are a minimum suggestion.

CLASS

- | | |
|-------------------------------------|----------------------------------|
| 1 Saucer of 20 Gooseberries (Red) | 5 Saucer of Currants |
| 2 Saucer of 20 Gooseberries (Green) | 6 Saucer of any home grown fruit |
| 3 Saucer of Raspberries | 7 One bunch of Grapes |
| 4 Saucer of 10 Strawberries | |



SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

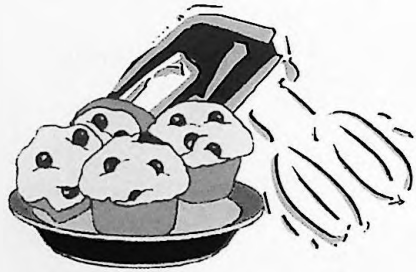
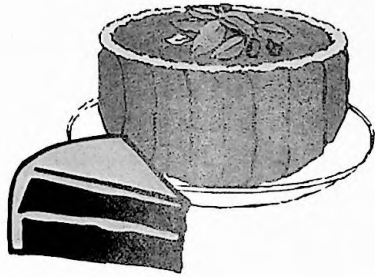
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|----------------------------------|------------------------------|
| 1 Homemade Butter (minimum ¼ lb) | 16 Jar of Marmalade |
| 2 Homemade Cheese (minimum ¼ lb) | 17 Jar of any other Preserve |
| 3 6 Fresh Hen Eggs | 18 Jar of any other Jam |
| 4 6 Fresh Duck Eggs | 19 Jar of Pickles (clear) |
| 5 Any Bottled Fruit | 20 Jar of Pickles (Mustard) |
| 6 Jar of Rhubarb Chutney | 21 Jar of any other Pickles |
| 7 Any other Chutney | 22 Bottle of Sauce |
| 8 Jar of Rhubarb Jam | 23 Bottle of Wine or Cordial |
| 9 Jar of Gooseberry Jam | |
| 10 Jar of Diddle-Dee Jam | |
| 11 Jar of Teaberry Jam | |
| 12 Jar of Strawberry Jam | |
| 13 Jar of Raspberry Jam | |
| 14 Jar of Fruit Jelly | |
| 15 Jar of Curd | |



SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Battenburg Cake
- 8 Gateau
- 9 Swiss Roll
- 10 Any other homemade Cake



- 11 6 Scones
- 12 6 Drop Scones
- 13 6 Plain Biscuits
- 14 6 Fancy Biscuits
- 15 6 Shortbread
- 16 6 Small Pastry Cakes
- 17 6 Jam Tarts
- 18 6 Small Plain Cakes - not pastry
- 19 6 Small Fancy Cakes - not pastry
- 20 6 Empanadas
- 21 6 Sausage Rolls

- 22 1 Savoury Pie or Flan
- 23 1 Sweet Pie or Flan
- 24 6 Sweet Pasties (Pie or Flan)
- 25 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 26 1 Loaf White Bread - plain loaves
- 27 1 Loaf Currant Bread
- 28 1 Machine-made Loaf of any variety
- 29 Any other Loaf
- 30 6 Yeast Buns
- 31 6 Sweet Buns
- 32 6 Meringues
- 33 12 Sweets of any kind
- 34 Any other cookery not included above



SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show

CLASS

Children's Cookery 6 years and under

- | | |
|-----------------------|---|
| 1 6 Plain Biscuits | 5 Any other plain cookery (a) 1 large (b) 6 small |
| 2 6 Fancy Biscuits | 6 Any other fancy cookery (a) 1 large (b) 6 small |
| 3 6 Small Plain Cakes | 7 Any savoury item (a) 1 large (b) 6 small |
| 4 6 Small Fancy Cakes | |



Child with most points in classes 1 to 7:
Cookery Book presented by Mr. & Mrs. Poole

Children's Cookery 7 years to 11 years

- 8 6 Plain Biscuits
- 9 6 Fancy Biscuits
- 10 6 Small Plain Cakes
- 11 6 Small Fancy Cakes
- 12 Any other plain cookery (a) 1 large (b) 6 small
- 13 Any other fancy cookery (a) 1 large (b) 6 small
- 14 Any savoury item (a) 1 large (b) 6 small



Child with most points in classes 8 to 14:
Cookery Book presented by Tony Pettersson in memory of the late Mrs. H. Pettersson

Children's Cookery 12 years to 15 years

- | | |
|------------------------|--|
| 15 6 Plain Biscuits | 19 Any other plain cookery (a) 1 large (b) 6 small |
| 16 6 Fancy Biscuits | 20 Any other fancy cookery (a) 1 large (b) 6 small |
| 17 6 Small Plain Cakes | 21 Any savoury item (a) 1 large (b) 6 small |
| 18 6 Small Fancy Cakes | |



Child with most points in classes 15 to 21:
Challenge Cup presented by the Society



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

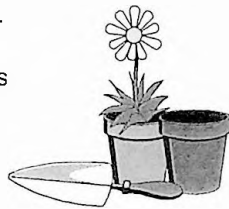
Children's Flower Arrangement

- 22 6 years and under:
Challenge Cup presented by Dr. B. Paver
- 23 7 years to 11 years:
Challenge Cup presented by Mr. & Mrs. T.H. Davies
- 24 12 years to 15 years:
Challenge Cup presented by Mrs. Joyce Jewkes

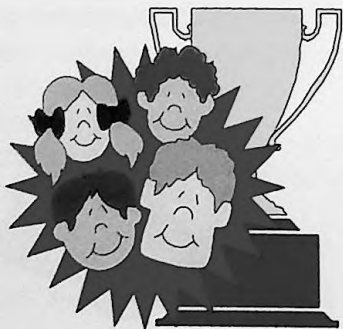


ARRANGEMENTS MUST BE UNAIDED WORK OF THE CHILD EXHIBITOR AND EXHIBITS MUST BE ARRANGED IN THE HALL BETWEEN 8 AND 9.30AM ON SATURDAY MORNING.

- 25 Any vegetable grown by a child
- 26 Pot plant grown and looked after by a child 6 years and under
- 27 Pot plant grown and looked after by a child 7 years to 11 years
- 28 Pot plant grown and looked after by a child 12 to 15 years
- 29 Cut flowers grown by a child 6 years and under
- 30 Cut flowers grown by a child 7 years to 11 years
- 31 Cut flowers grown by a child 12 to 15 years
- 32 Miniature Garden by a child in any age group



FUN PRIZE: Face painted on a large vegetable.



Prizes of seeds in Classes 25 to 32:
Presented by Stanley Garden Centre

**For the exhibitor with most points over all classes in
Children's Section:**

THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE AND COOKERY SECTIONS

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Plain Biscuits: No fruit or nuts, etc, added.

Fancy Biscuits: May be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Plain Cakes: Bun-tray type. No fruit, coconut, etc, added.

Small Fancy Cakes: Can be of any mixture, may also be decorated.

Yeast Buns: These are better known as Rolls and should be plain.

Sweet Buns: These should also be made with yeast and may have fruit added and be coated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR
UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
MAKE SURE YOUR SIX ARE ALL THE SAME COLOUR AND SIZE PLEASE**

HELPFUL HINTS FOR PREPARATION OF VEGETABLES FOR SHOWING

Cabbage: Need little preparation. Remove some of the outer leaves to reduce the area transpiration. *Too many should not be removed* or the heads will appear naked.

Cauliflower: These are prepared by leaving the head and the small inner curving leaves while removing enough outer leaves to show the white curd to its full depth as well as diameter. Freshness and unmarked quality is essential.

Lettuce: Except perhaps for the cautious removal of a slightly damaged lower leaf or leaves, no other preparation is needed.

Onions: Bulbs should, by careful handling, be stripped down to the first whole skin. Roots should be removed flush with the base and tops cut down to one uniform length. The top should be doubled over then tied neatly with fine twine.

Parsnips: Leaf stems should be cut down to within three inches of the shoulder and the crown with its recessed circle sponged out cleanly. All roots and root hairs growing out of the main root must be removed tidily, as close as possible without scraping or doing damage. The main root should be sponged down.

Turnips - White, Yellow, Swede: Turnips for exhibition must be *small in size*, a little larger than a tennis ball. The roots need careful washing, for which cold water and a sponge only is necessary. Leaf stems must be shortened to the usual three or four inches. Root hairs springing from the tap root should be neatly trimmed away with a sharp knife. Make sure all turnips are evenly matched.

Potatoes: Should be washed with water and a sponge. Uniformity is essential. When selecting your potatoes do not expose your selection, two or three hours is sufficient to turn them green. When washing, sponge very carefully, a potato does not look like one without its proper jacket.

Carrots: Roots beginning to split should be discarded and so too should those showing marks and holes. All fibrous roots should be carefully removed with a sharp knife as near to the body of the main root as possible. Then wash in cold water using a sponge. Uniformity is essential. Leaf stems must be shortened two inches above the crown. Don't forget to sponge the crown where soil may be lodging.

Kohl Rabi: The main stem should be severed at the base of the swelling thus removing all the roots. The leaf stems should be shortened to two inches of the bulb.

Tomatoes: Little preparation is needed as no washing or cleaning off is required. All should have calyces with the stem of the first joint intact. Firmness and good colour are essential with no corrugations or blemishes.

Beetroot: Leaf stems should be shortened back to about three inches. The side rootlets should be carefully removed with a sharp knife and the process continued to the tip of the tap roots. Carefully wash roots with a sponge and cold water while taking care not to bruise.

Shallots: All loose skin should be removed down to the first whole skin. The necks should be tied down to a uniform length so that the bulbs look like miniature onions.

Courgettes: Optimum sizes 4" to 8" and should be uniform.

Collections: The 6 different varieties stipulated **MUST BE** different eg: 1 KIND OF potato, 1 KIND OF carrot, 1 KIND OF cabbage, 1 KIND OF turnip etc and **NOT** 2 or more kinds of any one vegetable.

PRIZES

3 Points awarded for First; 2 Pts for Second; 1 Pt for Third; In case of a tie, half a point for Highly Commended. All Trophy Winners are responsible for the safety of their trophy and replacing them if lost or stolen whilst in their possession.

For the most points received by an exhibitor from Camp -
THE HUNT TROPHY CHALLENGE CUP

For the best Flower Garden
THE LADY HUNT CHALLENGE CUP

For the best working Vegetable Garden
A CHALLENGE CUP presented by Mr & Mrs J. Parker

For the most points in the Pot Plants Section
A CHALLENGE CUP presented by the Horticultural Society

For the Best Rose Section B Class 24
A SPECIAL PRIZE presented by the family of the Late Harold Bennett in his memory

For the best Any Other Flower Section B Class 30
A SILVER CHALLENGE SALVER Presented by Mrs Rene Rowlands

For the Best Flower Arrangement in Section C Class 2
A SILVER CHALLENGE BOWL presented by Mrs E. J. White

For the Best Flower Arrangement overall in Section C Classes 1-3
A TROPHY presented by Mrs J. Besley Clark

For the most points in the Cut Flower Section
A CHALLENGE CUP presented by Mrs. E. G. Lewis

For the Exhibitor obtaining the most points in the Vegetable Classes
FERGUSON CHALLENGE TROPHY presented by Mr & Mrs John Ferguson

For the best Collection of Vegetables Section D Classes 1
A SILVER CHALLENGE CUP

For the most outstanding exhibit in the Potato Classes Section C Classes 18-23
APRIZE OF A BAG OF FERTILISER from the Department of Agriculture

For the exhibitor obtaining the most points in the Home Produce Section - G
A CHALLENGE CUP presented by Mrs J.H. Ashmore

For the exhibitor obtaining most points in the Cookery Section - H
A CHALLENGE CUP presented by The Standard Chartered Bank

For the exhibitor with most points over all classes in the Flower, Vegetable & Home Produce Show
THE HASKARD CHALLENGE CUP

ALL ENTRIES whether from Camp or Stanley **MUST** state which class the exhibit is intended for (this is particularly important in potato, carrot and cabbage classes. **NO ACCESS** to display areas by competitors until Saturday 2pm.

CAMPERS:

Please send your exhibits to "**HORTICULTURAL SHOW**", **STANLEY**. Make sure your name and address are with your entries but are not attached or written on them. Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Christ Church Cathedral Parish Hall from 6pm to 9pm on Friday 11th March 2005

The Show will be open to the public from 2pm on Saturday 12th March 2005 with admittance charges of 50p per person and Under-5s and OAPs - Free. The Prize Giving will be held at 6.00pm followed by the Auction of produce at 6.30pm.

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	75p	50p
Sections C and D	£1.50	£1.00	50p
Section H, Classes 4 & 5 only	£15.00	£10.00	£5.00
Garden Competitions (Open)	£15.00	£10.00	£5.00
Best Novices Flower & Veg.	£15.00		

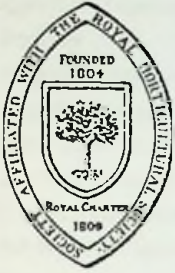
(Novice gardens may only be entered once in this category. In subsequent years, such a garden will have to be entered in the Open Competition.)

Prizes will be awarded on merit irrespective of number of entries in the class. Judges' decision is final.

**YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS
ENTER AS MANY AS YOU LIKE**

<u>PRIZE WINNERS</u>

R/CUL/GAR/1#21

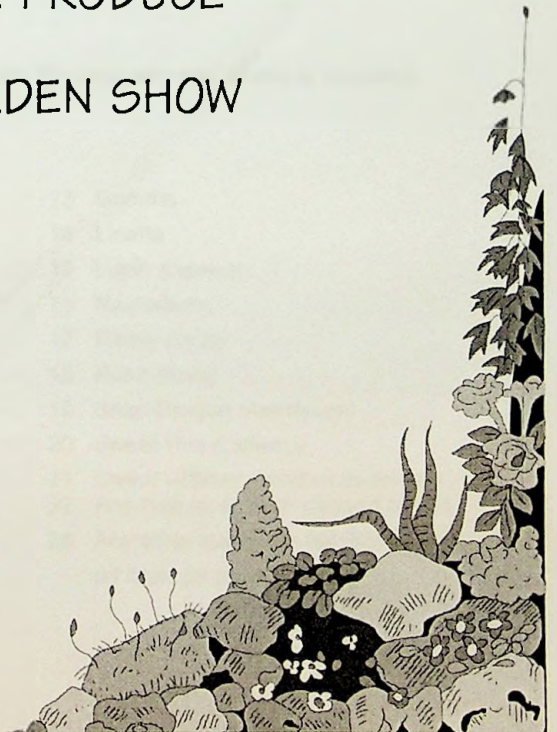


FALKLAND ISLANDS HORTICULTURAL SOCIETY

FLOWER, VEGETABLE,
HOME PRODUCE
& GARDEN SHOW

Saturday 7th

March 2009



SECTION A - POT PLANTS

These must have been the property of the Exhibitor for a minimum of 3 months



CLASS

- | | |
|------------------------------------|---|
| 1 Marigold (<i>Tagetes</i>) | 14 Pot Plant (<i>annual not mentioned above</i>) |
| 2 Begonia | 15 Pot Plant (<i>perennial not mentioned above</i>) |
| 3 Begonia (<i>Miniature</i>) | 16 Creeper |
| 4 Begonia (<i>Foliage</i>) | 17 Foliage Plant |
| 5 Busy Lizzie (<i>Impatiens</i>) | (a) large plain OR large variegated |
| 6 Cactus / Succulent | (b) small plain OR small variegated |
| 7 Cactus / Succulent Garden | 18 Hanging Basket or Pot |
| (Minimum of 5 species) | 19 Tree Seedling |
| 9 Coleus | (not exceeding 24" above soil level) |
| 10 Fern | (a) tree, evergreen (b) tree, deciduous |
| 11 Geranium | 20 Shrub |
| 12 Pelargonium | |
| 13 African Violet | |

SECTION B - CUT FLOWERS

These must be grown by the Exhibitor.

(3 stems per exhibit in each class except for No. 23 when only one bloom is required)

CLASS

- | | |
|--|---|
| 1 Aster | 13 Godetia |
| 2 Candytuft (<i>Iberis</i>) | 14 Linaria |
| 3 Carnation (<i>Dianthus Caryophyllus</i>) | 15 Lupin (<i>Lupinus</i>) |
| 4 Californian Poppy (<i>Eschscholtzia</i>) | 16 Nasturtium |
| 5 Cornflower (<i>Centaurea Cyanus</i>) | 17 Pansy (<i>Viola</i>) |
| 6 Chrysanthemum | 18 Rose (<i>Rosa</i>) |
| (<i>Marguerite, Large White Daisy</i> | 19 Snap Dragon (<i>Antirrhinum</i>) |
| or Annual Variety) | 20 Sweet Pea (<i>Lathyrus</i>) |
| 7 Dahlia | 21 Sweet William (<i>Dianthus Barbatus</i>) |
| 8 English Marigold | 22 Any bulb other than classed above |
| 9 African Marigold | 23 Any other cut flower not listed (<i>one bloom</i>) |
| 10 French Marigold | (a) large (b) small |
| 11 Geranium | |
| 12 Gladiolus | |



SECTION C - FLOWER ARRANGEMENTS - (To be selected by all judges)

Flowers not necessarily grown by the Exhibitor. All arrangements to be brought to the Hall on Saturday morning between 8 and 9.30am

CLASS

- 1 "Dinner Table" Arrangement
- 2 Arrangement of flowers and foliage in vase or bowl (suitable for corner, niche or sideboard)
- 3 An arrangement of dried flowers (with or without other dried material) in container.

SECTION D - COLLECTIONS

These must be grown by exhibitor

CLASS

- 1 A collection of 6 different kinds of outdoor vegetables from Section E - number of each type as in classes but NOT MORE THAN ONE VARIETY OF ANY VEGETABLE i.e. only ONE variety of potato, carrot etc.
- 2 A collection of 3 kinds of vegetables grown in Polytunnel or Greenhouse
- 3 A collection of 3 kinds of salad vegetables
- 4 A selection of 3 herbs (cut sprigs - not pots)



SECTION E - VEGETABLES

These must be grown by the exhibitor - Judges may cut exhibits for examination

CLASS

- | | |
|----------------------------------|--|
| 1 6 Broad Beans (Unshelled Pods) | 12 6 Shallots |
| 2 3 Beetroot | 13 6 Spring Onions |
| 3 1 Head of Cabbage (Pointed) | 14 6 Pickling Onions |
| 4 1 Head of Cabbage (Round) | 15 3 Parsnips |
| 5 3 Carrots (Stump) | 16 6 Peas (Unshelled Pods) |
| 6 3 Carrots (Long) | 17 5 Early Potatoes (Coloured Variety) |
| 7 1 Cauliflower | 18 5 Early Potatoes (White-skinned Variety) |
| 8 1 Cabbage Lettuce | 19 5 Maincrop Potatoes (Coloured Variety) |
| 9 1 Cos Lettuce | 20 5 Maincrop Potatoes (White-skinned Variety) |
| 10 1 Cucumber | 21 12 Radishes (One bunch) |
| 11 3 Onions | |



continued...



SECTION E - VEGETABLES (continued)

- | | |
|-----------------------------------|------------------------|
| 22 3 Tomatoes (Large Red) | 29 3 Turnip Swedes |
| 23 3 Tomatoes (Large non-Red) | 30 3 Kohl Rabis |
| 24 6 Tomatoes (Miniature Red) | 31 2 Peppers |
| 25 6 Tomatoes (Miniature non-Red) | 32 1 Heart of Broccoli |
| 26 1 Vegetable Marrow | 33 3 Courgettes |
| 27 3 White Turnips | 34 Any Other Vegetable |
| 28 3 Yellow Turnips | |

FUN PRIZE: Oddest, largest, funniest looking vegetable. Prize presented by the Horticultural Society.



SECTION F - FRUIT

These must be grown by the Exhibitor. Quantities shown are a minimum suggestion.

CLASS

- | | |
|--|----------------------------------|
| 1 Saucer of 20 Gooseberries (any colour) | 4 Saucer of Currants |
| 2 Saucer of cored Raspberries | 5 Saucer of any home grown fruit |
| 3 Saucer of 10 Strawberries | 6 One bunch of Grapes |



SECTION G - HOME PRODUCE

Judges may taste produce

CLASS

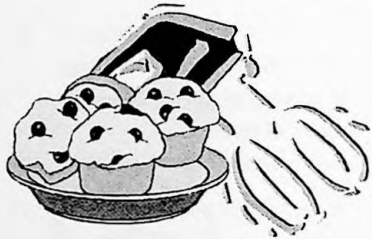
- | | |
|----------------------------------|------------------------------|
| 1 Homemade Butter (minimum ¼ lb) | 15 Jar of Marmalade |
| 2 6 Fresh Hen Eggs | 16 Jar of any other Preserve |
| 3 6 Fresh Duck Eggs | 17 Jar of any other Jam |
| 4 Any Bottled Fruit | 18 Jar of Pickles (clear) |
| 5 Jar of Rhubarb Chutney | 19 Jar of Pickles (Mustard) |
| 6 Any other Chutney | 20 Jar of any other Pickles |
| 7 Jar of Rhubarb Jam | 21 Bottle of Sauce |
| 8 Jar of Gooseberry Jam | 22 Bottle of Wine or Cordial |
| 9 Jar of Diddle-Dee Jam | |
| 10 Jar of Teaberry Jam | |
| 11 Jar of Strawberry Jam | |
| 12 Jar of Raspberry Jam | |
| 13 Jar of Fruit Jelly | |
| 14 Jar of Curd | |



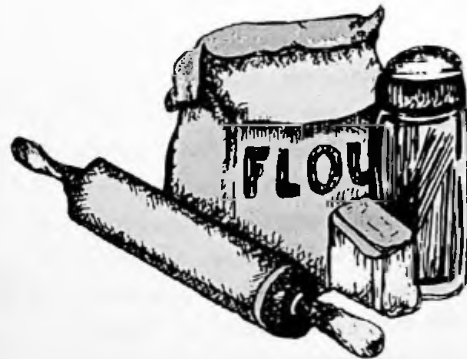
SECTION H - COOKERY

Judges may cut exhibits for examination and taste produce except in Classes 4 and 5

- 1 Rich Fruit Cake (not decorated, not fancy)
- 2 Victoria Layer Cake (not decorated)
- 3 Plain Sponge Cake (not decorated)
- 4 Decorated Cake
- 5 Novelty Decorated Cake
- 6 Chocolate Cake
- 7 Gateau
- 8 Swiss Roll
- 9 Any other homemade Cake
- 10 6 Scones



- 11 6 Drop Scones
- 12 6 Biscuits
- 13 6 Iced Biscuits
- 14 6 Shortbread
- 15 6 Small Pastry Cakes
- 16 6 Jam Tarts
- 17 6 Small Cakes - (not pastry - iced or plain)
- 18 6 Empanadas
- 19 6 Sausage Rolls



- 20 1 Savoury Pie or Flan (large)
- 21 1 Sweet Pie or Flan (large)
- 22 6 Savoury Pastries (small Pies or Flans)
- 23 6 Sweet Pastries (small Pies or Flans)
- 24 1 Loaf Wholemeal Bread - plain loaves, not fancy
- 25 1 Loaf White Bread - plain loaves
- 26 1 Loaf Currant Bread
- 27 1 Machine-made Loaf of any variety
- 28 Any other Loaf
- 29 6 Bread Rolls - plain
- 30 6 Sweet Buns
- 31 6 Meringues
- 32 12 Sweets of any kind
- 33 Any other cookery not included above

SECTION I - CHILDREN'S COOKERY, FLOWERS AND VEGETABLES

Please note:

NO JOINT ENTRIES and birthdays must be put on tickets - age taken as on day of show



CLASS

Children's Cookery 6 years and under

- | | |
|---------------------------------|---|
| 1 6 Biscuits | 4 Any other plain cookery (a) 1 large (b) 6 small |
| 2 6 Iced Biscuits | 5 Any other sweet cookery (a) 1 large (b) 6 small |
| 3 6 Small Cakes (iced or plain) | 6 Any savoury item (a) 1 large (b) 6 small |

Child with most points in classes 1 to 6:
Cookery Book presented by Mr. & Mrs. Poole

Children's Cookery 7 years to 11 years

- 7 6 Biscuits
- 8 6 Iced Biscuits
- 9 6 Small Cakes (iced or plain)
- 10 Any other plain cookery (a) 1 large (b) 6 small
- 11 Any other sweet cookery (a) 1 large (b) 6 small
- 12 Any savoury item (a) 1 large (b) 6 small



Child with most points in classes 7 to 12:
Cookery Book presented by the family of the late Mrs. H. Pettersson

Children's Cookery 12 years to 15 years

- | | |
|----------------------------------|--|
| 13 6 Biscuits | 16 Any other plain cookery (a) 1 large (b) 6 small |
| 14 6 Iced Biscuits | 17 Any other sweet cookery (a) 1 large (b) 6 small |
| 15 6 Small Cakes (iced or plain) | 18 Any savoury item (a) 1 large (b) 6 small |

Child with most points in classes 13 to 18:
Challenge Cup presented by the Society

FUN PRIZE: Funniest decorated small cooked item, all ages. Prize presented by the Horticultural Society.



SECTION I - CHILDREN'S COOKERY, FLOWERS & VEGETABLES (continued)

Children's Flower Arrangement

- 19 6 years and under:
Challenge Cup presented by Dr. B. Paver
- 20 7 years to 11 years:
Challenge Cup presented by Mr. & Mrs. T.H. Davies
- 21 12 years to 15 years:
Challenge Cup presented by Mrs. Joyce Jewkes

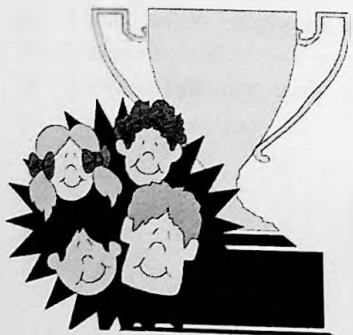


ARRANGEMENTS MUST BE THE UNAIDED WORK OF THE CHILD EXHIBITOR AND EXHIBITS MUST BE ARRANGED IN THE HALL BETWEEN 8 AND 9.30AM ON SATURDAY MORNING.

- 22 Any vegetable grown by a child (3 of one type or mixture of 3)
- 23 Pot plant grown and looked after by a child 6 years and under
- 24 Pot plant grown and looked after by a child 7 years to 11 years
- 25 Pot plant grown and looked after by a child 12 to 15 years
- 26 Cut flowers grown by a child 6 years and under
- 27 Cut flowers grown by a child 7 years to 11 years
- 28 Cut flowers grown by a child 12 to 15 years
- 29 Miniature Garden by a child in any age group
- 30 Saucer of sprouted seeds, ready to eat (mustard, cress, alfalfa, mung bean, etc)



FUN PRIZE: Face painted on a large vegetable
FUN PRIZE: Largest sunflower bloom, (stalk removed).



Prizes of seeds in Classes 22 to 30:
Presented by Stanley Garden Centre

For the exhibitor with most points over all classes in
Children's Section:

THE SIMON SUMMERS CHALLENGE CUP

HELPFUL HINTS FOR PREPARATION AND PRESENTATION OF EXHIBITS FOR THE HOME PRODUCE AND COOKERY SECTIONS

Butter: In one pat only

Bottled Fruit: Preserving jars should be used. This is judged by looking and not tasting.

Chutney, Jam, Jelly, Curd, Marmalade, Pickles & Sauces: Do not use coloured jars. Judges will be looking for air bubbles. (Jars previously used for pickles are not recommended, especially the lids as they absorb spices, etc., and are known to flavour the exhibit.)

Bottle of Wine or Cordial: No entries in this class will be auctioned. Cordials may be spirit-based.

Rich Fruit Cake: As taken from the oven. No marzipan, etc, added.

Victoria Layer Cake: This should be plain and made with either margarine or butter and have a filling of jam, the top can be dusted with caster sugar.

Plain Sponge Cake: May have a filling only.

Decorated Cake: Any type of cake can be used, the exhibit will not be cut. Judges will be looking at the decoration only.

Chocolate Cake: This may have a filling and a topping.

Any Other Homemade Cake: Any cake not listed in this section must go in this class.

Swiss Roll: May be filled with jam, etc, and dusted with caster sugar only

Scones: Should not be buttered.

Biscuits: Fruit or nuts may be added.

Iced Biscuits: Must be decorated but will be cut and tasted.

Small Pastry Cakes: Can be decorated or filled.

Jam Tarts: Plain pastry with jam filling added before or after baking.

Small Cakes: Bun-tray type. Fruit, coconut etc may be added.

Small Iced Cakes: Can be of any mixture, must be decorated.



**IT IS IMPORTANT TO REMEMBER THAT JUDGES WILL BE LOOKING FOR UNIFORM EXHIBITS IN ALL THE SMALL CLASSES:
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STANLEY RESIDENTS:

There are no entry forms to bother about at show time - just bring your exhibits to the Christ Church Cathedral Parish Hall from 6pm to 9pm on Friday 6th March 2009 (or earlier by prior arrangement). Unless you state clearly that you want an entry back or collected by any person in Stanley, it will be sold in aid of the Horticultural Society.

The Show will be open to the public from 2pm on Saturday 7th March 2009 with Show admittance charges of **£1** adults and **25p** children and OAPs. The Prize Giving will be held at 4.00pm, followed by the Auction of produce at 4.30pm. Exhibits can be removed from 4.00pm onwards, but if doing so, please keep noise at a minimum during the Prize Giving.

CASH PRIZES

	1st Prize	2nd Prize	3rd Prize
Sections A, B, E, F, G, H and I	£1.00	£0.75	£0.50
Sections C and D	£1.50	£1.00	£0.50
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Best Novice Flower & Veg.	£15.00		

(Novice gardens may only be entered once in this category. In subsequent years, such a garden will have to be entered in the Open Competition.)

Prizes will be awarded on merit irrespective of number of entries in the class. Judges' decision is final.

YOU ARE NOT LIMITED TO ONE ENTRY PER CLASS - ENTER AS MANY CLASSES AND ITEMS AS YOU LIKE - THERE IS NO COST FOR ENTRIES

Please ensure, as much as possible, that all vegetables, pot plants and cut flowers are free of earwigs, green fly, red spider mites and other parasites

Questions or suggestions:

Contact TIM MILLER on 21498 (evenings), or TIM BLAKE 21271

**Volunteers are needed for setting up the Show
and taking entries on Friday 6th March**

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