

Order of events

8:00 am to 11:00 am—**Staging of exhibits**

11:00 am to 2:00 pm—**Judging of exhibits**

Morning — 10:00 am to 12:00 am
WAGS Trading Store open to Members
New Members most Welcome

From 2:00 pm
Show Halls open to the Public

Musical Entertainment by:
The Roke and Benson Brass Band

Raffle : Cake Stall

Refreshments available at moderate charges

4:00 pm **Prize Giving** by the
Mayor of Wallingford - Mrs Ros Lester

4:30 pm **Sale of Produce**

The Centre 70 car park will be closed all day
Exhibitors' cars will be admitted only while staging

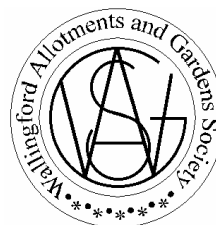
A full list of sponsors can be found in the Show Halls.
The Society wishes to thank local businesses for their support.

Dogs are not allowed in the Show Halls, except Guide Dogs

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WALLINGFORD
ALLOTMENTS AND GARDENS SOCIETY

President: Peter Atkins



WAGS

RHS Affiliation No. 10572234



AUTUMN SHOW SCHEDULE

SHOW TO BE HELD ON
Saturday 8th September 2012
at Centre 70, Kine Croft, Wallingford

Trophies presented at 4:00 pm by
The Mayor of Wallingford - Mrs Ros Lester

Show Secretary
Sandra Halstead, Tel. 01491 836527
Email: s.halstead2@btinternet.com

Chairman: Colin Timmins

Committee:

Peter Atkins, Richard Guppy, Toni Littledale, George Small, Ivy Small, Joyce Stickley, Sam Timmins, Bernard Thorrington, Frances Watkins

Open to the public from 2pm - Admission FREE
<http://wallingfordags.blogspot.co.uk>

Exhibitors Guide

This guide is intended to help the novice understand the basic guidelines for exhibitors. If you require further information full details can be found in the RHS Horticultural Show Handbook, a copy of which is held at the WAGS Store and by the Show Secretary

- ♣ All classes are open to both Male and Female exhibitors of ANY age unless specifically stated in the Schedule
- ♣ Big is not necessarily best, more important is freshness and blemish-free. Look for uniformity of size/colour when exhibiting several of one variety
- ♣ Each entry in classes 1 to 15 and 42 to 45 shall comprise one cultivar only
- ♣ Stalks to be included on all fruit and vegetables. e.g. Apples, Pears, Plums, Raspberries, Runner & French Beans and Tomatoes
- ♣ Cabbages need to include 50 mm of root stalk and only discoloured outer leaves should be removed
- ♣ Do not polish fruit. Leave the bloom intact. Handle by the stalk only
- ♣ Do not remove thin root strands from the end of vegetables
- ♣ All root crops may be tied & foliage trimmed to approx. 75 mm
- ♣ Sweet Corn to have the husk left on but with a small strip of corn showing
- ♣ Exhibit Onions and Shallots in a tray or dish of sand or on rings or collars. Cut the stalk and tie neatly using uncoloured raffia. Trim the roots but do not over-skin
- ♣ **Definition of Cultivar.** The term for what is commonly known by horticulturists as a "cultivated variety" or simply a "variety"
- ♣ **Definition of Dish.** A specified number of a fruit or vegetable constituting one item which may be displayed on a table or on a stand or on a receptacle of any material and of any shape. Unless specially permitted by the schedule, a dish must consist of one cultivar (variety) only
- ♣ Ensure that the base of the stem of Cacti and Succulents is not marked and that the pot diameter for Cacti is slightly bigger than the plant
- ♣ State the variety on produce entries, using a small card placed with or beside the exhibit. This is not compulsory, but it adds interest for visitors and could be decisive in close competition
- ♣ When cooking make sure that you follow a recipe exactly. Never improvise unless the schedule invites you to use your own initiative
- ♣ Allow yourself plenty of time to set up your exhibits
- ♣ Observe the way that others exhibit their entries. Take particular note of the winners!
- ♣ Do ask if you are unsure of what the judges will be looking for

Enjoy the Show. You'll be surprised at what you can achieve

RULES (2012 changes shown in bold *italic*)

- 1) All entry forms, together with the appropriate fee, must reach Richard Guppy, 3 Sinodun Road, Wallingford, OX10 8AD by 8:00 pm. on ***Wednesday 5th September 2012*** Late entries will be charged at DOUBLE the normal fee.
- 2) Exhibitors must not enter more than one exhibit in each class.
- 3) Floral and Produce Exhibits shall be grown by the exhibitor at his, or her, allotment or garden. This rule does not apply to classes 47 to 55 & 74 to 86.
- 3) Show benches will be open at 8:00 am. ***Staging must be completed by 11:00 am.*** All Exhibitors to leave the hall by 11:00 am.
- 4) Exhibits shall not be removed from the show benches before 4:00 pm. Any exhibits not cleared by 4:30 pm will be sold for Society Funds unless clearly marked with a "Reserved" card and a marker obtained from the Treasurer.
- 5) Exhibitors are responsible for ensuring that their exhibits are staged according to the schedule and that the correct entry-card is displayed. Entry cards are to be placed face down under the edge of the exhibit.
- 6) No person, other than appointed officials, shall be allowed into the show premises during judging.
- 7) Judges decisions shall be final. All exhibitors are requested to accept the results in a sporting manner.
- 8) All vases shall be supplied by the Society, including class 18, but except for Section 'N' where display aids shall be supplied by the exhibitor.
- 9) Rules and Judging will be in accordance with R.H.S. rules, except where modified by this schedule.
- 10) Any query regarding these rules must be submitted to the Show Secretary 7 days before the Show.
- 11) All care will be taken of the exhibits, but the Society accepts no responsibility for any loss or damage. After an exhibit has been staged it can only be moved under the guidance of an official.
- 12) Exhibitors are encouraged to state the variety of their entries. This is not compulsory, but it adds interest for visitors and could be decisive in close competition.
- 13) Trophies are the property of WAGS and must be returned by the last Saturday in July the following year. No entrant may win a Trophy for more than 3 consecutive years. The winner of the Trophy is responsible for engraving. The cost will be reimbursed by WAGS
- 14) Any prize may be withheld or modified if the exhibits are not of a suitable standard.
- 15) All wine to be exhibited in clear glass bottles of approximately 26 fluid oz. (National Show bottles) Bottles must be filled so that the distance between the bottom of the cork and the surface of the wine is between ¼" and ¾". Stoppers to be of Cork with plastic flanges or White plastic stoppers.
- 16) All protests to be delivered to the Show Secretary by 3:00 pm. on the day of the show, (if necessary in writing).

SECTION A - Vegetables - Members Only

Class

1. Onions 1 dish of 5, each bulb under 250g
2. Onions 1 dish of 3, each bulb exceeding 250g
3. Potatoes 1 dish of 4, white
4. Potatoes 1 dish of 4, coloured
5. Carrots 1 dish of 3
6. Courgettes 1 dish of 3
7. Shallots 1 dish of 6 exhibition shallots
8. Shallots 1 dish of 9 pickling shallots, must not exceed 30mm diameter
9. Runner Beans 9 pods
10. French Beans 9 pods, Dwarf or Climbing
11. Tomatoes 1 dish of 4, medium
12. Tomatoes 1 dish of 9, should not exceed 35 mm diameter
13. Beetroot 1 dish of 3
14. Cabbage 2 heads
15. Sweet Corn 2 cobs
16. Collection of four different cultivars each as described in classes 1 to 15. RHS pointing. Space allowed: 600 mm x width of table (600 mm)
17. A collection of Vegetables 5 vegetables, one of each kind. Space allowed 300 mm x width of table (600 mm)
18. A collection of Herbs 6 named culinary herbs, to be displayed in a Show vase
19. Any other vegetable not included in the schedule, minimum of two specimens, pointed on its merits

Judge: Ted Perrin
Award: THE PRESIDENT'S CUP

SECTION B - Flowers - Open

Class

20. Chrysanthemums 1 single bloom, disbudded early flowered (Incurved, Reflexed or Intermediate)
21. Chrysanthemums 1 vase, 3 blooms of one cultivar (Anemone, Single or Pompon)
22. Dahlia 1 single bloom, large or giant
23. Dahlias 3 blooms, one cultivar (Decorative, Cactus or Semi-Cactus) - medium
24. Dahlias 5 blooms, one cultivar (Ball, Cactus, Decorative) - small
25. Dahlias 5 blooms, one cultivar (Pompons, Collerettes or Waterlily)
26. Roses 3 blooms of one cultivar—large flowered

Judge: Ted Perrin
Award: THE SLADE MEMORIAL BOWL

Important Notice for all Floral Art Exhibitors

An arrangement may be composed of fresh or dried plant material, either home grown or purchased. Accessories may be used if wished. Arrangements should not be larger overall than the space allowed. No height limit unless stated

SECTION N - Floral Art - Open

Class

82. "In a nutshell" A miniature arrangement
Space allowed 10 x 10 x 10 cm
83. "Golden Harmony" An arrangement of foliage
Space allowed 30 x 30 cm
84. "Royal bouquet" A hand tied bunch suitable to a Royal visit
25 x 25 cm
85. "Going for Gold" An arrangement to depict an Olympic event.
Space allowed 45 x 45 cm
86. **NEW NOVICE CLASS (for those not entering classes 82-85)**
"Al Fresco" An arrangement suitable for a buffet table.
Space allowed 40 x 40 cm

Judges: Iva Davies and Lynn Powell
Award: THE FLORAL ART CUP
(based on classes 82-85)

SECTION O - Container Gardening - Open

Class

87. A Planted Container. **Size (W x D x H) MUST be shown on the entry form**
Exhibitor must be able to stage the exhibit without assistance

Judges: Iva Davies and Lynn Powell
Award: THE MAYORESS' TROPHY

SECTION P Taste and Smell - Members Only

Class

88. Tastiest Tomato * 1 dish of 3
89. Tastiest Raspberry 1 dish of 3
90. Tastiest Strawberry 1 dish of 3
91. Most Scented Rose * Single bloom or spray
92. Sweetest Scented Sweet Peas A bunch
93. Any other scented flower A single spray - Must be named

Judge: Peter Atkins
*** Award: COMMEMORATIVE PLAQUE**

SECTION K - Children Only - Aged 5 to 12 years

Exhibits must be the **UNAIDED** work of the entrant

Points will be awarded for use of colour, use of materials, originality and presentation.

Children aged 5 to 8 years (i.e. have had their 5th Birthday but not their 9th on the day of the show)

Class

- 74. A picture of the Queen at her Diamond Jubilee, any medium (max A4)
- 75. 3 biscuits decorated with a Royal theme (biscuits can be shop bought)
- 76. The 3D vegetable going to a Diamond Jubilee event (using only natural materials, cocktail sticks may be used)
- 77. Collage entitled 'A Royal Garden' made from natural materials (max A4)

Book tokens worth £5, £3 and £2 will be awarded: to the top three points winners across the 4 classes. The overall winner will also be awarded

THE AUDREY BOSLEY TROPHY

Judges: Sharon Julian and Lee Ryman

Children aged 9 to 12 years (i.e. have had their 9th Birthday but not their 13th on the day of the show)

Class

- 78. Sketch of a Royal Residence using pencils, can include colour (max A4)
- 79. 4 home-made jam tarts, decorated with a Royal theme
- 80. A photograph from a Diamond Jubilee event
- 81. A "Royal Garden" in a seed tray. Size not to exceed 25 x 40 cm.

Book tokens worth £5, £3 and £2 will be awarded: to the top three points winners across the 4 classes. The overall winner will also be awarded

THE LILIAN & WILLIAM WELLS MEMORIAL TROPHY

Judges: Sharon Julian and Lee Ryman

Date of Birth to be stated on entry form please.

To avoid disappointment please ensure your entry is within the specified size, where applicable.

SECTION C - Flowers - Members Only

Class

- 27. Roses 3 stages of growth, 3 blooms of one cultivar (blown, perfect, bud)
- 28. Dahlias 3 blooms, one cultivar (Decorative, Cactus or Semi-cactus) - medium
- 29. Dahlias 3 blooms, one cultivar (Ball, Cactus, Decorative) - small
- 30. Dahlias 4 blooms, one cultivar (Pompons, Collerettes or Waterlily)
- 31. Chrysanthemums 1 vase, 3 disbudded blooms, one or more varieties
- 32. Chrysanthemums 1 vase, 3 sprays
- 33. Garden Flowers A vase of mixed, cut garden flowers (excluding shrubs)
- 34. Garden Flowers A vase of 5 stems of one or more varieties of flowers raised from seed during the previous 12 months
- 35. Gladiolus 1 spike
- 36. Pansies 5 stems, any cultivar(s)
- 37. Foliage A vase of mixed foliage

Judge: Ted Perrin

Award: THE VICE PRESIDENT'S CUP

SECTION D - Pot Plants - Members Only

Class

- 38. Pot Growing Plant Flowering - maximum pot diameter 20 cm
- 39. Pot Growing Plant Foliage - maximum pot diameter 20 cm
- 40. Cactus or Succulent Any size or variety
- 41. A Pot Plant Of any type or variety grown in a novel container

Exhibitors **must** indicate the approximate spread of pot plant on the entry form.

Judge: Ted Perrin

Award: THE WAGS CUP

SECTION E - Fruit - Members Only

Class

- 42. Apples 1 dish of 3 Cooking Apples
- 43. Apples 1 dish of 3 Dessert Apples
- 44. Pears 1 dish of 3 Pears
- 45. Plums 1 dish of 6 Plums
- 46. A dish of any other fruit. Minimum of two specimens, pointed on its merits.

All fruits to be exhibited **with** stalks and not polished.
Dish not to exceed 25cm diameter.

Judge: Ted Perrin

Award: THE MEMBERS TROPHY

SECTION F - Specialities - Open (to Men, Women and Children)

Class

47. Victoria Sandwich Cake **Three egg mixture cooked in a 7" tin.**
Sandwiched with jam and sprinkled with
castor sugar.
48. Cut & Come Again Cake Made to recipe below.
49. Jam or Lemon Curd Tarts made using own recipe.
Copy of recipe to be included with the exhibit.
50. 6 Savoury Scones made using own recipe.
Copy of recipe to be included with the exhibit.
51. Wholemeal Bread Loaf to your own recipe.
Copy of recipe to be included with the exhibit.
52. Jelly A jar, sealed.
53. Jam A jar, sealed.
54. Marmalade A jar, sealed.
55. Chutney A filled sealed jar made to your own recipe.

Preserves and Chutney should be labeled to include date of making.

All other classes should be wrapped in cling film.

Judges: Jean Calvin-Thomas & Barbara Caistor

Award: THE ARTHUR SHEPHERD TROPHY

Cut and Come Again Cake

Ingredients

200g (8oz) Plain flour and 1½ teaspoons baking powder or 200g (8oz) self-raising flour
Pinch of salt
1 teaspoon mixed spice
125g (5oz) margarine or butter
125g (5oz) caster sugar
2 large eggs (beaten)
200g (8oz) mixed dried fruit (including cherries if liked)
approx 4 tablespoons milk

Method

Line an 18cm (7") cake tin with greased or parchment paper
Sieve flour, salt, mixed spice, (baking powder) together
Beat fat and sugar until soft and creamy
Add eggs slowly beating in thoroughly
Fold in gently and thoroughly half the flour, all the fruit and milk and add remaining flour
Turn mixture into prepared tin, hollow out the mixture in the centre slightly
Bake for approximately 1½ hours in the centre of oven at 160C, gas mark 4
(NB if using a fan oven you may need to adjust temperature & cooking time)
Leave in the tin for 5 minutes before turning out to cool.

SECTION G - Wine - Open

Class

56. A home-made wine made with any fruit (that includes grapes!)
57. A home-made liqueur

Judge: Peter Agar

Award: THE JOHNSTONE CUP

SECTION H - Length & Weight & 'Odd!' - Members Only

Class

58. Heaviest Marrow
59. Longest Runner Bean
60. Longest Parsnip
61. Longest Carrot
62. Largest Leek (Thickness, length & weight will all be taken into account)
63. Heaviest Potato
64. Heaviest Four Onions *(Combined weight of 4 onions grown from seed)
65. Heaviest Pumpkin
66. Oddest Shaped Vegetable

Judge: Mark Powell (from Ashtree Farm Vegetables)

Awards: THE BOB BURRELL MEMORIAL TROPHY

and

THE MACMOWER TROPHY *(Class 64 only)

SECTION I - Art and Craft - Open

Class

67. "A Countryside Celebration" Any media painting, i.e. oil, water colour, pencil drawing, pen & ink etc., or mixed media.
68. A hand-made item not exceeding 60 x 60 cm - no height restriction.

Judges: Pam Harper & Margaret Pritchard

Award: THE CRAFT CUP

SECTION J - Photography - Open

Maximum size of print 18 cm x 13 cm (7" x 5"), un-framed, un-mounted.

Class

69. Colour Print entitled "Beauty"
70. Colour Print entitled "Britain's heritage"
71. Colour Print entitled "Sunshine"
72. Colour Print entitled "Nature"
73. Colour Print entitled "Water"

Judge: Paul Hallett

Award: THE LATTER TROPHY