

# **Autumn Show 2023**

Saturday

**September 9th**

Otterton Village Hall

**2pm to 4.30pm**

followed by prize giving

Refreshments from 2.30pm

Exhibits to be staged by 10.30am

Admission £1.00 - children free

Entries close Thursday September 7th

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**See guidelines for exhibitors on page 7**

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## SHOW RULES

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- 1 The Autumn Show will normally be held on a Saturday in September, annually, the date to be determined by the club's committee.
- 2 Entry to all classes is open to all comers.
- 3 No fee will be charged for entering exhibits.
- 4 Except for the floral decoration, home-made produce, children's and photography classes, all entries must have been grown by the exhibitor.
- 5 All entries must be made on the form supplied, and must reach the show secretary by 9pm two days prior to the show.
- 6 All entries must be staged by 10.30am and not removed until after the prizegiving.
- 7 Not more than one entry will be accepted for each class from any one exhibitor.
- 8 The judges' decision shall be final and not open to dispute.
- 9 Judges shall not be exhibitors in the show and will not be present during the staging of exhibits.
- 10 No person may steward in any section in which he/she is an exhibitor.
- 11 The club will take ordinary care of the exhibits, but cannot be held responsible in any way for damage or loss to persons or property.
- 12 Points awarded for all classes are: 1st - 3 points; 2nd - 2 points; 3rd - 1 point.

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## SHOW SECRETARY

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Iain Ure, Cross Trees, Bell Street, Otterton, EX9 7HS, Phone 01395 568822

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# AUTUMN SHOW SCHEDULE

Entry form is on page 6

The Hart Cup will be awarded to exhibitor gaining most points in show

## CUT BLOOMS

Judge Paul Champion

Awards: Bennett Cup (most points); Jenner Cup (best exhibit)

The club provides vases for all entries in this section

- 1 Dahlias, 3 blooms, 1 variety
- 2 Dahlias, 3 blooms, mixed varieties
- 3 Roses, HT/bush, 3 stems, 1 or more varieties
- 4 Roses, floribunda/cluster, 3 stems, 1 or more varieties
- 5 Rose, 1 bloom, any variety
- 6 Michaelmas daisies, 3 stems
- 7 Hydrangeas, 3 stems, 1 or more varieties
- 8 Gladiolus, 1 spike
- 9 One stem of any flower not listed elsewhere in the schedule



- 10 Any flowers not named in schedule, 5 stems, 1 or more varieties
- 11 Berried shrubs, 3 stems, 1 or more varieties, max 52cm wide, 60cm high
- 12 Flowering shrubs, 3 sprays, max 50cm wide, 75cm high

## POT PLANTS

Judge Paul Champion

Awards: Plant Cup (most points); Alan Miller Cup (best exhibit)

- 13 Fuchsia, any variety, pot not to exceed 18cm
- 14 Zonal pelargonium (geranium), pot not to exceed 18cm
- 15 Any flowering plant, not fuchsia/zonal pelargonium, pot not to exceed 23cm
- 16 Any plant, foliage only, not flowering, pot not to exceed 23cm
- 17 One cactus
- 18 One succulent

Pot sizes: The diameter of a pot is the inside measurement at the top

## FLORAL DECORATION

Judge Julia Harrison

Award: Floral Decoration Cup (most points)

- 19 'Oranges and Lemons' Maximum 60cm x 60cm, height optional
- 20 'Shades of Autumn' – An exhibit using only garden material  
Maximum 45cm x 45cm, height optional
- 21 'Little Gem' Maximum 10cm x 10cm, height optional
- 22 'Floating Heads' – Max 30cm overall

## FRUIT

Judge Paul Champion

Awards: Fruit Cup (most points); Pointer Cup (best exhibit)

- 23 Three Cox's Orange Pippin or Sunset apples
- 24 Three Bramley Seedling apples
- 25 Three dessert apples, any variety except Cox's Orange Pippin or Sunset
- 26 Three culinary apples, any variety except Bramley Seedling
- 27 Three pears, any variety
- 28 Blackberries, 1 plate, minimum 9 berries
- 29 Raspberries, 1 plate, minimum 9 berries
- 30 Any other fruit, 1 plate

The club provides plates for all fruit entries

# VEGETABLES

Judge Paul Champion

Awards: Vegetable Cup (most points); Sid Paver Cup (best exhibit in section)  
Vegetable Challenge Cup (best exhibit in class 46)

- 31 Three potatoes
- 32 Three carrots
- 33 Three onions
- 34 Five shallots
- 35 Three beetroot, round
- 36 Five tomatoes
- 37 Seven cherry tomatoes
- 38 Five Chillies, one or more varieties
- 39 Three Peppers, one or more varieties
- 40 Five runner beans
- 41 Three courgettes
- 42 Three leeks
- 43 A vase of Mixed Herbs
- 44 One gourd, pumpkin or squash
- 45 Any other vegetable
- 46 Collection of vegetables, five kinds in a box or tray
- 47 An Amusingly Shaped Vegetable

The club provides plates for all entries in this section, except in class 46

# HOME-MADE PRODUCE

Judge Celia Jenkins

Award: Home Cookery Cup (most points)

- 48 A Vegetarian Pasty
- 49 An Apple Cake
- 50 3 Ginger Cookies
- 51 A Lemon Drizzle Cake (men only)
- 52 One jar, any jelly
- 53 One jar, raspberry jam
- 54 One jar, blackcurrant jam
- 55 One jar, strawberry jam
- 56 One jar, any other jam
- 57 One jar, chutney

For cooked items please use your own plates and cover with clear film



## PHOTOGRAPHY

Award: The David Mead Cup (best picture)

- 58. 'Otterton Church and/or Graveyard' – one print maximum A4 including mount if used.
- 59. 'Wildlife in the Garden' – one print max A4 including mount if used.

## YOUNG GROWERS TROPHY for under-18s

This award will be presented to the young person gaining most points overall in classes 1 to 47. To qualify, the ages of exhibitors under 18 years must be declared on the entry form.



# ENTRY FORM

## Otterton Garden Club Autumn Show 2023

CLASS	Tick	CLASS	Tick	CLASS	Tick
1		22		43	
2		23		44	
3		24		45	
4		25		46	
5		26		47	
6		27		48	
7		28		49	
8		29		50	
9		30		51	
10		31		52	
11		32		53	
12		33		54	
13		34		55	
14		35		56	
15		36		57	
16		37		58	
17		38		59	
18		39			
19		40			
20		41			
21		42			

I accept the rules and conditions for entry in this show

I have entered ..... classes. Age if under 18 .....

Name (block capitals) .....

Address .....

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Phone No.....

E-Mail.....

Form should be returned by Thursday September 7<sup>th</sup> to: Iain Ure, Cross Trees  
 Bell Street, Otterton EX9 7HS. Tel. 01395 568822. E-mail [ogc@otterton.info](mailto:ogc@otterton.info)  
 There are no charges for entering exhibits in our shows

# Guidelines for exhibitors

The following notes provide general advice on exhibiting at our shows and an insight into what the judges are looking for. We hope this information will improve your chances of success, but please remember that very few entries are perfect, so don't be deterred from entering whatever you can. Shows are essentially social events which bring us together in a spirit of friendly rivalry. It's nice to win but it really is mainly about taking part.

**SELECTION** All exhibits should be as free as possible from blemishes and damage. In classes which stipulate more than one specimen of the same variety, aim primarily for uniformity of size, shape and colour. Try to select 'reserves' which can be used if your first choices are accidentally damaged.

**PREPARATION** Cut blooms: Cut stems as long as possible: they can be trimmed during staging (see below).

Pot plants: Ensure pots are clean and undamaged, and remove any debris from the compost. Fruit and vegetables: Leave stalks intact and retain any natural coating of 'bloom' where possible. Home-made produce: Plain jam jars (no trade or exhibitors' names) must be used for preserves, and vinegar-resistant lids for chutneys. Do not use honey jars. Chutney does not contain a thickening agent. Use your own plates for cooked items and cover with clear film. Floral decoration: Background and foot drapes may be used in the 45cm classes.

**STAGING** Arrive at the hall in plenty of time to stage your exhibits to best effect before the 10.30am deadline. The club provides vases for all cut-blooms classes and plates for all fruit and vegetables unless stated otherwise. Push newspaper into vases to hold stems in place and arrange blooms asymmetrically rather than all at the same height. Stems must not exceed 45cm below the bloom (or lowest bloom). Arrange fruit and vegetables as attractively as possible on plates. Place your entry cards (obtained from show secretary on your arrival) alongside your exhibits.

**Apples:** Stalks and eyes intact and skin unblemished. Culinary varieties should be large and solid; dessert types of optimum size for eating, not too large or too small. Note: Bramley Seedling and Crimson Bramley are distinct varieties.

**Pears:** Shapely, stalks and eyes intact intact. Should be firm but not rock hard.

**Blackberries/Raspberries:** Large, ripe fruits of good colour, with stalks intact.

**Beetroot (round):** About 5-7.5cm diameter with a tap root, smooth skin and uniform colour. Remove leaves so that 7.5cm of stalk remains, which should be neatly tied.

**Carrots:** Prepare stalks as for beetroot.

**Courgettes:** Tender, shapely, any colour but well-matched. Stalks intact.

**Leeks:** Stems well-blanched, of uniform length; no bulbousness at base. Roots intact and neatly teased out. Tie leaves together at intervals along their length.

**Onions/shallots:** Large, firm, with thin necks neatly tied at top. Trim roots to the basal plate. Shallots can be kept upright by standing them in sand or fine grit.

**Potatoes:** Medium size; uniform. Shapely with clear skin; eyes few and shallow.

**Runner beans:** Long, slender, straight. No outward sign of seeds. Stalks intact.

**Tomatoes:** Firm, well coloured. Retain stalk and calyx, which should be fresh.