

Rose classes

Hybrid Tea (Large flowered) Rose classes

- Class 1** 3 stems of large flowered (Hybrid Tea) roses of the same variety
- Class 2** 3 stems of large flowered (Hybrid Tea) roses of the same variety, but a different colour to Class 1.
- Class 3** 3 stems of large flowered (Hybrid Tea) roses of the same variety, but a different colour to Class 1 and 2
- Class 4** 3 stems of large flowered (Hybrid Tea) roses, any variety
- Class 5** 3 stems of large flowered (Hybrid Tea) roses, any variety but different colours to Class 4.
- Class 6** 3 stems of large flowered (Hybrid Tea) roses, any variety but different colours to Class 4 and 5.
- Class 7** One stem of a large flowered (Hybrid Tea) rose
- Class 8** One stem of a large flowered (Hybrid Tea) rose but a different colour to Class 7
- Class 9** One stem of a large flowered (Hybrid Tea) rose but a different colour to Class 7 and 8.

Floribunda (Cluster flowered) Rose classes

- Class 10** 3 stems of cluster flowered (Floribunda) roses of the same variety
- Class 11** 3 stems of cluster flowered (Floribunda) roses of the same variety, but a different colour to Class 10.
- Class 12** 3 stems of cluster flowered (Floribunda) roses of the same variety, but a different colour to Class 10 and 11.
- Class 13** 3 stems of cluster flowered (Floribunda) roses, any variety
- Class 14** 3 stems of cluster flowered (Floribunda) roses, any variety but different colours to class 13.
- Class 15** 3 stems of cluster flowered (Floribunda) roses, any variety but different colours to class 13 and 14.
- Class 16** One stem of a cluster flowered (Floribunda) rose
- Class 17** One stem of a cluster flowered (Floribunda) but a different colour to Class 16
- Class 18** One stem of a large flowered (Hybrid Tea) rose but a different colour to Class 16 & 17

Shrub Rose including Rambler Rose and Climber Rose classes

- Class 19** 3 stems of Shrub roses of the same variety
- Class 20** 3 stems of Shrub roses of the same variety, but a different colour to Class 19.
- Class 21** 3 stems of Shrub roses of the same variety, but a different colour to Class 19 and 20.
- Class 22** 3 stems of Shrub roses, any variety
- Class 23** 3 stems of Shrub roses, any variety but different colours to class 22.
- Class 24** 3 stems of Shrub roses, any variety but different colours to class 23 and 24.
- Class 25** One stem of a Shrub rose
- Class 26** One stem of a large flowered Shrub rose but a different colour to Class 25
- Class 27** One stem of a large flowered Shrub rose but a different colour to Class 25 and 26.

Miniature Rose classes

- Class 28** 3 stems of single bloom miniature roses of the same variety
- Class 29** One stem of a single bloom miniature rose.
- Class 31** 3 stems of cluster flowered miniature roses, any variety
- Class 32** One stem of a cluster flowered rose.

The winner of the most points in classes 1 to 32 to be awarded the Frank Fieldgate Challenge Bowl and a £10 voucher.

Special Prize Rose Classes

Class 33 A single Stem to be judged for perfume/scent only.

Class 34 The Three Stages of a rose bloom – one bud with colour just showing, one “perfect” bloom and one full bloom – all of the same variety and a Hybrid Tea type is usually shown.

Class 35 A bowl of 12 rose stems, any type or colour, one variety or a mixture to be judged for quality and all round effect.

Winners of classes 33, 34 and 35 to be awarded a Certificate and a £10 voucher each.

Cut Flower classes

Sweet Peas

Class 36 Three vases of six stems, a different variety in each vase

Class 37 One vase of six stems, one variety

Class 38 One vase of 6 stems, any colours

Summer Flowers

Class 39 5 stems of a **single** variety of any annual or bedding plant

Class 40 5 stems of **mixed** varieties of any annual or bedding plant

Class 41 3 stems of a **single** variety of any other seasonal flower (eg shrubs and perennials)

Class 42 3 stems of a **mixed** varieties of any other seasonal flower (eg shrubs and perennials)

Class 43 A single stem of a delphinium

Class 44 A single stem of a Lily

Class 45 3 blooms of pelargonium (geranium) without foliage, a single variety or mixed varieties

Class 46 A single bloom of a pelargonium (geranium) without foliage

Class 47 3 stems of garden pinks of one variety

Class 48 3 stems of mixed varieties of garden pinks

The winner of the most points in classes 36 to 48 to be awarded the Sparling Cup and a £10 voucher.

Special Flower Classes

Class 49 A vase of mixed flowers. There must be between 5 and 10 flowers and more than two different kinds of flowers.

Class 50 Flowers from your garden displayed in a baked bean can. (The label can be left on the can or removed as you wish). No limit to the number flowers, Judged for all round effect and quality.

Winners of classes 49 and 50 to be awarded a Certificate and a £10 voucher each.

Pot Plant classes

Class 51 One flowering plant in a pot (pot diameter not to exceed 9inches/225mm at the rim)

Class 52 One foliage plant in a pot (pot diameter not to exceed 9inches/225mm at the rim)

Class 53 One succulent plant in a container (any pot size or shape)

Class 54 One cactus plant in a container (any pot size or shape)

Class 55 A pot of one or more zonal pelargoniums in flower (any size pot)

Class 56 A specimen fuchsia (any pot size)

Please note that pot plants can be heavy to carry or transport from the car park to the show marquee.

The winner of most points in classes 51 to 56 to be awarded an Impey Cup and a £10 voucher.

Fruit classes

- Class 57 A plate of 12 **strawberries** (stalks to be left attached)
- Class 58 A plate of 12 raspberries (stalks to be left attached)
- Class 59 A plate of 12 gooseberries (stalks to be left on)
- Class 60 A plate of any other kind of fruit (eg blackcurrants, red currants). A reasonable amount eg 4oz /125gram of currants, 5 plums, etc).

The winner of the most points in classes 57 to 60 to be awarded a Blaxill Cup and a £10 voucher.

Vegetable classes

- Class 61 Plate of 3 white potatoes, one variety
- Class 62 Plate of 3 coloured potatoes, one variety
- Class 63 Collection of 3 varieties of potatoes, 3 of each variety on 3 plates
- Class 64 3 carrots of one variety with tops trimmed to 3ins/75mm
- Class 65 3 onions with foliage left on
- Class 66 6 salad (spring) onions with foliage left on
- Class 67 9 pods of peas(one variety)
- Class 68 9 pods of Broad Beans (one variety)
- Class 69 3 Beetroot with tops trimmed 6to 3ins/75cm
- Class 70 One lettuce, any type(eg cos ,butterhead) with roots wrapped in a bag
- Class 71 Any other salad vegetable
- Class 72 Any other vegetable not mentioned above in a reasonable quantity

The winner of most points in classes 61 to 72 to be awarded the Muriel Paxman Bowl and a £10 voucher.

Special Vegetable Classes

- Class 73** A vase of between 5 to 10 stems of culinary herbs. Please provide a label of herbs used.
- Class 74** A collection of vegetables – 3 types from the classes listed above with the same quantities.
- Class 75** A collection as follows - 3 flowers in a vase, 5 single vegetables on a plate (same type or different types) and 5 items of fruit (same type or different types.)

Winners of classes 73, 74 and 75 to be awarded a Certificate and a £10 voucher each.

Floral Art Arrangement classes

- Class 76 “**A rose by any other name is still a rose**” – an exhibit of flowers and accessories.
Maximum size 21ins/ 53cm wide by 24ins/61cm deep and 30ins/ 76cm high
- Class 77 “**Colour**” – an arrangement of flowers and accessories all in one colour theme
The colour theme can include lighter and darker variants.
Maximum size 21ins/53cm wide by 24ins/61cm deep and 30ins/76cm high
- Class 78 “**Dinner time**” – a table centre arrangement incorporating a Food and Drink theme

The winner of the most points in classes 76 to 78 to be awarded the Smith Trophy and a £10 voucher.

Special Floral Art Class

- Class 79** A buttonhole or corsage

The winner of class 79 to be awarded a Certificate and a £10 voucher. Flower Clubs and Professional Florists may enter the above classes and may display promotional materials with their exhibit.

Craftwork Classes

- Class 80 Any hand knitted article using double knitting or chunky whether wool or manmade fibre
- Class 81 Any hand knitted article using 4 ply or under , wool or manmade fibre
- Class 82 A pencil or charcoal sketch, (any subject), size not to exceed 24ins/61cm x 24ins/61cm
- Class 83 A watercolour painting, (any subject), size not to exceed 24ins/61cm x 24 ins/61cm
- Class 84 Any other piece of artwork, any subject, size not to exceed 24ins/61cm x 24 ins/61cm
- Class 85 An item of canvas work or tapestry, no size restriction
- Class 86 An item of cross stitch or counted thread work, no size restriction
- Class 87 Any other piece of needlecraft
- Class 88 Any piece of "hard craft" (eg Pottery, Metalwork, Woodwork, Leatherwork)

The winner of the most points in classes 80 to 88 to be awarded the Higson Cup and a £10 voucher.

Special Craftwork class

- Class 89** A handmade card celebrating 125 years of the Colchester Rose and Horticultural Society

The winner of class 89 to be awarded a Certificate and a £10 voucher.

Culinary Classes

- Class 90** A Victoria Sponge, not to exceed 8ins/ 20cms in diameter with a jam filling and icing sugar decoration only
- Class 91** 5 decorated cupcakes to be judged on decoration only
- Class 92** 10 flapjacks
- Class 93** 5 fruit scones
- Class 94** 10 cheese straws
- Class 95** A jar of Strawberry jam
- Class 96** A jar of berry jam other than strawberry eg gooseberry, raspberry
- Class 97** A jar of homemade jam other than the classes listed above

The winner of most points in classes 90 to 97 to be awarded the Luther Russell Cup and a £10 voucher.

Special Culinary classes

- Class 98** A jar of Rose Petal Jam.
- Class 99** Essex Apple Slices using the recipe provided on page 12.

The winners of classes 98 and 99 to be awarded a Certificate and a £10 voucher each.

All food entries must be covered with Clingfilm or similar.

Recipe for Class 99 - Essex Apple Slices

A sponge cake top with lemon icing and cut into slices

Ingredients

1 medium cooking apple
juice of half a lemon
8oz/227gram self raising flour
¼ teaspoon baking powder
pinch of salt
4oz/113gram margarine
4oz/113gram caster sugar
¼ pint/142 ml of milk
1 egg
A little melted fat

For the icing:

8oz/227gram icing sugar
3 teaspoons lemon juice
water

Method

Set oven to 375degrees F or Gas Mark 5. Peel, core and chop the apple finely and mix with the lemon juice. Sift the flour, salt and baking power into a bowl and rub in the margarine. Mix in the caster sugar. Beat the milk and egg together and stir thoroughly into the mixture together with the chopped apple.

Brush a 11in/28cm by 7in/18cm baking tin with the melted fat. Pour the mixture into the tin and spread evenly. Bake for 45 minutes.

Make the icing by mixing the icing sugar with the lemon juice and just enough water to make a thick spreading consistency. Pour the icing on to the top of the cake whilst it is still warm and spread evenly.

Allow the cake to cool in the tin and when cold cut into 16 slices.

Children aged 3 to 14 can enter any of the classes 1 to 99. Please mark their entry form with “C” for child and state the age.

Children only classes All the classes are the same for each age group.

Class 100 for up to 6 years	Decorate a bottle or jar and fill it with flowers
Class 101 for 7 to 9 years	Decorate a bottle or jar and fill it with flowers
Class 102 for 10 to 14 years	Decorate a bottle or jar and fill it with flowers
Class 103 for up to 6 years	Make a picture of a flower, any method or medium
Class 104 for 7 to 9 years	Make a picture of a flower, any method or medium
Class 105 for 10 to 14 years	Make a picture of a flower, any method or medium
Class 106 for up to 6 years	Five Flapjacks
Class 107 for 7 to 9 years	Five Flapjacks
Class 108 for 10 to 14 years	Five Flapjacks
Class 109 for up to 6 years	Grow a flowerpot of growing flowers vegetables or plants
Class 110 for 7 to 9 years	Grow a flowerpot of growing flowers vegetables or plants
Class 111 for 10 to 14 years	Grow a flowerpot of growing flowers vegetables or plants

Winners of most points in classes 100 to 111 for each age group to be awarded a Caution Cup and £10.00 each

Special Children's class

Make a “person” from the last 125 years using a wooden spoon as the framework for the head and body. Add arms and legs. The person can be from any era be an adult or a child.

Dress/ decorate in fabric, paper, card or whatever materials you have to hand. Decoration can be drawn, collage,etc. Add any useful items to help identify who they are or what they did. Don't forget a face on your spoon and maybe a hat if appropriate.

Class 111 for up to 6, Class 112 for 7-9 years and Class 113 for 10 to 14 years

The winners of classes 111,112 and 113 to be awarded a Certificate and a £10 voucher each.

Terms & Conditions

1. Please complete the entry forms and ensure they reach the Show Secretary by midday on Wednesday 26th June 2019. Late entries may be accepted at the discretion of the Show Secretary.
2. There are no fees for entering exhibits in the Show. You do not need to be a member of the Society to exhibit items in the Show.
3. Staging of exhibits begins at 7.15am and must be completed by 10.15am when the marquee will be cleared for judging.
4. Please provide your own containers/vases for your exhibits. However, a limited number of vases will be available. Please contact the Show Secretary.
5. Flowers, etc. used for floral arrangements need not have been grown by the exhibitor.
6. Class cards will be issued at the Show venue, see Show secretary.
7. There is public car parking near to the venue. However, exhibitors may be able to drop off their exhibits and sundries at the show marquee **subject to the venue organisers' access rules.**
8. Conditions and rules will be displayed at the Show or available from the Show Secretary.
9. Trophy awards will take place at 3.45pm on Sunday. The Cups, Bowls and Medals will be awarded and immediately returned for loan to the Mayor for use at the Oyster Feast and other Civic functions. Arrangements will be made to allow the award winners to hold the trophies for some part of the coming year but will in any event be required to be surrendered to the Chairman by 1st June 2020. A certificate will be awarded.
10. Points for classes are as follows:-
 - 1st – 3 points
 - 2nd – 2 points
 - 3rd – 1 point