



ALLOTMENT DATES FOR YOUR DIARY 2022



These are the proposed dates for these events.

Wednesday 22nd June

Ripon Allotment Site judging

Early July (Dates tbc)

Harrogate Allotment Site Judging

Sunday 31st July

Open Day at Pine Street Allotments,
Pine Street, off Rawson Street, Harrogate from 10:00am – 1.30pm.

Sunday 14th August

Knarborough Allotments Stockwell Road Open Day in FEVA

Saturday 20th August

Ripon Allotments Stall on Ripon Market

Saturday 20th August

Starbeck Flower & Vegetable Show,
Starbeck Methodist Church Hall, 11.30am – 3.00pm

Sunday 21st August

HDAF Allotment Show
Sun Pavilion, Valley Gardens, Harrogate 11am – 4.00pm

Sunday 4th September

Ripon City Allotment Society's Horticultural Show
Ripon Racecourse – opens to public at 1.00 pm

Please come along and support your local Allotments

HARROGATE & DISTRICT ALLOTMENT FEDERATION



In partnership with
Harrogate
BOROUGH COUNCIL

SHOW SCHEDULE

Sunday 21st August 2022
11.00am – 4.00pm

Show exhibits on display once judging is completed
Presentation of Trophies at 3.30pm

Sun Pavilion, Valley Gardens

Raising funds for
WOODLANDS COMMUNITY GARDEN



Judges :

Mr D Allison
Veg & Fruit

Mr D Elcock
Flowers

Mrs J Binns
Cakes

Mr & Mrs S Collier
Competition

Mrs Dorothy Best
Preserves

Mrs J Connell
Children & Photographs

Mr M Hutchinson
Novelty

Staging of exhibits will take place from 8.30am–10.00am on the day of the show. **

COMPETITION RULES :

- entries £3.00 per adult, £1.00 per child (no limit to the number of classes per entry)
- only members of Allotment Associations affiliated to this Federation and their families may enter
- entry forms along with payment must be **handed in to association secretaries** who should forward them to the HDAF Secretary: **MRS A DICKEN**, to be received by her no later than **Thursday 11th August 2022**. No entries will be accepted after this date.
- exhibits must meet the requirements set out in the schedule
- only one exhibit per class
- all exhibits must be grown or made by the exhibitor
- exhibitors' cards must not be altered or defaced in any way. Any alteration will disqualify the entry
- exhibits must not be removed until after the presentation of prizes
- where a member and spouse both exhibit, they should complete separate forms
- entry to the children's classes is open to children and grandchildren under 16 years of age of affiliated members. The exhibits should be arranged by the children and must be their own work.

All exhibitors are invited to donate their exhibits after the Show. They will be donated to "Resurrected Bites" or sold to raise funds for local charities. If you do not want to donate your exhibits, please put a 'Not for Donation' card next to your exhibit.

****Please note that setting up will not start until 8.30am and must be completed by 10.00am when the judging will start.**

Good luck to all competitors



BEETROOT RED VELVET CAKE

Ingredients

75ml milk
2 tsp lemon juice
250g raw beetroot
1 tsp vanilla extract
125g unsalted butter at room temp.
2 large eggs
250g self-raising flour
150g caster sugar
3 tbs cocoa powder
1 ½ tsp baking powder



For the frosting

200g full-fat cream cheese
300g icing sugar
2 tsp vanilla extract

Method

1. Preheat oven to 180c/160c fan/gas 4. Line two 15cm round loose bottomed cake tins with baking parchment.
2. Peel and finely chop beetroot and place into a blender with milk, lemon juice, and vanilla extract. Blend until a puree.
3. Mix sugar and butter till smooth; add eggs one at a time with small amount of flour. Mix in remaining flour with cocoa and baking powder, stir in beetroot mixture. Mix well until all combined. Divide mixture between the two tins and bake for 30 – 40 minutes until firm.
4. To make icing, blend cream cheese with small amount of icing sugar, adding the remaining sugar and vanilla gradually.
5. Slice the two cakes horizontally through the middle to create four rounds.
6. Spread a little icing evenly across the top of three rounds (reserving some) and stack them with the un-iced round on top. Spread the remaining icing across the top of the cake. (Note: When icing and putting the cakes together it is better to stack bottom to bottom as they will sit more evenly and be less likely to slip. i.e. Slice and fill the 2 cakes, then ice the bottom of one and sit the bottom of the other on it.)

TOP TRAY CLASS

The Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: **carrots (3), cauliflower (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergines (2).**

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will be out of a total of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18x24in) without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45cm by 60cm (18x24in) can be used to display the vegetables, or an area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18x24in).

A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

- Carrots and parsnips must have foliage trimmed back to 7.5cm (3in).
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud case).
- Judges may handle exhibits, open pods etc. to check for quality.
- The tray, board or staging must not be cut or mutilated in any way at all - such as cutting holes for standing onions in.

TOP VASE CLASS

The **Top Vase** class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants. Please note that it is two different **KINDS** of plants, two varieties of the same plants are **NOT** two kinds.

The display is judged out of a total of 35 points, split into 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation and effects of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers will be to the normal rules used for other classes.

Stems used in the display must be showing flowers only, no seed heads or berries will be allowed.

The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.

- No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.
- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds. • Use only fresh, home-grown flowers. No dried or silk flowers allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.

Failure to abide by any of these rules will lead to disqualification

TROPHIES AND AWARDS

Society Trophies

MARGOLIS TROPHY
HARLOW HILL JUNIOR CUP
NORTH OUTFALL AUTUMN CUP
NORTH OUTFALL VEGETABLE CUP
NORTH OUTFALL GIFT TOKEN
OATLANDS POWELL CUP
OATLANDS JUNIOR CUP
PINE STREET AUTUMN CUP
ST ANDREWS SHIELD
STONEFALL CUP
ROWLAND & SHEILA SIMPSON CUP
MONTAGUE BURTON TROPHY
MRS B H WOOD CUP
MRS ARTHUR TAYLOR TROPHY
AND £3.00 CASH PRIZE
MEDALLION AND £2.00 CASH PRIZE
JIM ROBINSON CLARO CUP

Harlow Hill - Most Points in Show
Harlow Hill Child - Most Points
North Outfall - Most Points in Show
North Outfall - Most Points - Vegetables
North Outfall Child - Most Points
Oatlands - Most Points in Show
Oatlands Child - Most Points
Pine Street - Most Points in Show
St Andrews - Most Points in Show
Stonefall - Most Points in Show
Ripon - Most Points in Show
Starbeck or Stonefall - Most Points in Show
Starbeck or Stonefall - Most Points - Flowers
Unity - Most Points - Vegetable/Flowers
Unity 2nd Most Points - Vegetables/Flowers
Claro Road - Best Allotmenteer

Show Trophies

NATIONAL VEGETABLE SOCIETY MEDALLION
MRS ALFRED BRETT TROPHY
SOCIETY TROPHY
NORTHERN HORTICULTURAL SOCIETY TROPHY
THE RON FRY CUP
HARLOW CARR CUP
MARJORIE AIRD TRAY
MARJORIE AIRD VASE
CHILDRENS' CUP (Sponsored by Harlow Hill)
BUPA CARE HOMES
JOHN ANGUS MCKAY SHIELD
ODDY WILSON TROPHY
F CLARK SWEET PEAS TROPHY
PROFESSIONAL GARDENERS' CUP
HARROGATE BOROUGH COUNCIL
EDGAR SCHOLEY SHIELD

Best Exhibit - Vegetables
Best Exhibit - Flowers
Best Exhibit - Cakes
Best Exhibit - Preserves
Best Exhibit - Novice
Best Exhibit in Show
Top Tray
Top Vase
Most Points - Child
Most Points - Novice
Most Points - Vegetables
Most Points - Flowers
Most Points - Cakes/Preserves
Most Points in Show
Best Plot - Harrogate in Bloom
Best Allotment Site

**Presentation of Trophies will be made at 3.30pm,
followed by the raffle.**

THE CLASSES

NB: Classes marked with a * require plate or dish, provided on the day.

Vegetables and fruit:

- 1 TOP TRAY (See rules)
- 2 THREE ONIONS – GROWN FROM SETS dressed
- 3 THREE ONIONS – SPRING GROWN dressed
- 4 THREE ONIONS – Under 227g dressed
- 5 * SIX SHALLOTS - dressed
- 6 THREE CARROTS – Tops trimmed to approx. 7.5cm
- 7 FOUR POTATOES WHITE - (NO COLOUR)
- 8 FOUR POTATOES COLOURED
- 9 ONE CAULIFLOWER –Minimum 5cm stalk
- 10 ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 11 TWO COBS SWEETCORN
- 12 SIX FRENCH BEANS
- 13 THREE BEETROOT - Trimmed to approx. 7.5cm
- 14 THREE COURGETTES – Maximum 20cm
- 15 PAIR OF MARROWS – Not exceeding 35.5cm
- 16 * SIX TOMATOES OTHER THAN CHERRY – Any colour, displayed with calyx
- 17 * SIX CHERRY TOMATOES – Any colour, displayed with calyx
- 18 SIX RUNNER BEANS
- 19 ONE CUCUMBER
- 20 TWO SWEET PEPPERS
- 21 A DISPLAY OF MIXED CULINARY HERBS IN A JAM JAR
- 22 ANY VEGETABLE NOT IN SCHEDULE
- 23* FOUR APPLES - COOKING
- 24* FOUR APPLES - DESSERT
- 25* DISH OF SIX PLUMS
- 26* DISH OF SOFT FRUIT, SINGLE VARIETY (12 Berries)

Novelty vegetables (judged by chief steward)

- 27 HEAVIEST ONION
- 28 HEAVIEST MARROW
- 29 LONGEST RUNNER BEAN
- 30 LARGEST PUMPKIN BY CIRCUMFERENCE

Flowers:

- 31 TOP VASE (See rules)
- 32 THREE SPRAYS OF CHRYSANTHEMUMS
- 33 VASE OF ANNUALS – OTHER THAN SWEET PEAS
- 34 VASE OF PERENNIALS/BIENNIALS – 5 STEMS
- 35 THREE SPIKES OF GLADIOLI
- 36 ONE SPIKE OF GLADIOLI
- 37 SIX SWEET PEAS
- 38 THREE COLLARETTE DAHLIAS
- 39 THREE BALL DAHLIAS – up to 15cm in diameter
- 40 THREE DAHLIAS – MIXED- Any type or size
- 41 THREE DAHLIAS – CACTUS / SEMI CACTUS – Any size
- 42 THREE DAHLIAS – DECORATIVE – Any size
- 43 THREE DAHLIAS – POMPON up to 5.5 cm in diameter
- 44 ONE LARGE OR GIANT DAHLIA
- 45 VASE OF THREE ROSES – ANY VARIETY
- 46 LADY'S SPRAY
- 47 GENTLEMAN'S BUTTONHOLE
- 48 A SINGLE ROSE – Supply own container
- 49 AN ARRANGEMENT IN A BASKET to include any of the following: flowers, fruit, vegetables, herbs, foliage. (Max. space allowed 45cm x 45cm)
- 50 FLORAL MINIATURE – Not more than 7.5cm in diameter & height
- 51 LARGEST SUNFLOWER HEAD displayed flat on table

Cakes and preserves:

NB: All cake decorations should be made by the exhibitor.

- 52 ONE RHUBARB PIE 20cm
 - 53 * FOUR PIECES OF FLAPJACK
 - 54 * FOUR CHEESE SCONES
 - 55 A FLOWERPOT LOAF – baked in a max 13cm (1 litre) flowerpot.
 - 56 VEGETARIAN QUICHE 20cm –shown in dish/tin it has been cooked in & labelled with main ingredients.
 - 57 * FOUR BLUEBERRY MUFFINS
 - 58 * A PLATE OF 6 BISCUITS OF 3 DIFFERENT VARIETIES
 - 59 * FOUR VEGETARIAN ROLLS 10cm long
 - 60 CAKE TO SPECIFIED RECIPE (See schedule)
 - 61 A QUEEN'S PLATINUM JUBILEE CELEBRATION CAKE on a 45cm cake board
- NB: Preserves should show the date of preparation.
- 62 ONE JAR OF FRUIT JELLY
 - 63 ONE JAR OF RASPBERRY JAM
 - 64 ONE JAR OF MARMALADE
 - 65 ONE JAR OF CHUTNEY – please provide full list of ingredients with your entry.

Novices' classes: (See rules on back of entry form)

- 66 THREE ONIONS (SETS OR SEEDS) dressed
- 67 THREE POTATOES (WHITE OR COLOURED)
- 68 THREE BEETROOT – Tops trimmed to approx. 7.5cm
- 69 THREE RUNNER BEANS
- 70 TWO COURGETTES
- 71 THREE CARROTS - Trimmed to approx. 7.5cm
- 72 * THREE TOMATOES, ANY COLOUR NOT CHERRY displayed with calyx
- 73 * DISH OF SOFT FRUIT – (9 Berries)
- 74 ANY ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 75 ANY VEGETABLE NOT IN NOVICES' SCHEDULE
- 76 FLOWERS DISPLAYED IN A VASE FOR EFFECT

Children's classes

- 77 A MINIATURE FANTASY GARDEN IN A SEED TRAY
- 78 A BUNCH OF FLOWERS DISPLAYED IN A JAM JAR – foliage may be included
- 79 A DECORATED MINIATURE DOOR
- 80 * FOUR MINI PIZZAS
- 81 * A GINGERBREAD PLATINUM JUBILEE CROWN
- 82 A TRACTOR MADE OF VEGETABLES
- 83 A PAINTING OF A SCARECROW (A4 in size)
- 84 AN EDIBLE NECKLACE
- 85 A PAINTED STONE (The size of a small plate or less)
- 86 A MINATURE BUG HOTEL

Photograph

- 87 PHOTOGRAPH OF YOUR FAVOURITE VEGETABLE (adult) max. A5
- 88 PHOTOGRAPH OF WILDLIFE ON YOUR ALLOTMENT (child) max. A5

Family Class (Free entry – 1 entry per family)

- 89 LET'S CELEBRATE THE QUEEN'S PLATINUM JUBILEE – AN ARRANGEMENT to include flowers, fruit and/or vegetables (Max. space allowed 45cm x 45cm)

Prizes:

1st £3.00 2nd £2.00 3rd £1.00