

NOTES

Eddleston Horticultural Society

OFFICE-BEARERS

Honorary Member

Mr PJ Wilson

President

Jo Oliver

Committee Members

Mrs E McTeir, Mrs J Jacek, S Mackinnon, M Porter

Mrs A Spray, Mrs A Stewart

Show Secretaries

Miss M Smellie, Sunnybrae, Hattonknowe, Eddleston

Matthew Godfrey-Faussett, Peebles

Honorary Treasurer

David Pye, Peebles



The Office Bearers thank all the Members of the Society and Friends for all their hard work in maintaining the continued success of this traditional event.

We especially thank the Competitors for their valued interest and support.

YOUR HELP IS NEEDED

To ensure the future of this event, the Horticultural Society needs more Committee Members / Helpers.

Please come forward and get involved in this and other events throughout the year.

We need your ideas and enthusiasm in order to continue.

CLASS		CLASS		CLASS		CLASS		CLASS	
91		92		93		94		95	
96		97		98		99		100	
101		102		103		104		105	
106		107		108		109		110	
111		112		113		114		115	
116		117		118		119		120	
121		122		123		124		125	
126		127		128		129		130	
131		132		133		134		135	
136		137		138		139		140	
141		142		143		144		145	
146		147							

I hereby declare that the exhibits I intend to enter in the above Show conform to the Rules and Regulations contained in the Schedule, to which I agree.

Signature: **DATE:**

NAME:

ADDRESS:

.....

MEMBERSHIP FEE (£1.00) PAID: YES/NO

All Competitors not wishing to take away their entries after the Show are asked to leave them for the Grand Auction, which will take place at 5:15pm. All proceeds will go towards the Society's Funds.

The Society's objective is the promotion of an interest in gardening and other rural crafts

Rules and Regulations

1. Any person may become a member and be entitled to compete by the payment of £1.00 (children under 15, free).
2. Entries must be made on the form provided for the purpose, which must be signed and delivered to the Secretary together with the membership fee of £1.00.
3. All articles sent for competition must be grown in the competitor's own garden, and must be in their possession for at least two months prior to the date of the Show. Any competitor infringing this rule will be expelled from the Society, and their prize money will be forfeited. The Committee are empowered to visit any competitor's garden.
4. The Judges will be empowered to withhold or modify the prizes when specimens may be deemed unworthy, or where there is no competition.
5. All prizes not competed for will become the property of the Society.
6. All exhibits must be accompanied by a sealed note, bearing the Class Number on the outside, with the competitor's name and address inside. Competitors must use the envelopes supplied by the Society, which are available on request from the Secretary.
7. Every article to be staged by the Committee.
8. No exhibits will be allowed to be removed before the close of the Show, which will be open from 2:00 pm to 4:30 pm. The hall will be cleared at 5:15 pm.
9. No competitor will be allowed to stage more than one lot for any class.
10. The vegetables exhibited are not to be cut, except at the discretion of the judges.
11. No undue dressing of potatoes will be allowed.
12. The prize money will be paid from 3:00 pm on the day of the show.
13. All exhibits not removed by 5:15 pm will be sold in the Auction.
14. The Society's vases (supplied free-of-charge) must be used for all cut flower exhibits.
15. In the case of equality of points, the most number of 'Firsts' will take preference.
16. Winners of cups will hold these for one year, and arrange to return them to the Society, in good order, by 10:00 am on the day of the Show. These cups are for annual competition and cannot be won outright.
17. In the Handicraft Section, any article known to have been previously entered for competition at the Show will be disqualified.
18. The maximum points attainable for vegetables in the Collection of Vegetables Classes 31 and 78 are: Peas, Cauliflower, Celery, Onions, Leeks, Potatoes, Carrots - 20 points; Runner/French Beans, Lettuce - 18 points; Cabbage, Turnips, Beetroot, Broad Beans, Shallots - 15 points.



Open Classes - Flowers

ELLIS SILVER COMPETITION CUP

Presented by the Late Mr W Ellis, Eddleston
For the most points in the Open Flower Classes

SMART SWEET PEA CUP

In Memory of James Smart
For the best Individual Vase of Sweet Peas in the Show

SUTHERLAND SILVER COMPETITION CUP

Presented by the Late Colonel and Mrs AHC Sutherland, Cringletie
For the most points in the Open Classes (Flowers, Vegetables, and Fruit)

EARLYVALE ROSEBOWL

Presented by the Late Mr and Mrs EW Grotian, Earlyvale
For the best flowering exhibit in the Horticultural Classes

CLASS

- 1 3 Vases Sweet Peas, distinct colours (10 stems in each vase)
- 2 1 Vase Sweet Peas, dressed with own foliage (15 stems)
- 3 4 Roses (at least two varieties of H.T.)
- 4 1 Rose in Vase
- 5 1 Vase Floribunda Roses
- 6 1 Vase Asters (4 blooms)
- 7 1 Vase Carnations or Pinks (4 blooms)
- 8 6 Pansies (displayed on a board)
- 9 6 Fuchsia Blooms (displayed on a board)
- 10 1 Vase Scotch Marigolds (4 blooms)
- 11 1 Vase Antirrhinums (mixed, 4 spikes)
- 12 1 Vase Pompon Dahlias (4 blooms)
- 13 1 Vase Cactus Dahlias (3 blooms)
- 14 1 Vase Decorative Dahlias (3 blooms)
- 15 1 Vase Bedding Dahlias (4 blooms)
- 16 1 Vase Phloxes (3 blooms, any variety)
- 17 2 Vases Annuals (distinct varieties) exclusive of sweet peas
- 18 1 Vase Gladioli (3 spikes)
- 19 1 Vase Chrysanthemums
- 20 2 Vases Herbaceous (distinct varieties)
- 21 1 Vase Herbaceous (mixed varieties)
- 22 1 Vase Heather
- 23 1 Cactus or Succulent Plant
- 24 1 Flowering Fuchsia (not standard)

Eddleston Horticultural Society

PLEASE READ THE RULES AND REGULATIONS (p.3)

ENTRY FORM

To be completed and handed to a Committee Member at the Registration Desk in the Village Hall by 10 am on the day of the Show. All exhibits, except Children's Classes, not entered on this form will be disqualified.

Please place a tick beside all Classes that you wish to enter:

CLASS		CLASS		CLASS		CLASS		CLASS	
1		2		3		4		5	
6		7		8		9		10	
11		12		13		14		15	
16		17		18		19		20	
21		22		23		24		25	
26		27		28		29		30	
31		32		33		34		35	
36		37		38		39		40	
41		42		43		44		45	
46		47		48		49		50	
51		52		53		54		55	
56		57		58		59		60	
61		62		63		64		65	
66		67		68		69		70	
71		72		73		74		75	
76		77		78		79		80	
81		82		83		84		85	
86		87		88		89		90	



- 142 A Miniature Seaside (in standard seed tray)
 143 A Lego (or similar) model - 'Mode of Transport' (**not from a kit**)
 144 3 Rock Buns (recipe supplied, p.9)



Children's Classes - Junior Section (S1 up)

SILVER ROSEBOWL

Presented by Mrs M Inglis, Golspie
 For the most points in the Junior Section

CLASS

- 145 An article of Jewellery
 146 A Wallpaper or Fabric Design (A4 size)
 147 3 Butterfly Cakes



Prize Money

For all classes (other than those detailed below) the following prize money will be awarded:

- First: 50p
 Second: 30p
 Third: 20p

For Classes 31 & 78, the following prize money will be awarded:

- First: £2.00
 Second: £1.00
 Third: 50p

**Prize money not collected on the day of the Show
 will be forfeited.**

- 25 1 Flowering Fuchsia (standard)
 26 1 Flowering Begonia (fibrous or tuberous)
 27 1 Flowering Geranium or Pelargonium
 28 Pot Plant in Flower (none of the above)
 29 1 Foliage Plant
 30 1 Vase Mixed Flowers cut from open border



Open Classes - Vegetables

MURPHY CHALLENGE CUP

Presented by Murphy Chemical Ltd
 For the most points in the Open Vegetable Classes

MILLENNIUM TROPHY

For the best vegetable exhibit in the Show

CLASS

- 31 Collection of Vegetables (tomatoes excluded) to be shown in a box not exceeding 30" x 30" (backboards permitted). 6 varieties to be from the following: 2 Leeks, 2 Cabbages, 3 Carrots, 3 Onions, 6 Shallots, 6 Pods Peas, 6 Pods Broad Beans, 3 Turnips, 6 Potatoes, 1 Cauliflower.
 32 3 Specimen Onions (grown from seed)
 33 1 Onion (grown from seed)
 34 3 Leeks (blanched) - may be displayed on a board
 35 2 Pot Leeks
 36 1 Pot Grown Herb
 37 2 Parsnips
 38 6 Runner Beans
 39 2 Globe Beet
 40 5 Coloured Potatoes (shown on a plate)
 41 5 White Potatoes (shown on a plate)
 42 6 Shallots
 43 1 Cucumber
 44 3 Long Carrots
 45 3 Stump-rooted Carrots
 46 1 Head Cauliflower
 47 2 Turnips
 48 4 Onions (grown from sets)
 49 1 Early Cabbage (excluding Winningstadt)
 50 1 Pointed Cabbage

- 51 1 Lettuce
- 52 6 Pods Broad Beans
- 53 8 Pods Peas
- 54 1 Marrow
- 55 6 Tomatoes
- 56 3 Courgettes
- 57 Heaviest Potato
- 58 Any vegetable not already mentioned above (please specify)



Open Classes - Fruit

(Classes 59 - 65: Plates to be provided by the Society)

CLASS

- 59 4 Cooking Apples
- 60 4 Dessert Apples
- 61 12 Gooseberries
- 62 ½ lb Currants (red, white, or black)
- 63 6 Plums (any variety)
- 64 3 Rhubarb stalks (any variety)
- 65 1 Dish of Fruit (any variety other than above, please specify)



Confined Classes - Flowers

(Eddleston Parish Only)

ROBERT BRODIE MEMORIAL SHIELD

Presented by the family of the Late Mr R Brodie

Restricted to Amateurs in Eddleston Parish for the most points in the
Confined Flower and Vegetable Classes

FRANCIS THOMAS ROBINSON MEMORIAL TROPHY

Presented by Mrs A Dunlop

Restricted to Amateurs in Eddleston Parish for the most outstanding exhibit
in the Confined Flower and Vegetable Classes

CLASS

- 132 'Surprise' (Arrangement in an unusual container; max. size 24" x 24")
- 133 Arrangement suitable for a Christening (max. size 10")
- 134 A small arrangement suitable for a Hospital Locker



Children's Classes - Preschool Section

Open to all Children who attend Eddleston Playgroup and/or reside in
Eddleston Parish. All entries to show child's age.

CLASS

- 135 A Decorated Paper Plate
- 136 A painting of a Flower or Flowers



Children's Classes - Primary Section

Open to all Children who attend Eddleston Primary School and/or reside in
Eddleston Parish. All entries to show child's school year.

THE EDDLESTON W.R.I. JUBILEE CUP

For the child who attends Eddleston Primary School and gains the most
points in the Primary Section

TWEEDDALE ROSEBOWL

Presented by Mr and Mrs J Campbell, Glenrath

For the most outstanding exhibit in the Primary and Junior Sections

Primary 1 - 4

CLASS

- 137 Picture - 'Healthy Teeth'
- 138 A Miniature Garden (in standard seed tray)
- 139 A Vegetable Person
- 140 3 Rock Buns (recipe supplied, p.9)

Primary 5 - 7

CLASS

- 141 A Poster advertising 'Eddleston Village Sports'

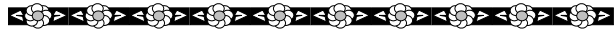
Open Classes - Handicrafts

ELIZABETH SUTHERLAND HANDICRAFT TROPHY

For the most points in the Open Handicraft Classes

CLASS

- 118 Decorated Flower Pot
- 119 An article of Canvas Work
- 120 A Limerick beginning: 'There was a young vicar from ...'
- 121 An article of Jewellery
- 122 A Greetings Card (any handicraft)
- 123 An article in Wood
- 124 Something New from Something Old
- 125 An article of Knitting
- 126 An article in any Other Craft



Open Classes - Photography

Open to all amateur photographers. Prints should be no larger than 7" x 9" and can be mounted or unmounted.

EDDLESTON EYE TROPHY

Presented by Mr & Mrs I Oliver and family
For the most points in the Photography Classes

CLASS

- 127 A Single Flower
- 128 A Waterfall
- 129 Around the Parish of Eddleston
- 130 An Animal
- 131 A Garden Scene



Open Classes - Flower Arranging

JOHN SMELLIE MEMORIAL CUP

Presented by Mrs M Smellie and Family
For the most points in the Flower Arranging Classes

G.S. ROBINSON MEMORIAL TROPHY

Presented by the Late Mr F Robinson

Restricted to Amateurs in Eddleston Parish for the most points in the
Confined Flower Classes

CLASS

- 66 1 Vase Mixed Garden Flowers
- 67 1 Vase Mixed Annual Flowers
- 68 1 Rose in Vase
- 69 1 Vase of Mixed Foliage
- 70 1 Vase Dahlias (3 blooms, any variety)
- 71 1 Vase Sweet Peas
- 72 1 Vase Scotch Marigolds (4 blooms)
- 73 6 Annual Blooms (to be shown on board)
- 74 6 Fuchsia Blooms (to be shown on board)
- 75 1 Geranium or Pelargonium
- 76 1 Pot Plant in Flower (excluding Geranium or Pelargonium)
- 77 1 Foliage Plant



Confined Classes - Vegetables (Eddleston Parish Only)

MARGARET RITCHIE MEMORIAL CUP

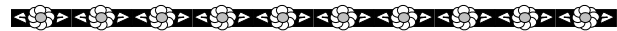
Presented by Mr R Ritchie, Eddleston

Restricted to Amateurs in Eddleston Parish for the most points in the
Confined Vegetable Classes

CLASS

- 78 Collection of Vegetables to be shown in a box not exceeding 30" x 30" (backboards permitted). A choice of 4 varieties from the following: 2 Leeks, 1 Lettuce, 1 Cauliflower, 2 Carrots, 2 Globe Beet, 2 Onions, 4 Shallots, 6 Pods Peas, 6 Runner or French Beans, 4 Pods Broad Beans, 2 Turnips, 4 Potatoes.
- 79 6 Pods Peas
- 80 Mini Collection of 3 different Vegetables (shown on a plate)
- 81 3 Pods Broad Beans
- 82 3 Pods Runner Beans
- 83 3 Leeks
- 84 Salad Collection (3 items)
- 85 4 Coloured Potatoes (shown on a plate)

- 86 4 White Potatoes (shown on a plate)
 87 6 Shallots
 88 1 Cauliflower
 89 3 Onions (grown from seed)
 90 3 Onions (grown from sets)
 91 3 Carrots
 92 3 Parsnips
 93 1 Cabbage
 94 2 Globe Beet
 95 4 Tomatoes
 96 3 Courgettes
 97 Any vegetable not already mentioned above (please specify)



Open Classes - Industrial

MILBURN CHALLENGE CUP

For the most points in the Open Industrial Classes

CLASS

- 98 Glass Jar of any Fruit Jelly
 99 Glass Jar of Raspberry Jam
 100 Glass Jar of Strawberry Jam
 101 Glass Jar of Blackcurrant Jam
 102 Glass Jar of Lemon Curd
 103 Glass Jar of Marmalade
 104 Glass Jar of Apple Chutney
 105 A Wedge of Savoury Flan
 106 3 Rock Buns (recipe supplied) - **Male Participants ONLY**
 107 3 Fruit Scones
 108 1 Gingerbread
 109 1 Chocolate & Orange Loaf (recipe supplied)
 110 1 Banana Loaf (1 lb)
 111 3 Shortbread Biscuits
 112 1 Coffee Sponge Sandwich
 113 1 Rhubarb Tart
 114 3 Pancakes
 115 1 Sultana Cake
 116 3 Chocolate Truffles
 117 3 Hen Eggs

Recipe: ROCK BUNS

8oz self-raising flour	4oz currants
3oz sugar	1 egg (beaten)
3oz butter (room temp.)	A little milk

METHOD

Place the flour and sugar into a bowl and rub in the butter. Add the currants and then mix to a stiff dough with the beaten egg and a little milk, if necessary. Place the mixture in about 14 rough heaps on a greased baking tray and bake in a preheated oven (350°F, 180°C) for 20 mins.

Recipe: CHOCOLATE & ORANGE LOAF

BASIC BREAD DOUGH:

$\frac{3}{4}$ lb strong white flour

$\frac{1}{4}$ pint milk and water (mixed)

1 $\frac{1}{2}$ level tsp dried yeast

Pinch sugar

$\frac{1}{4}$ tsp salt

FLAVOURING:

2 tsp grated zest of an orange

3 oz dark chocolate (coarsely chopped)

METHOD

Warm the flour and the milk/water mixture. Sprinkle the dried yeast and sugar onto about one-third of the milk/water mixture into a bowl. Set it aside in a warm place until the yeast is working. Make a well in the middle of the warmed flour and pour in the yeast mixture. Slowly mix in the warm milk/water and work into a dough. If the dough is not light and easily worked, add a little more liquid. Knead for at least 5 mins until smooth and elastic. Place in a warmed bowl, cover with a damp cloth, and allow to double in volume in a warm place. Knock back the dough and knead again, then flatten it out into a square about 1" thick. Sprinkle with the orange zest and chocolate pieces, roll up, and knead a few times to work these evenly into the dough. Form into a loaf and place in a 1lb loaf tin, cover with a damp cloth and leave to double in size again. Paint the top lightly with milk or beaten egg yolk, and bake in a hot oven (425°F, 220°C) for 40 mins.