

Show Schedule for 2019

SALINE & DISTRICT

Horticultural & Handcraft

Amateur Society

Founded 1905

89th Annual Show

STILL – SOWING – GROWING – SHOWING

SALINE COMMUNITY CENTRE

Saturday/Sunday, 7th & 8th September 2019

Admission by Donation

Saturday 2.00pm – 4.30pm

Sunday 2.00pm – 4.00pm

The Society wishes to thank all donors, and exhibitors who did not collect their prize money, for their help and support during the year.

We hope you will continue to support us by exhibiting again this coming year.

Again this year the schedule is issued free to all residents and a fee per exhibitor over 18 years old will be charged when staging.

We thank Fife Council Community Events Grant Scheme for assistance towards the venue hire.



Other Horticultural Shows this year

Crook of Devon (Fossoway) Horticultural show 17th Aug

Dalgety Bay with Farmers market– Dalgety Bay community centre 7th Sept

Cowdenbeath Horticultural show Sept 14th & 15th

Contacting the Society

By phone Gareth Turner, President of the Society 01383 852887 or by email to salinehs@gmail.com

RULES & REGULATIONS

1. The Annual Show is open to any exhibitor except where clearly indicated in the schedule. A fee of £1.00 will be levied per 5 entries (capped at £5) on all exhibitors over 18.
2. The following rules apply to all exhibitors
 - a. When two or more are exhibiting from the same garden, they cannot exhibit in the same class.
 - b. No person shall exhibit more than one entry in a single class.
 - c. Handcraft articles for competition must be the exhibitor's own work. Previous exhibits are not allowed to compete.
 - d. Products exhibited must be 'bonafide' their own property and must have been under their care for at least 6 weeks prior to the Show unless otherwise specified. Baking and Floral Art are excepted.
 - e. Each article entered for competition must be displayed in accordance with the exhibitors notes contained in the schedule. A copy will also be available during staging times.
 - f. Any infraction of these rules will disqualify the exhibitor and cause all prize monies awarded to them will be forfeited.
3. Protests in regard to awards are of no avail unless it can be proved that the printed rules have been violated. Protests must be in writing and lodged with the secretary the Show closes and must be accompanied by a deposit of £1.00, which will be returned should the protest be upheld.
4. Points to be awarded as follows: - First Prize – 3 points. Second Prize: - 2 points, Third Prize – 1 point. In the Trophy competitions in the event of equality in points the Competitor with the most first prizes in that section shall be declared the winner. In the event of equality in first prizes, the number of second prizes shall decide the winner.
5. **Prize Money** awarded for all classes unless otherwise stated is: First - £1.00; Second - £0.75; Third - £0.50 Prize monies not claimed within one day of the Show closing will be held as donations
6. The Society Shield shall be awarded to the exhibitor with the most outstanding exhibit in a different section each year. This is to be done in rotation, excluding the children's classes.
7. Cups and Shields must be returned to the Secretary fourteen (14) days before the Show.

LIABILITY FOR LOSS

All exhibits, personal property, etc. shall be at the risk of the exhibitor and the Society shall not be liable for compensation for the loss or damage from any cause whatsoever.

Exhibitors Notes

Novice Classes (New for 2019)

These classes are for anyone who is entering the show, or any of the show sections, for the first time. The entries will be judged but won't accumulate points towards the cups. The novice entry is the first tem listed in each section and has **N** prefix. For further information please contact the Society and we'll be happy to help.

Floral Art

Accessories are only allowed in an Exhibit. Accessories are not allowed in an arrangement unless specified in the Arrangement Title. Some oasis is provided during staging times but it is advisable to have your own available.

Floral art entries must not contain any poisonous plant material.

Example of Kind and Variety for Fruit and Vegetable classes

Carrots, Potatoes, Beet, Shallots are **Kinds of Vegetables** for exhibition purposes.

Carrots – Long, Carrots – Stump, Potatoes – Round, Potatoes – Long, Globe and Long Beet are **Varieties of Vegetables**.

Blackcurrants, Redcurrants, Apples, Gooseberries are **Kinds of Fruit** for exhibition purposes.

Red Gooseberries, Green Gooseberries, Apples – Cooking, Apples – desert, are **Varieties of Fruit**.

Cut flowers class 1 -11 Dahlia size definitions

Giant	Over 10" (250mm)		
Large	Over 8" (200mm)	to 10" (250mm)	
Medium	Over 6" (150mm)	to 8" (200mm)	
Small	Over 4" (100mm)	to 6" (150mm)	
Miniature	Over 2" (50mm)	to 4" (100mm)	
Pom-pom	Not over 2" (50mm)		

Vegetables brought forward for competition are required to be in the same condition as when sent to the kitchen or market and all roots must be washed, and all flowers cut, unless otherwise specified

Fruit

- a. Apples – Optimum sized shapely fruits with eyes and stalks intact
- b. Grapes – Fully ripe bunch, well finished with bloom intact
- c. Currants – Black – uniform size, bright jet-black colour Shown picked off the string.

- d. Currants – Red & white – Uniform size, bright, brilliant colour Shown on the string
- e. Raspberries – Large ripe fruits of good colour, free from blemishes, in good condition and having stalks.

NOTE: - Judges will give preference to fresh fruit over frozen assuming the above criteria has been met. Defrost any frozen fruit **before** staging.

Vegetables

- a. Beetroot Globe – Spherical not more than tennis ball size with tap root
- b. Courgettes – Young, tender, shapely fruits 4” to 6” (10 – 15 cm) in length **with flowers still attached (Quality)**
- c. Cucumbers/ marrows – Fresh, young, tender, straight fruits of uniform thickness with **flowers still attached (Quality)**
- d. Leeks Pot – Blanch not more than 6” (150mm)
- e. Onions & shallots – Firm, thin necked, of uniform shape, well ripened and should not be skinned excessively.
- f. Peas – Fresh pods **with the waxy bloom still intact**
- g. Potatoes – Medium sized of about 7 – 8 oz. (195 – 225g) per tuber i.e. Sits comfortably in your hand and should be clear skinned with a few shallow eyes.

Note: Where possible items should be named with their variety.

How to enter the show

To enter Classes 156 – 158 (Garden Competition judged by photograph) please notify the Society by 22nd July with your contact details, the location of your garden and which class(es) you wish to enter. Entry to these classes is confined to a radius of four (4) miles from the Saline Village Church. All entries will be photographed by the Society during the last week of July and judged by public vote during the Show in September. Apart from the 'garden' classes (156 – 158), you don't need to notify the Society that you wish to enter the show classes.

Telephone: 01383 852887

Email: salinehs@gmail.com

By post: c/o Greycraig Cottage, Saline KY12 9TA

Staging Times

18.00 to 21.00 Friday (no entry after 21.00 staging to be complete by 21.30)

07.30 to 10.00 Saturday (No entry please after 10.00)

On the day of the Show exhibitors will be asked to clear the hall at 10.00 to allow judging to complete.

To enter exhibits into the Show

1. Before you come to the centre to enter your exhibit during staging times (see above) make sure that you have prepared all entries as much as possible for exhibition before you come along. There is workspace available in the hall for preparation of exhibits if required.
2. From the schedule, check the requirements of the class and the exhibitor's notes & hints and make a note of the class number for your exhibits. Please contact the Society if you have any questions, we're happy to help & advise.
3. Bring along your entries to Saline Community Centre during exhibit staging times (see above).
4. On arrival pay your exhibitors fee & collect your exhibitor's slips, these slips should be filled in with your details & class numbers and are placed with each of your entries.
5. Stage your entry in the area labelled for it's class and according to type.
 - a. Baking, fruit, vegetables & children's classes must be on a white paper plate (provided)
 - b. Flowers in a suitable size Society vase (provided)
 - c. Some oasis is available for displaying cut flowers and floral art

6. Put the class number on the outside of the pre-printed slip (provided) your name, address and telephone number inside, fold the slip with your name on the **inside**, so it cannot be seen.
7. Place your completed slip with your entry
8. In the Handcraft classes attach the form to the item with a paper clip or a safety pin. For jams, pickles etc. attach the form with an elastic band.
9. Please do not move any other exhibit on display, contact a Committee Member if assistance is required.

Stewards and Committee Members are always available to help with staging and give advice.

Judging will take place on Saturday morning from 10 a.m. and the Show will open to the public at 2.00 p.m. for the Official Opening and Cup presentation.

If your exhibit wins a prize, then your prize money can be collected in the hall during the show.

You cannot remove any exhibit before the Show closes at 4.00 p.m. on Sunday

Cheese Scone Recipe for Class 152

Ingredients

225g self-raising flour

Pinch Salt

Pinch cayenne pepper

1 tsb baking powder

55g butter

100g grated cheddar cheese, plus extra for topping the scones

80-90 ml milk, plus extra for glazing

Method

Preheat the oven and baking tray to 200° C a bit less for fan oven

In medium size bowl shift together the flour, salt, cayenne pepper and baking powder

Cut the butter in to cubes and rub into the flour mix to make breadcrumbs using cold hands if possible

Sprinkle in the cheese and mix thoroughly, try to keep the mix cold.

Make a well in the centre of the mix and pour in some of the milk, and mix to make a fairly soft dough, add more milk as required.

Lightly flour a work surface and roll out the dough to approx. 2cm thickness

Cut out the scones with a medium cutter and place on the hot baking tray.

Glaze the tops with extra milk and sprinkle on the topping cheese before placing in the oven

Bake in the oven for 15-20 minutes until golden brown and cooked through.

Class Schedule 2019

Class No.	Cut Flowers
N01	A vase of mixed Garden Flowers – Novice entry
001	Best vase of Dahlias – Coltness
002	1 Dahlia – Decorative, Giant or Large
003	3 Dahlias – Decorative, medium
004	3 Dahlias – Decorative, small
005	3 Dahlias – Decorative, miniature
006	3 Dahlias – Ball, miniature
007	5 Dahlias – Pom Pom
008	3 Dahlias – Ball, small
009	3 Dahlias – Cactus or Semi Cactus, small
010	3 Dahlias – Cactus or Semi Cactus, medium
011	1 Dahlias – Cactus or Semi Cactus, giant or large
012	5 Carnations – Outdoor grown
013	Best vase mixed flowers – Annuals at least four (4) distinct kinds
014	5 spikes Phlox
015	3 spikes Gladioli
016	1 Spike Gladioli
016a	One board Gladioli florets - 6 florets
017	5 Asters
018	1 vase cut blooms – Herbaceous min 4 kinds
019	3 vases Herbaceous – distinct kinds
020	2 vases Annuals– distinct kinds
021	1 vase cut border flowers – any flower growing in a flower border
022	1 vase Chrysanthemums – 3 Stems not disbudded
023	5 French Marigolds – own dish or board
024	3 African Marigolds
025	9 stems of Sweet Peas
026	5 Antirrhinums
027	6 Pansies – own dish or board
028	Vase flowering shrub – distinct
029	3 blooms Double Begonia – Shown on board supplied
030.	Fuchsia blooms floating on water
031.	1 Rose bloom
032.	3 H. T. Rose blooms – Shown on society board

Class No	Cut Flowers Cont.
033.	3 H. T. Rose blooms
034.	1 spray polyantha or floribunda roses
035	1 vase rambling/climbing Roses

Exhibitors Note: Select a vase size appropriate for your exhibit

Class No.	Pot Plants
N02	Any pot plant – Novice entry
036	Geranium
037	Fuchsia– standard
038	Fuchsia – bush
039	Fuchsia– hanging
040	Begonia Semper Florens (Perpetual Flowering)
041	Bonsai Tree
042	Fern
043	Gloxinia
044	Ivy Leafed Geranium
045	Cactus in pot 5” or less
046	Cactus in pot over 5”
047	Succulent
048	Pelargonium
049	Impatiens (Busy Lizzy)
050	Coleus
051	Plant not in class
052	Foliage Plant (Coleus excluded)
053	Double Begonia
053a	Streptocarpus

Pots not to be more than 10” (250mm) unless otherwise specified

Class No.	Vegetables
N03	Home-grown Root vegetable – Novice entry
N04	Any other home-grown vegetable – Novice entry
054	Best Collection of Vegetables – 6 Kinds, 1 variety. Same number as in class – Boards optional Prize money – 1st - £10.00, 2nd - £5.00, 3rd - £3.00
055	Best Collection of Vegetables – 4 Kinds, 1 variety. Same number as in class – Boards optional Prize money – 1st - £10.00, 2nd - £5.00, 3rd - £3.00
056	Tea cup of Peas
057	1 Cabbage
058	3 Parsnips
059	1 Cauliflower
060	3 Carrots – long
061	3 Carrots – stump
062	5 Potatoes – round white
063	5 Potatoes – round coloured
064	5 Potatoes – long white
065	5 Potatoes – long coloured
066	3 varieties of Potatoes – 4 of each variety shown in a box
067	1 truss Cherry Tomatoes
068	6 Tomatoes – red
069	6 Tomatoes – yellow
070	Herbs growing in an 8" pot
071	Display of culinary herbs – 10" vase (Supplied)
072	7 Shallots – yellow (quality)
073	7 Shallots – red (quality)
074	3 Onions – yellow grown from seed (quality)
075	3 Onions – red grown from seed (quality)
076	3 Onions – yellow grown from sets
077	3 Onions – red grown from sets
078	6 Runner beans
079	Largest or most unusual shaped vegetable
080	3 Beetroot
081	3 Turnips (excluding Swede)
082	1 Vegetable Marrow (quality)
083	2 Celery
084	3 Leeks – long
085	2 Leeks – pot
086	9 pods Broad Beans

Class No	Vegetables Cont.
087	12 pods Peas
088	12 pods French Beans
089	1 Cucumber (quality)
090	3 Courgettes (quality)
091	Vegetable not in class
092	Collection of mixed Vegetables on 12" plate (supplied)
093	3 Peppers (all the same colour)
094	5 Chillies (all the same colour)

All vegetables to be shown on Society plates – Except items 54, 55, 66, 70, 71 and 92. Where Quality appears after the class please refer to the Exhibitors note

Class No.	Fruit
N05	Selection of home -grown fruit (max 3 types) – Novice entry
095	Dish of Gooseberries – red
096	Dish of Gooseberries – green
097	Dish of Raspberries
098	Dish of Red Currants
099	Dish of Black Currants
100	5 cooking Apples
101	5 dessert Apples
102	4 Plums
103	Dish of fruit not in class – outdoor grown
104	Dish of Fruit not in class – indoor grown
105	Collection of Fresh Fruit – 12" plate supplied

All fruit to Shown on Society plates

Class No.	Preserves – Homemade
N06	Jar of homemade Jam or Marmalade – Novice entry
106	Jar of any Jelly
107	Jar of Raspberry Jam
108	Jar of Marmalade
109	Jar of pickled or fermented Vegetable
110	Dish of Pate
111	Jar of Fruit curd
112	Jar of homemade Chutney
113	Jar of savoury dip e.g. Salsa, Humus
114	Any homemade alcoholic drink (bottle or pitcher)

Class No.	Baking
N07	An item of home baking – Novice entry
115	4 Pancakes
116	4 Treacle scones
117	A wedge of fruit cake (dried or fresh fruit)
118	4 Gypsy Cream biscuits
119	Wedge of cake made with fresh Fruit
120	Loaf of bread - homemade
121	4 Mince pies – homemade with short crust Pastry
122	Wedge or slice of a gluten free cake - homemade
123	6” Pizza – any kind
124	Tray bake 4 pieces

Class No.	Hand Craft
125	Item woven from natural materials
126	Photo entitled “Seasons in the Sun”
127	Handmade greetings card
128	Painting or Drawing (your own work) – any media
129	Hand Knitted item
130	Something new from something old
131	Stitched picture
132	Table top sculpture
133	Any other craft item

Class No.	Floral Art
N08	A small floral table arrangement - Novice entry
135	Exhibit depicting – (Titled) Book
136	Arrangement – In A Cupcake / Muffin case
137	Exhibit depicting – The First Moon Landing (1969)
138	Arrangement – Autumn splendour
138a	Group floral display depicting a Local Group or Organisation. The base not to exceed 40x40cm. Entries are welcomed from any local group or organisation

See exhibitor’s notes for Floral Art

CHILDREN'S CLASSES

Class No.	Pre – School & Primary Class 1 & 2
139	5 Natural finds on a large paper plate
140	Flowers in a decorated Jar
141	Dinosaur made from fruit & vegetables
Class No.	Primary Class 3 & 4
142	Miniature Garden in a seed tray
143	Dinosaur made from fruit & vegetables
144	2 Hand decorated biscuits
145	Lego model (Not from a kit)
Class No.	Primary Class, 6 & 7
146	As many different things as possible in a match box (List the items)
147	Miniature garden
148	2 homemade and decorated biscuits
149	Flowers in a decorated jam Jar
Class No.	Juniors
150	Handmade craft Item (any medium)
151	Photograph "A Saline View"
152	4 Cheese scones see recipe page 8
153	Painting any subject any media
154	Design the 2020 Show Schedule front cover (Black & White)

Class No.	Garden Entries – by Photograph
	Entries for these classes to be sent / advised to the Society before July 22nd (see details in Exhibitors Notes) .Properties will be visited and photographed during last week of July and judged at the show by the general public.
156	My favourite spot in the garden
157	Hanging basket
158	Planter, tub or container

TROPHY RESULTS FOR 2018

Cup	Awarded for	Winner
David King Cup	Most points pre-school & Primary 1&2	Greig Muir
Junior Cup	Most points primary classes 3&4	Dennan Williams & Murray Graham
Mrs King Cup	Most points primary classes 5,6,&7	Ryan Muir
M & A Phelan Trophy	Most points in Junior sections	Katie Muir
Society Rose Bowl	Most points in Floral Art classes	Sharon Buchanan
Preston Place Cup	Most points in industrial classes	Lorna Cochrane
Alexander Downie Cup	Most points in preserve classes	Annabel Davidson
Craig Cup	Most points in the baking classes	Lorna Jack
David King Salver	Most points in the fruit classes	Sheila Travers
Miss Jean Smith Cup	Most points in the fuchsia classes	M Aspin
Carstairs Quaich	Most points in the pot plants classes	M Aspin
Baxter Cup	Most points in the rose classes	Sheila Anderson
Luscar Cup	Most points in the dahlia classes	M Aspin
Stevenson Cup	Most points in ALL cut flower classes	M Aspin
James White Cup	Most points in the vegetable classes	C&G Turner
Phillips Cup	Best Patio garden	Ian Hutchison
Community Rose Bowl	Best hanging basket	Pat McFarlane
David Graham Cup	Best planter, tub or container	Nancy Jones
Rennie Cup	Most points in ALL horticultural classes	C&G Turner
Society Shield	Best Exhibit (Baking)	Cath Curle
Mathie Memorial Cup	Best in show	Lorna Jack