

Welcome to the WWHS Summer Show

The 2017 Summer Show is our 99th and the first of three annual competitions put on by your society each year.

The Summer Show is one of the highlights of the year, allowing members to demonstrate the fruits of their horticultural labours.

Competition Rules:

1. Show entries are free for Society members and all children
2. Non-members can enter with a gold coin donation per entry, or by becoming a member on the day.
3. Judges' decisions are final
4. The Committee is not responsible for loss or damage to exhibits.

Staging Hints:

- Give yourself plenty of time
- Vases are provided, wrap a little paper towel around the stem to hold the flower in place
- Keep foliage on whenever you can
- Vegetables are judged according to condition, size and uniformity
- A Committee member will be on hand should you need assistance

There will be a sales table including plants and a raffle during the show to raise funds for the activities of the Wadestown Wilton Horticultural Society.



The society stages three shows yearly and meets (usually on the first Monday of the month) to hear speakers on various aspects of gardening. It also arranges visits to gardens in the wider Wellington region.

Wadestown Wilton Horticultural Society

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Special Thanks to:

Thorndon Green Gardens

David's Hairstylists



99th Annual

SUMMER SHOW

Saturday 11 February 2017

Set-up of exhibits 10 - 11am

Judging 11am - 12 noon

Open for viewing 12 noon - 2pm

Presentation of trophies 1.30pm

St Luke's Centre, Wadestown

Word of Mouth Catering and Cafe
Competition Recipe

WOM CHOCOLATE BROWNIE

200 grams dark chocolate bud-lets
200 grams butter
4 eggs
2 cups castor sugar
1 teaspoon vanilla
1 cup flour
1/4 cup cocoa

Method

Pre-heat oven to 160 degrees C and line a 20 x 30 cm tin (lamington tin).

Melt your chocolate and butter together, whisk till smooth.

Whisk eggs sugar and vanilla in a separate bowl then add chocolate and butter mix, which till blended.

Sift flour and cocoa, add to your chocolate sugar mix and fold in with a spatula,

At this stage you can add an extra flavour of your choice, we regularly use roasted nuts (walnuts, almond or hazelnuts) or raspberries or white chocolate bud-lets etc.

Pour into your tin and bake 30 - 35 mins.

When baked, leave to cool on a rack, we loosely cover ours with foil to leave a soft top, opposed to a crispy shell.

Competition Classes and Categories



Class A - Flowers

Judge: Cyril Watts

1. Dahlia - Single variety
2. Rose - Single variety
3. Hydrangea
4. Flowering Climber
5. Perennial - Single variety
6. Flowering Shrub
7. Annual - Single variety

Class B - Potted Plants

Judge: Cyril Watts

1. Potted plant or hanging basket

Class C - Fruit/Vegetables

Judge: Alan Whiting

1. Legumes - 3 of the same variety: Beans, Peas etc
2. Brassica - Cabbages, Cauliflower, Broccoli etc
3. Leaf Vegetables - Lettuce, Silverbeet etc
4. Root Vegetables - 3 of the same variety: Carrots, Parsnips, Beetroot etc
5. Tubers - 3 of the same variety: Potatoes, Yams etc
6. Cucurbits - Pumpkin, Zucchini, Cucumber etc
7. Selection of Herbs
8. 3 x Tomatoes
9. 3 x Rhubarb
10. 3 x Lemons
11. 3 x Berryfruit
12. Any Other Fruit
13. Any Other Vegetables

Class D - Floral Art

Judge: Wendy Watts

1. A posy (any size)
2. A triangular arrangement

Flowers need not be grown in the exhibitor's own garden, but must be natural, not artificial.

Class E - Children's Sections

Judge: Sandi Stevens

1. Vegetables grown by a child
2. Veggie Critter- Vegetables and accessories will be available for on-the-spot creations with gold coin donation
3. Decorate your favourite toy with flowers or foliage
4. Floral Art (Painting, Drawing or Digital Art)

School children creating sand saucers each receive a commendation card.

Photography - Class F

Judging by popular vote

Any photo, black and white or colour, not exceeding 150mm x 100mm (6 x 4), unframed. Photos must be taken by the exhibitor.

Class G - Preserves/Baking

Judge: David Page

1. Jam or Jelly
2. Pickles or Chutney
3. Baking: sweets, cake or biscuits
4. WOM Chocolate Brownie - use supplied recipe