

Welcome to the WWHS Summer Show

The 2019 Summer Show is our 101st 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 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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SUMMER SHOW

Saturday 16 February 2019

Set-up of exhibits 10 - 11am

Judging 11 - 11.30am

Open for viewing 11.30am - 2.00pm

Presentation of Trophies 1.30pm

St Luke's Centre, Wadestown



Competition Recipe

Cranberry & White Chocolate Cake.

INGREDIENTS

3x150g pkts Cinderella Dried Cranberries
Zest & juice from 1 orange (1/3 cup juice)
225g butter, softened
1 cup tightly packed soft brown sugar
4 eggs
1 1/2 cups of flour
1 tsp Greggs ground cardamom
1 tsp baking powder
3/4 cup ground almonds
125g white chocolate chopped into small pieces

METHOD

Preheat oven to 150C (conventional bake). Line a 20cm x 10cm deep round cake tin with 2 layers of brown paper and one layer of baking paper to the base and sides of the tin. Place the cranberries into a mixing bowl. Add the orange juice and zest and stir to mix. Set aside. Beat together butter and brown sugar in a large mixing bowl until pale and creamy. Add the eggs one at a time beating well after each addition. Sift flour, ground cardamom and baking powder to the creamed mixture. Add ground almonds and stir to mix. Stir in the cranberry mix and white chocolate. Spoon into the prepared tin. Using the back of the spoon smooth out the top of the cake. Bake for approximately 2 1/4 hours or until a skewer inserted into the middle of the cake comes out clean. Cool in the tin. Once the cake has cooled completely wrap in baking paper. Store in an airtight tin.

Good luck!!

Competition Classes and Categories

Class A - Flowers

Judge: Linda Simmons

1. Dahlia - One stem
2. Rose - One stem
3. Hydrangea - One head
4. Fuchsia
5. Flowering Climber
6. Perennial - One variety
7. Flowering Shrub
8. Annual - One variety

Class B - Potted Plants

Judge: Linda Simmons

1. Potted plant or hanging basket
2. Miniature Garden

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: Linda Simmons

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: Alan Bilton

1. Vege Critter- Must be made at home
2. Vegetables grown by a child
3. Decorate your favourite toy with flowers or foliage
4. Floral Art (Painting, Drawing or Digital Art) completed at schools

School children creating floral arrangements at school will each receive a commendation card.

Photography - Class F

Judge: Dianne Calvert

Any photo with a garden theme, 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

Judges: Judith Clayton/
Sonia Scarlett

1. Jam or Jelly
2. Pickles or Chutney
3. Baking: sweets, cake or biscuits
4. Cranberry and White Chocolate Cake - judge's supplied recipe