SHOW RULES

NLHS is an affiliated society of the Royal Horticultural Society(RHS). The show rules have been adapted from those that apply to all RHS competitions.

- 1. All exhibits, except those in Section 4 and 6, must have been grown by the exhibitor. The Committee reserve the right for its official representative to visit, by appointment, before or after the Show allotment/gardens from which entries have been entered in the Show.
- 2. All classes are open to amateur growers and exclude professional and trade growers.
- 3. Each exhibitor is restricted to one entry per class.
- 4. Entry Fee 20p per class: Children free in all classes.
- 5. All entry forms plus fees to be submitted by 8pm, 7th September. Late entries will not be accepted.
- 6. Staging times are between 7:30am and 8:50am. Exhibitors are to have left the Main Hall by 8.50am.
- 7. You will be allocated a number and given a card for each class entered. Enter your name, number and class number on the card and place it FACE DOWN alongside your entries. Name to be printed.
- 8. Judging commences at 9am sharp.
- 9. Prize money:
 - Classes 1-3: 1ST £25. 2ND £15. 3RD £10
 - Classes 46: $1^{ST} \cancel{\cancel{\xi}} 10$. $2^{ND} \cancel{\cancel{\xi}} 5$. $3^{RD} \cancel{\cancel{\xi}} 3$
 - Classes 4-81: 1ST 50p. 2ND 25p. 3RD 10p
 - Classes 85 92: Rosette and Chocolate Bar.
- 10. Prize money to be collected from the Show Secretary by 2pm. Prize money not collected will be returned to Society funds.
- 11. All Classes to be awarded points as follows: 1st 5, 2nd 3, 3rd 1.
- 12. All exhibits to be removed by exhibitors at the end of the show,

Recipe Scone Base for Pizza - Class 72	
225g - SR Flour	Sift flour and salt in a bowl, rub in butter or fat, until 'breadcrumbs'.
2.5ml Salt (1/2 tsp)	Add the milk and mix to a soft dough.
65g butter or fat	Roll out on floured board.
150ml milk	Place on a baking tray and add toppings, as desired.
Cook at 180/190°C for approximately 20 minutes	