



ALLOTMENT DATES FOR YOUR DIARY 2025



These are the proposed dates for these events.

Saturday 14th June

Harlow Hill Allotments Open Day

Harlow Hill Allotments, Beckwith Avenue, Harrogate 10.00am - 1.00pm

Sunday 22nd June

Oatlands Open Day

Oatlands Allotments, Beech Avenue, Harrogate. 1.00pm - 4.00pm.

Wednesday 9th July

Ripon Allotment Site judging

26th & 27th June

Harrogate Allotment Site Judging

Sunday 27th July

Pine Street Allotments Open Day,

Pine Street, off Rawson Street, Harrogate from 10:00am – 1.00pm.

Sunday 10th August

Knaresborough Allotments Stockwell Road Open Day in FEVA pm

Saturday 16th August

Ripon Allotments Stall on Ripon Market

Saturday 16th August

Starbeck Flower & Vegetable Show,

Starbeck Methodist Church Hall, 11.30am – 3.00pm

Sunday 17th August

HDAF Allotment Show

Sun Pavilion, Valley Gardens, Harrogate 11am – 4.00pm

Sunday 31st August

Ripon City Allotment Society's Horticultural Show

Ripon Racecourse – opens to public at 1.00 pm.



**HARROGATE &
DISTRICT ALLOTMENT
FEDERATION**

SHOW SCHEDULE

Sunday 17th August 2025

11.00am – 4.00pm

**Show exhibits on display once judging is completed.
Presentation of Trophies at 3.30pm**

Sun Pavilion, Valley Gardens



Please come along and support your local Allotments.

HARROGATE & DISTRICT ALLOTMENT FEDERATION

64th ANNUAL SHOW

The Sun Pavilion, Valley Gardens

Sunday 17th August 2025

11.00am – 4.00pm

Judges:

Mr D Elcock
Veg & Fruit

Mr R Brownbridge
Flowers

Mrs J Binns
Cakes

Mrs D Best
Preserves

Mr Elcock & Mr Brownbridge
Competition

Mrs J Connell
Children & Photographs

Mr M Hutchinson
Novelty

Staging of exhibits will take place from 8.30am–10.00am on the day of the show. **

COMPETITION RULES:

- entries **£4.00** per adult, **£2.00** per child (no limit to the number of classes per entry)
- only members of Allotment Associations affiliated to this Federation and their families may enter
- entry forms along with payment must be **handed in to association secretaries** who should forward them to the HDAF Secretary: **MRS A DICKEN**, to be received by her no later than **Thursday 7th August 2025**. No entries will be accepted after this date.
- **exhibits must meet the requirements set out in the schedule.**
- only one exhibit per class
- all exhibits must be grown or made by the exhibitor.
- exhibitors are encouraged to label their exhibits with the variety, where possible.
- exhibitors' cards must not be altered or defaced in any way. Any alteration will disqualify the entry.
- exhibits must not be removed until after the presentation of prizes.
- where a member and spouse both exhibit, they should complete separate forms.
- entry to the children's classes is open to children and grandchildren under 16 years of age of affiliated members. The exhibits should be arranged by the children and must be their own work.

All exhibitors are invited to donate their exhibits after the Show. They will be donated to "Resurrected Bites" or sold to raise funds for local charities. If you do not want to donate your exhibits, please put a 'Not for Donation' card next to your exhibit.

****Please note that setting up will not start until 8.30am and must be completed by 10.00am when the judging will start.**

Good luck to all competitors.



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RIPON HORTICULTURAL SHOW

TO BE HELD AT

RIPON RACECOURSE

SUNDAY, 31st AUGUST 2025
12.30pm to 4.30pm





HARROGATE FLOWER SHOWS



Autumn

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CLASS 60 'CAKE TO A SPECIFIED RECIPE'

COFFEE & WALNUT CAKE

Ingredients

225g/8oz unsalted butter, softened, plus extra for greasing
225g/8oz caster sugar
4 large free-range eggs
225g/8oz self-raising flour
½ level tsp baking powder
1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
50g/1¾oz walnuts, finely chopped



For the filling and topping

125g/4½oz unsalted butter, softened
225g/8oz icing sugar
1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
8 walnut halves, to decorate

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Lightly butter two 20cm/8in (approx.) sandwich tins and line the bases with baking paper.
2. Put the butter, sugar, eggs, flour, baking powder and coffee in a large mixing bowl and beat together (using an electric hand whisk if you have one) until well combined and smooth. Fold in the walnuts.
3. Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon.
4. Bake for 25-28 minutes, or until an inserted skewer comes out clean. Leave the cakes to cool in the tins for 5 minutes, then run a small palette knife or rounded butter knife around the edge of the tins and carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.
5. For the filling and topping, add the dissolved coffee to the icing sugar while it is still hot. (There is no need to sieve the icing sugar) Be sparse with the water, more can be added, if necessary, then beat in the softened butter.
6. Choose the cake with the best top, then put the other cake upside-down onto a serving plate and spread with half the coffee icing. Sandwich together with the other half. Ice the top of the cake and decorate with the walnut pieces to serve.

N.B. The cake can be made in one deep 20cm/8in (approx.) cake tin and cut in half before adding the filling. This cake will take approx. 45 mins to bake.

TOP TRAY CLASS

The Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: **carrots (3), cauliflower (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergines (2).**

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will be out of a total of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18x24in) without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45cm by 60cm (18x24in) can be used to display the vegetables, or an area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18x24in).

A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

- Carrots and parsnips must have foliage trimmed back to 7.5cm (3in).
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud case).
- Judges may handle exhibits, open pods etc. to check for quality.
- The tray, board or staging must not be cut or mutilated in any way at all - such as cutting holes for standing onions in.

TOP VASE CLASS

The **Top Vase** class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants. Please note that it is two different **KINDS** of plants, two varieties of the same plants are **NOT** two kinds.

The display is judged out of a total of 35 points, split into 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation and effects of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers will be to the normal rules used for other classes.

Stems used in the display must be showing flowers only, no seed heads or berries will be allowed. The vase can be any shape and size and made from any material but must be in proportion to the display. No marks are awarded for the vase itself.

- No accessories such as bows and additional foliage will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, is allowed.
- Packing material to keep the stems in place is allowed, but no floral foam to be used.
- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds. • Use only fresh, home-grown flowers. No dried or silk flowers allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.

Failure to abide by any of these rules will lead to disqualification.

TROPHIES AND AWARDS

Society Trophies

MARGOLIS TROPHY
HARLOW HILL JUNIOR CUP
NORTH OUTFALL AUTUMN CUP
NORTH OUTFALL VEGETABLE CUP
NORTH OUTFALL GIFT TOKEN
OATLANDS POWELL CUP
OATLANDS JUNIOR CUP
PINE STREET AUTUMN CUP
ST ANDREWS SHIELD
STONEFALL CUP
ROWLAND & SHEILA SIMPSON CUP
MONTAGUE BURTON TROPHY
MRS B H WOOD CUP
MRS ARTHUR TAYLOR TROPHY
AND £3.00 CASH PRIZE

MEDALLION AND £2.00 CASH PRIZE
JIM ROBINSON CLARO CUP

Harlow Hill - Most Points in Show
Harlow Hill Child - Most Points
North Outfall - Most Points in Show
North Outfall - Most Points - Vegetables
North Outfall Child - Most Points
Oatlands - Most Points in Show
Oatlands Child - Most Points
Pine Street - Most Points in Show
St Andrews - Most Points in Show
Stonefall - Most Points in Show
Ripon - Most Points in Show
Starbeck or Stonefall - Most Points in Show
Starbeck or Stonefall - Most Points - Flowers

Unity - Most Points - Vegetable/Flowers

Unity 2nd Most Points - Vegetables/Flowers
Claro Road - Best Allotmenteer

Show Trophies

NATIONAL VEGETABLE SOCIETY MEDALLION
MRS ALFRED BRETT TROPHY
SOCIETY TROPHY
NORTHERN HORTICULTURAL SOCIETY TROPHY
THE RON FRY CUP
HARLOW CARR CUP
MARJORIE AIRD TRAY
MARJORIE AIRD VASE
CHILDRENS' CUP (Sponsored by Harlow Hill)
BUPA CARE HOMES
JOHN ANGUS MCKAY SHIELD
ODDY WILSON TROPHY
F CLARK SWEET PEAS TROPHY
PROFESSIONAL GARDENERS' CUP
HARROGATE BOROUGH COUNCIL
EDGAR SCHOLEY SHIELD
THE HDAF TROPHY

Best Exhibit - Vegetables
Best Exhibit - Flowers
Best Exhibit - Cakes
Best Exhibit - Preserves
Best Exhibit - Novice
Best Exhibit in Show
Top Tray
Top Vase
Most Points - Child
Most Points - Novice
Most Points - Vegetables
Most Points - Flowers
Most Points - Cakes/Preserves
Most Points in Show
Best Plot - Harrogate in Bloom
Best Allotment Site
Inter-site Competition winner

**Presentation of Trophies will be made at 3.30pm,
followed by the raffle.**

THE CLASSES

NB: Classes marked with a * require plate or dish, provided on the day.

Vegetables and fruit:

- 1 TOP TRAY (See rules)
- 2 THREE ONIONS – GROWN FROM SETS dressed
- 3 THREE ONIONS – SPRING GROWN dressed
- 4 THREE ONIONS – Under 227g dressed
- 5 * SIX SHALLOTS - dressed
- 6 THREE CARROTS – Tops trimmed to approx. 7.5cm
- 7 FOUR POTATOES WHITE - (*NO COLOUR*)
- 8 FOUR POTATOES COLOURED
- 9 ONE CAULIFLOWER –Minimum 5cm stalk
- 10 ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 11 TWO COBS SWEETCORN
- 12 SIX FRENCH BEANS
- 13 THREE BEETROOT - Trimmed to approx. 7.5cm
- 14 THREE COURGETTES – Maximum 20cm
- 15 PAIR OF MARROWS – Not exceeding 35.5cm
- 16 * SIX TOMATOES OTHER THAN CHERRY – Any colour, displayed with calyx
- 17 * SIX CHERRY TOMATOES – Any colour, displayed with calyx, must pass through 35mm ring.
- 18 SIX RUNNER BEANS
- 19 ONE CUCUMBER
- 20 TWO SWEET PEPPERS
- 21 A DISPLAY OF MIXED CULINARY HERBS IN A JAM JAR
- 22 ANY SINGLE VEGETABLE NOT IN SCHEDULE
- 23* FOUR APPLES - COOKING
- 24* FOUR APPLES - DESSERT
- 25* DISH OF SIX PLUMS
- 26* DISH OF SOFT FRUIT, SINGLE VARIETY (12 Berries)

Novelty vegetables (*judged by chief steward*)

- 27 HEAVIEST ONION
- 28 HEAVIEST MARROW
- 29 LONGEST RUNNER BEAN
- 30 LARGEST PUMPKIN BY CIRCUMFERENCE

Flowers: (NB. No floral foam to be used for display)

- 31 TOP VASE (See rules)
- 32 THREE SPRAYS OF CHRYSANTHEMUMS
- 33 VASE OF ANNUALS – OTHER THAN SWEET PEAS
- 34 VASE OF PERENNIALS/BIENNIALS – 5 STEMS
- 35 THREE SPIKES OF GLADIOLI
- 36 ONE SPIKE OF GLADIOLI
- 37 SIX SWEET PEAS
- 38 THREE COLLARETTE DAHLIAS
- 39 THREE BALL DAHLIAS – up to 15cm in diameter
- 40 THREE DAHLIAS – MIXED- Any type or size
- 41 THREE DAHLIAS – CACTUS / SEMI CACTUS – Any size
- 42 THREE DAHLIAS – DECORATIVE – Any size
- 43 THREE DAHLIAS – POMPON up to 5.5 cm in diameter
- 44 ONE LARGE OR GIANT DAHLIA
- 45 VASE OF THREE ROSES
- 46 LADY'S SPRAY
- 47 GENTLEMAN'S BUTTONHOLE
- 48 A SINGLE ROSE – Supply own container
- 49 ARRANGEMENT IN A BASKET: to include any of the following: flowers, fruit, vegetables, herbs, foliage. (Max. area 45cm x 45cm)
- 50 FLORAL MINIATURE – Not more than 7.5cm in diameter & height
- 51 LARGEST SUNFLOWER HEAD displayed flat on table

Cakes and preserves:

NB When judging classes 52 - 60, exhibits may be cut by the judge.

- 52 ONE PLUM PIE approx. 20cm diameter– presented on a plate
- 53 * FOUR PIECES OF MILLIONAIRE'S SHORTBREAD
- 54 * FOUR FRUIT SCONES
- 55 A SOURDOUGH LOAF
- 56 VEGETARIAN QUICHE approx. 20cm diameter–shown in dish/tin it has been cooked in & labelled with main ingredients.
- 57 * FOUR CUPCAKES MADE WITH ALLOTMENT PRODUCE **decorations must be made by the exhibitor.**
- 58 * FOUR GINGER BISCUITS
- 59 * FOUR SAUSAGE ROLLS
- 60 CAKE TO SPECIFIED RECIPE (*See schedule*)

NB: Preserves should show the date of preparation.

- 61 ONE JAR OF FRUIT JELLY
- 62 ONE JAR OF BLACKCURRANT JAM
- 63 ONE JAR OF CITRUS MARMALADE
- 64 ONE JAR OF CHUTNEY – at least 3 months old, with full list of ingredients.
- 65 ONE BOTTLE OF RASPBERRY VINEGAR – 200 to 300ml

Novices' classes: (*See rules on back of entry form*)

- 66 THREE ONIONS (SETS OR SEEDS) dressed
- 67 THREE POTATOES (WHITE OR COLOURED)
- 68 THREE BEETROOT – Tops trimmed to approx. 7.5cm
- 69 THREE RUNNER BEANS
- 70 TWO COURGETTES
- 71 THREE CARROTS - Trimmed to approx. 7.5cm
- 72 * THREE TOMATOES, ANY COLOUR NOT CHERRY displayed with calyx
- 73 * DISH OF SOFT FRUIT – (9 Berries)
- 74 ANY ONE CABBAGE – Minimum 5cm stalk with guard leaves for condition
- 75 ANY SINGLE VEGETABLE NOT IN NOVICES' SCHEDULE
- 76 FLOWERS DISPLAYED IN A VASE FOR EFFECT

Children's classes

- 77 A MINIATURE GARDEN IN A SEED TRAY
- 78 A BUNCH OF FLOWERS DISPLAYED IN A JAM JAR – foliage may be included
- 79 A PLANTED CHILD'S WELLIE
- 80 * FOUR MINI PIZZAS
- 81 A GINGERBREAD COUPLE
- 82 A ROCKET MADE OF VEGETABLES
- 83 A PAINTING OF A CARTOON CHARACTER (A4 in size)
- 84 FOUR DECORATED FAIRY CAKES
- 85 A PAINTED STONE (The size of a small plate or less)
- 86 A CRESS EGG HEAD

Photograph (Photographs should be unframed)

- 87 PHOTOGRAPH OF YOUR FAVOURITE VEGETABLE (adult) max. A5
- 88 PHOTOGRAPH OF WILDLIFE ON YOUR ALLOTMENT (child) max. A5

For information on exhibiting see Advice, Hints & Tips on the HDAF website

www.thehdaf.co.uk

Prizes:

1 st	£3.00	2 nd	£2.00	3 rd	£1.00
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