

Inter Society Trophy

Item	Description
Item 1 - Roses	<ul style="list-style-type: none"> ● X3 hybrid T roses. ● One or more varieties, presented in a vase.
Item 2 - Mini Veg Collection	<ul style="list-style-type: none"> ● X3 small fruited or cherry tomatoes complete with calyx. ● X3 radishes - tops cut back to 3 inches. ● X1 courgette - max length 6 inches. <p>Note: to be judged on quality and uniformity.</p> <p>Veg collection above should be presented on a tray 9 inches x 7 inches which will be provided.</p>
Item 3 - Apples	<ul style="list-style-type: none"> ● X3 apples <p>Note: to be judged on quality and uniformity.</p>
Item 4 - Courgette Relish	<ul style="list-style-type: none"> ● Courgette relish - to be presented in a jar. <p>Ingredients: 350g of courgette, topped and tailed 1 red onion 2 tsp of salt 130ml white wine vinegar 200g granulated sugar $\frac{3}{4}$ of tsp turmeric $\frac{3}{4}$ of tsp chilli flakes A little nutmeg, grated</p> <p>Method of preparation:</p> <ol style="list-style-type: none"> 1. Either use a julienne blade on a food processor or the coarse side of your grater to grate the courgettes and onions. Put them in a bowl with the salt and mix with your hands. Cover with water and leave for at least 3 hours, or overnight. 2. Drain through a fine sieve and rinse, then squeeze as much liquid out of the courgettes as possible. 3. Put the rest of the ingredients in a large saucepan, add the courgettes and bring to the boil. Simmer for 12 minutes, then immediately transfer to a sterilized jar. 4. Keep refrigerated until ready to present.

Note for judges:

The first round will take place at the Mottingham Show on the 28th August.

The second round will take place at the Eltham and Avery Hill Show on the 4th September.