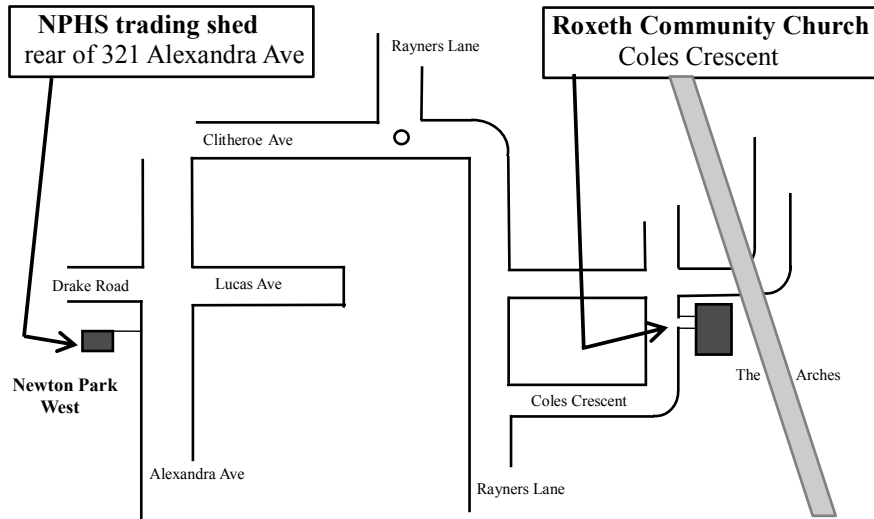


Roxeth Community Church is not far from our trading shed:



The Show Committee would like to thank the following for the copying of this Schedule:



303 Rayners Lane, Harrow, Middlesex HA5 5EL

Tel: 020 8868 9966 Fax: 020 8868 9977

Email: [enquiries@gibbs-gillespie.co.uk](mailto:enquiries@gibbs-gillespie.co.uk)

Website: [www.gibbs-gillespie.co.uk](http://www.gibbs-gillespie.co.uk)



## Newton Park Horticultural Society

Founded  
1939

# Show Schedule 2021

## Saturday 4<sup>th</sup> September

Held at:

### ROXETH COMMUNITY CHURCH

COLES CRESCENT (off of RAYNERS LANE)

Open to the public at 2.30 p.m.

Entrance free

We invite anyone to exhibit in our 'open' classes.

Please note: Notification of entries is required by Thursday 2<sup>nd</sup> September 2021.



## Founded in 1939 with these Objectives:

### ❖ *To promote an interest in horticulture.*

The Society welcomes new members. Why not introduce a friend or neighbour to the many benefits that the Society can offer?

### ❖ *To provide a Trading Shed and maintain the same for the sale of goods for the use in horticulture.*

Our trading shed (see map on back page) is open from 10.30 to 12.30 every Sunday morning except for two over the Christmas and New Year period. It provides a wide selection of garden and allotment supplies at reduced prices (see page 13 for more information). There is friendly advice and assistance from our voluntary helpers along with seasonal features and information on our notice boards.

### ❖ *To affiliate with recognised National and Local Horticultural Societies.*

We are affiliated to: The Royal Horticultural Society (RHS), Harrow in Leaf (HiL), The National Chrysanthemum Society (NCS), The British Fuchsia Society (BFS), The National Dahlia Society (NDS), The National Vegetable Society (NVS), and The Federation of Middlesex Horticultural and Allotment Societies (FMHAS).

### ❖ *To arrange exhibitions and competitions.*

The Show Committee encourage members to support this show and the shows of the Societies we are affiliated with. The Show Committee comprises:

**Show Secretary:** Mrs. Christine Salter ☎ 020 8868 3254  
33 Drake Road, Harrow, Middlesex, HA2 9DZ

### Members:

Marge Bonham	Linda Bradley
Ron Dickens	John Hillier
Janet Mitchell	Mandy Panayiotou
Barbara Racher	John Salter
Graham Weidle	Andrea Wrigley

As well as the activities mentioned above, other benefits and activities include:

- Regular newsletters.
- A Special Christmas Sunday with festive cheer.
- Raffles and promotions.
- A separate fund used to support local charities and good causes.

The Committee invites any members who would like to help the Society in any way. Fresh faces and new ideas are always welcome along with charity suggestions. Come and talk to the shed stewards or come along to a Committee meeting. Don't sit back and take your Society for granted! If you want to find out more, please contact:

**Hon Secretary:** Mr. Ron Dickens ☎ 020 8422 1609

## Show Timetable

Staging of exhibits	9.00 to 11.45	a.m.
Late entries may be accepted up to	11.00	a.m.
Clearance of hall for judging	12.00	noon
Opening of Show	2.30	p.m.
Presentation of Cups etc.	Approx. 3.45	p.m.
End of Show for public	Approx. 4.10	p.m.
Removal of exhibits	Approx. 4.15	p.m.
Clearing of hall and stacking of tables	4.30 to 5.00	p.m.

## General Notes and Staging Information

- \* It is important to study the Schedule and Rules carefully and if in doubt consult the Show Secretary or a member of the Show Committee.
- \* It is important that the Show Secretary is notified by the Thursday prior to the show of expected entries (money can be paid on the morning of the show). Cards can then be prepared in advance and table space allocated. Post the entry form in good time to: 33 Drake Rd, Harrow, HA2 9DZ or 📞: 020 8868 3254. Entries may not be accepted on the morning of the show. If they are, then a double fee is payable (see Rule 1).
- \* Don't forget to make your own record of entries.
- \* Please name the cultivar of your exhibit whenever possible to assist judging. Note: "cultivar" is now the preferred term for what is commonly known as "horticultural variety" or simply "variety". This is especially so for fruits and vegetables. Note that "kind" is a far more general term and means a category such as: onion, potato, carrot, bean, tomato etc.
- \* Exhibits may only be staged if there is a reserved space as indicated by your competitor card. Do not move other cards or exhibits or attempt to stage an exhibit if no space has been reserved. Ask a Steward if your card is missing or space is insufficient before putting any exhibit on the show bench. Note: cards may only give a very brief description of that class. For full details you must refer to this Schedule.
- \* The Show Committee would appreciate any help in clearing the hall at the end of the show, but please **allow exhibitors to clear their own exhibits**.
- \* All classes are independently judged by members of the:

### Middlesex Guild of Judges

Judges booked for 2021:

Mr Colin Spires, Mrs Pamela Spires and Mr Colin Lathwell

# Entry Form      AUTUMN SHOW 2021

Name ..... [ Exhibitor's No. \*..... ]

Address .....

.....Tel: .....

Circle the class(es) you wish to enter: eg. (36) : show any multiples eg. (36)

It is important to study the Schedule and Rules carefully. (two)  
Don't forget to make your own record of entries.

## Classes:

<b>Top Tray &amp; Vegetables</b>	1	2	3	4	5	6	7	8	9	10
	11	12	13	14	15	16	17	18	19	20
	21	22	23	24	25	26	27	28	29	30
	31	32	33	34	35	36				
<b>Fruit</b>	41	42	43	44	45	46	47	48	49	
<b>Chrysanth.</b>	54	55	56	57	58					
<b>Dahlias</b>	63	64	65	66	67	68	69	70	71	72
	73	74	75	76	77					
<b>Fuchsias</b>	83	84	85	86	87	88	89	90		
<b>Other Floral</b>	96	97	98	99	100	101	102	103	104	105
	106	---	108	109	110	111	112	113	114	
<b>Harvest</b>	119									
<b>Preserves</b>	125	126	127	128	129	130				
<b>Cookery</b>	133	134	135	136	137	138	139	140	141	142
	143	144	145	146	147	148	149	150		
<b>Children's</b>	154	155								
<b>Handicrafts</b>	161	162	163	164	165					
<b>Photography</b>	166	167	168							
<b>Exceptional</b>	170	171	172	173	174	175				

Entrance Fee 20p per Class (children's classes free entry)

Total number of entries .....

Total entrance fees .....

\*Show Secretary will allocate number. Notification of expected entries (not money) should be made by the Thursday prior to the show (see Rule 1).

**This is very important** as exhibitor cards and table space can then be prepared in advance avoiding delays and problems.

Post: 33 Drake Rd, Harrow, HA2 9DZ or ☎ : 020 8868 3254.

# Awards

To the exhibitor who scores the **HIGHEST TOTAL MARKS\*** in:

## Top Tray

Winners in 2019:

## Sponsored Prizes

1<sup>st</sup> Peter Weller  
2<sup>nd</sup> Andrea Wrigley, 3<sup>rd</sup> Keith Lamburn.

## Vegetable classes

Winner in 2019:

## Colonel Wood Trophy

Andrea Wrigley

## Fruit classes

Winners in 2019:

## Woodman Challenge Cup

Graham Weidle

## Chrysanthemum classes

Winner in 2019:

## Newton Park Trophy

Graham Weidle

## Dahlia classes

Winner in 2019:

## George Dixon Cup

Peter Weller

## Fuchsia classes

Winner in 2019:

## Mrs. M Skinner Silver Tankard

Samantha Pali

## Other Floral classes

Winner in 2019:

## The Society Cup

Samantha Pali

## Preserve classes

Winner in 2019:

## The Newton Park Certificate

Andrea Wrigley

## Cookery classes

Winner in 2019:

## Jordan Cup

Marion Sharp

## All growing classes

(Excludes Top Tray)

Winner in 2019:

Winner in 2018:

## Bertram Jones Cup

(An individual can only win this once in 3 years.)

Samantha Pali

Graham Weidle

## Novice classes

Winner in 2019:

## Roxeth Nursery Novice Cup

(An individual can only win this once.)

Caroline Herbert

To the exhibitor who wins the **greatest amount of prize money\*** in:

## All growing classes

(Excludes Top Tray)

Winner in 2019:

Winner in 2018:

## The R.H.S. Banksian Medal

(An individual can only win this once in 3 years)

Samantha Pali

Graham Weidle

\* In the event of a tie then the number of 'Firsts' is taken into account.

Note: The '3 year' rule above is for 'show years', so if a show doesn't occur as in 2020 this calendar year is not counted.

## Awards (continued)

To the exhibitor who has the BEST EXHIBIT in:

<b>Vegetable classes*</b> Winner in 2019:	<b>The N.V.S. Medal</b> Andrea Wrigley
<b>Fruit classes</b> Winner in 2019:	<b>The Newport Challenge Bowl</b> Graham Weidle
<b>Chrysanthemum classes</b> Winner in 2019:	<b>The N.C.S. Silver Medal</b> Not Awarded
<b>Dahlia classes</b> Winner in 2019:	<b>The N.D.S. Silver Medal</b> Graham Weidle
<b>Dahlia classes</b> (2nd best exhibit) Winner in 2019:	<b>The N.D.S. Bronze Medal</b> Peter Weller
<b>Fuchsia classes</b> Winner in 2019:	<b>The B.F.S. Crested Spoon and Blue Ribbon</b> Linda Bradley
<b>Other Floral classes</b> Winner in 2019:	<b>Pagnal Trophy</b> Margaret Spanner
<b>All growing classes*</b> Winner in 2019:	<b>Anniversary Cup</b> Graham Weidle
<b>The growing class with the most entries*</b> Winner in 2019:	<b>The John Hillier Cup</b> Andrea Wrigley
<b>Harvest Festival class</b> Winner in 2019:	<b>Enid Sheldrake Memorial Trophy</b> Clare Wrigley
<b>Preserve classes</b> Winner in 2019:	<b>The Newton Park Certificate</b> Andrea Wrigley
<b>Cookery classes</b> Winner in 2019:	<b>Newton Park Silver Salver</b> Marion Sharp
<b>Handicraft classes</b> Winner in 2019:	<b>The Newton Park Certificate</b> Christine Salter
<b>Photography classes</b> No award for 2019,	<b>The Newton Park Certificate</b> New award for 2020
<b>Children's classes</b> Winner in 2019:	<b>The Newton Park Award</b> Harper Mitchell

\* These awards exclude Top Tray

## More information about our Trading Shed

For those of you who are either not familiar with our Trading Shed or who are prospective members of the Society then you may not realise that we stock nearly everything you will need during the gardening year.

Major stock items include: multipurpose / mushroom / horse manure composts, Growbags, soil improver, bamboo canes, vegetable and flower seeds, all the chemicals and bug killer stuff to kill off those unwelcome guests that all gardeners suffer from. We have to compete more and more with supermarkets in price but, in most cases, we beat them for quality and we can split packs for small quantities of things like bulb fibre and ericaceous compost. Also, our split-packs of fertilisers such as growmore, sulphate of ammonia/potash and lawn feeds are incredible value.

We also stock a good range of pots and trays along with netting, fleece and ground cover sheet - cut to whatever size you want.

During the year seed potatoes, onion sets, shallots, spring bulbs, and summer bulbs are stocked at the appropriate time.

We hope that our Trading Shed will be your first port of call for all your gardening and allotment needs and every sale helps with the running of your Society.

Just pop along and see for yourselves what the Trading Shed has to offer. Or visit: [www.newtonparkhs.co.uk](http://www.newtonparkhs.co.uk)

## Approximate conversion factors

To convert	into	Multiply by
millimetres	inches	0.0394
centimetres	inches	0.394
metres	feet	3.281
metres	yards	1.094
millilitres	fl ozs	0.0352
litres	pints	1.76
grams	ounces	0.0353
kilograms	ounces	35.274
kilograms	pounds	2.205

To convert the opposite way then divide by the factor.

## RECIPE FOR PINEAPPLE UPSIDE-DOWN CAKE

Ingredients for cake:	
1 Egg lightly beaten.	½ level teaspoon Baking powder.
75g Soft margarine.	75g Self raising flour.
75g Caster Sugar.	1 tablespoon of Pineapple juice. *
* Drained from 227g can of pineapple ring slices.	
Topping:	
2 Glacé cherries	50g Soft brown sugar

### Method:

- 1) Preheat oven to 190° C / 375° F / Gas mark 5.
- 2) Grease a 175mm (7") round (or equivalent square) cake tin.
- 3) Beat all cake ingredients above to a well-blended mixture.
- 4) Place ring slices in the bottom of the tin with cherries in their centres (cut side uppermost). Cover with the brown sugar.
- 5) Gently pour mixture in the tin and smooth the top level.
- 6) Bake for about 25 minutes until risen and golden brown. (The centre should spring back when lightly pressed.)
- 7) Remove cake from the oven and leave in tin to cool for about 20 minutes before turning out onto a plate.

## RECIPE FOR PEANUT BUTTER COOKIES (Men only)

Ingredients:	
100g Crunchy peanut butter.	50g Self raising flour.
50g Softened butter.	50g Rolled oats.
75g Soft light brown sugar.	1 Egg, beaten.
For the topping:	
50g Roasted unsalted peanuts	

### Method:

- 1) Preheat oven to 180° C / Fan 160° C / 350° F / Gas mark 4.
- 2) Lightly grease two large baking sheets with a little butter.
- 3) Mix all ingredients in a bowl until thoroughly blended.
- 4) Divided the mixture into 12 pieces and roll into balls.
- 5) Arrange the balls on the baking sheets leaving room for them to spread.
- 6) Flatten each ball slightly with your hand to make a round cookie.
- 7) Cut the peanuts into small pieces and sprinkle them over the top of each cookie.
- 8) Bake in the oven for about 15 minutes until the cookies are golden brown.
- 9) Leave to cool then carefully lift off each cookie onto a wire rack.
- 10) Select the four best and most uniform cookies to enter into class 150.

## Show Rules (1 to 15)

- 1 Each member, or their partner, or their children/grandchildren (under 16y), may be an exhibitor. However, classes on pages 10 & 11 are open to all. Exhibitors should inform the Show Secretary of their intended entries by the Thursday prior to the show. Acceptance of late entries up to 11.00 am on the morning of the show will be at the discretion of the Show Secretary and payment of double entry fee.
- 2 Each exhibitor is only allowed to enter one exhibit per class, except: Classes 35, 36, 49, 175 and all Preserve classes. *However, multiple entries must not be similar or the same kind.* Please see page 15 for further information about exhibiting.
- 3 All horticultural exhibits must have been grown by the exhibitor and cultivars should be named wherever possible. Kinds **must** be named for classes 35, 36 & 49.
- 4 All container grown exhibits must have been cultivated by the exhibitor for at least three months.
- 5 All exhibits in the Harvest Festival, Preserve, Cookery, Children's and Handicraft classes must be the result of the sole effort by the exhibitor in the last twelve months using appropriate techniques and raw materials for which rule 3 does not apply.
- 6 Vases will be provided for classes 54 - 113 where appropriate.
- 7 A **NOVICE** is an exhibitor who has not won a first prize in a similar class in any show.
- 8 The Society regrets that it cannot be held responsible for any loss or damage to the exhibits.
- 9 The judges may withhold awards in accordance with the standard of exhibits in any class.
- 10 The show will be governed by R.H.S. rules except where any special society rules apply.
- 11 In the event of a dispute or complaint the Show Secretary should be notified without delay. While every attempt will be made to resolve the matter, the decision of the Show Secretary will be final.
- 12 **Entrance Fees:** (See also Rule 1 concerning late entries)

Children's Classes:	Free
All other Classes:	20p
- 13 **Prize Money:**

	1st	2nd	3rd
All Classes, except where stated:	50p	25p	15p
Top Tray (typical voucher value)	£10	£5	£3
- 14 **Except where stated, marks will be awarded:**

	1st	2nd	3rd	Highly Commended
Marks:	4	3	2	1

Note, class 25 has double marks and prize money.



## Preserve Open Classes (see rules 1,2 & 5.)

125	Curd (any type), 1 jar, not less than 350 g.
126	Jam, 1 jar, not less than 350 g.
127	Jelly, 1 jar, not less than 350 g.
128	Marmalade, 1 jar, not less than 350 g.
129	Pickles, 1 jar, not less than 350 g.
130	Chutney, 1 jar, not less than 350 g.

### Additional notes concerning Preserve Classes:

- \* Classes 125 to 130 must be labelled and dated.
- \* Classes 125 to 128 should have a liner on contents.
- \* Jars should be clear with a plain lid or cover. Lids *must* be eased.

## Cookery Open Classes (see rules 1,2 & 5.)

133	Chocolate Eclairs (long), 4.
134	Bread rolls, 4.
135	Swiss roll.
136	Rock cakes, 4.
137	Maids of honour, 4.
138	Apple cake.
139	Chocolate sponge cake.
140	Victoria sponge cake (undusted).
141	Shortbread, 4 petticoat tails.
142	Cup-cakes (decorated), 4.
143	Sausage rolls, 6.
144	Apple turnovers (Puff pastry may be shop bought.), 2.
145	Bread pudding. 4 pieces.
146	Fruit scones, 6.
147	Flap-jacks (any type), 6 pieces.
148	Fruit pie, (pastry top and bottom).
149	Pineapple upside down cake, to recipe on page 12.
150	Peanut Butter Cookies. To recipe on page 12. <i>MEN ONLY</i> .

## Children's Open Classes (see rules 1 & 5.)

154	A model animal made from one or more fruits and/or vegetables and accessories.
155	A model garden made with any materials. Maximum size 450 x 300 mm.

### Additional notes concerning Children's Classes:

- \* Exhibits must be labelled with the exhibitor's age on the day of the show.
- \* The Show Committee may split classes by age to assist judging.
- \* In addition to rule 13, special children's prizes will be awarded for effort.

## Top Tray (Class 1) & Vegetable Classes (see rules 1,2 & 3.)

1	A collection of 4 kinds of vegetables (See rule 15). Sponsored Prizes.
2	Any other Beans including French Beans. 6 of any one cultivar.
3	Runner Beans, 6 of one cultivar with stalks.
4	Runner Beans, one cluster with stem.
5	Runner Beans, 4 of one cultivar <i>NOVICES ONLY</i> .
6	Beetroot, Globe or Cylindrical, 3 of one cultivar.
7	Herbs, 2 kinds in separate containers.
8	Onion collection, 3 kinds (as per classes 9 to 12). 2 of each kind.
9	Onions, 3 of one cultivar over 250 g.
10	Onions, 4 of one cultivar up to 250 g.
11	Shallots - exhibition, 9 of one cultivar.
12	Shallots - pickling, 9 of one cultivar. (Up to 30 mm diam.)
13	Tomatoes (red), 3 of one cultivar, large. (75 mm min. diam.)
14	Tomatoes (red), 6 of one cultivar, med. (Over 35, under 75 mm diam.)
15	Tomatoes (red), 9 of one cultivar, small fruited. (Up to 35 mm diam.)
16	Tomatoes, one truss.
17	Tomatoes, 4 of one cultivar <i>NOVICES ONLY</i> .
18	Tomatoes other than red (including striped), 6 of one cultivar.
19	Cucumbers, 2 of one cultivar.
20	Sweetcorn, 2 cobs of one cultivar.
21	Leeks, 2 of one cultivar.
22	Rhubarb, 3 sticks of one cultivar. (Leave about 75 mm of top foliage)
23	Potatoes, 4 of one white cultivar.
24	Potatoes, 4 of one coloured (either skin or eyes) cultivar.
25	A collection of 3 potato cultivars. 3 of each. ( <i>Double marks &amp; prize money.</i> )
26	Parsnips, 2 of one cultivar.
27	Cabbage, 2 of one cultivar, 50 mm stem to be shown.
28	Marrow, 2 of one cultivar. 200 to 380 mm length.
29	Carrots, stumped rooted, 3 of one cultivar.
30	Carrots, long pointed, 3 of one cultivar.
31	Courgettes, 3 of one cultivar.
32	A collection of 4 kinds of vegetables. 1 of each kind. <i>NOVICES ONLY</i> .
33	A collection of 5 kinds of vegetables. 1 of each kind.
34	Pumpkin.
Any	kind of vegetable other than those listed above. For Qty & Pointing see rule 15.
35	High points value: ≥ 18pts (example: 20 or 18 pts.). Named kind.
36	Low points value: < 18pts (example: 15, 12 or 10 pts.). Named kind.

### Additional notes concerning Vegetable Classes:

- \* Vegetables should be carefully cleaned and undamaged.
- \* All tomato classes to have calyx attached.
- \* Please name the cultivar of your exhibit if possible, to assist judging. The kind of vegetable **must** be named for classes 35 and 36.



## Fruit Classes

41	Cooking Apples, 3 of one cultivar. (Should be at least 80 mm diam.)
42	Dessert Apples, 3 of one cultivar. (Should be less than 75 mm diam.)
43	Pears, 3 of one cultivar.
44	Plums, 6 of one cultivar.
45	Blackberries, 12 of one cultivar.
46	Raspberries, 12 of one cultivar.
47	Grapes, 1 bunch (can be displayed on a plate.)
48	Apples, 2 of one cultivar <b>NOVICES ONLY</b> .
49*	Any kind of fruit, other than those listed above. (See rules 2, 3 & 15)

### Additional notes concerning Fruit Classes:

- \* Fruit should be shown unpolished with stalks attached.
- \* Please name the cultivar of your exhibit if possible, to assist judging. The kind of fruit **must** be named for class 49.

## Chrysanthemum Classes

54	1 bloom
55	3 blooms.
56	Spray, 1 stem.
57	1 bloom, <b>NOVICES ONLY</b> .
58	3 blooms, <b>NOVICES ONLY</b> .

## Dahlia Classes

63	3 blooms, ball (small and/or miniature).
64	5 blooms, pompon (small and/or large).
65	3 blooms, decorative (medium).
66	5 blooms, decorative (small and/or miniature).
67	3 blooms, cactus and/or semi-cactus (medium).
68	5 blooms, cactus and/or semi-cactus (small and/or miniature).
69	3 blooms, waterlily dahlias (any size).
70	3 blooms, any one variety (any size).
71	3 blooms, more than one variety.
72	1 bloom, decorative (large or giant).
73	1 bloom, cactus or semi-cactus (large or giant). See note <sup>▪</sup> .
74	1 bloom, other than decorative, cactus or semi-cactus. See note <sup>▪</sup> .
75	1 container, 254 mm max. At least three varieties.
76	1 bloom, <b>NOVICES ONLY</b> .
77	3 blooms, <b>NOVICES ONLY</b> .

### Additional notes concerning Dahlia Classes:

- \* Sizes are defined on page 11.
- Class 73 does not include fimbriated varieties.
- Class 74 includes fimbriated varieties.

## Fuchsia Classes

83	1 plant, grown for foliage effect. Pot up to 200mm.
84	1 plant, any variety, double flowered. Pot up to 200mm.
85	1 plant, any variety, single or semi – double flowered. Pot up to 200mm
86	1 plant. Pot up to 200mm.
87	4 stems.
88	6 blooms, at least three varieties. Can be displayed in small glasses or containers. (Some display boxes may be available if required.)
89	1 plant. Pot up to 200mm. <b>NOVICES ONLY</b> .
90	4 stems, <b>NOVICES ONLY</b> .

## Other Floral Classes

96	Perennials, 4 stems, any one kind *.
97	Annuals, 4 stems, any one kind * including Antirrhinums.
98	Foliar pot plant, any kind * in a container up to 200 mm
99	Flowering pot plant, any kind * in a container up to 200 mm
100	2 pots cacti, one or two varieties. Pots up to 250 mm
101	2 pots succulents, excluding cacti, one or two varieties. Pots up to 250 mm
102	Rose, 1 bloom.
103	Roses, 3 blooms, one or more varieties, own foliage.
104	Roses, 1 stem, Miniature.
105	Roses, 1 stem, Cluster.
106	Rose, 1 bloom, <b>NOVICES ONLY</b> .
107	Withdrawn
108	1 vase, mixed flowers <sup>▪</sup> . (At least 3 kinds)
109	1 vase, mixed foliage <sup>▪</sup> .
110	1 vase, mixed flowers and foliage <sup>▪</sup> .
111	Gladioli, 1 spike.
112	Gladioli, 3 spikes.
113	Gladioli, 5 spikes.
114	A shallow glass bowl of floating flowers, Approx. dia. 250 mm.

### Additional notes concerning Other Floral Classes:

- \* Classes 96, 97, 98 & 99 exclude Chrysanthemums, Dahlias and Fuchsias.
- Classes 108, 109 and 110 may include fruits/berries providing they are not dominant.

## Harvest Festival Class (see rule 5)

119	A tray or basket artistically filled with at least 4 different kinds of produce.
-----	--

### Additional notes concerning Harvest Festival Class:

- \* Interpretation of rule 5 “raw materials”; Rule 3 does not apply.
- \* Space allowed for Class 119 is 600 x 450 mm.