

THE NEW ENGLAND UNIT
OF THE HERB SOCIETY OF AMERICA

PRESENTS

*“For Use and
For Delight”*

**Second Annual
Competitive Herb Show**



Friday, August 12	1:00 p.m. to 5:00 p.m.
Saturday, August 13	10:00 a.m. to 5:00 p.m.
Sunday, August 14	10:00 a.m. to 4:00 p.m.

**Tower Hill Botanic Garden
Boylston, Massachusetts**

Show is free with admission to Tower Hill Botanic Garden
**The New England Unit
of The Herb Society of America**

The New England Unit of The Herb Society of America is dedicated to promoting the knowledge, use and delight of herbs through educational programs, research and sharing the experience of its members with the community.

The New England Unit is the founding unit of **The Herb Society of America**. In 1933, seven women formed an educational society dedicated to the study and use of herbs. The Society has grown from one unit to 45, and from the initial seven members to more than 2,400 in the United States, Canada and other countries. The New England Unit has approximately 80 members, living mostly in Massachusetts.

The New England Unit maintains a **Teaching Herb Garden** at Elm Bank (home of the Massachusetts Horticultural Society) in Wellesley, Massachusetts.

Throughout the year, the New England Unit holds **educational symposia, meetings and workshops on herbal topics**. These events are held at various locations throughout the area. The Unit holds an annual **Herb and Plant Sale** at Elm Bank, which is open to the public. The sale is usually held the day before Mother's Day in May.

If you have a sincere interest in herbs, and feel you can actively participate in the activities of the Unit, consider joining us. This is a volunteer organization which relies on its members for help and support. The membership application, as well as more information on our garden, events, organization and topics of an herbal nature, are available on our website at: www.neuhsa.org.

Herb Show Schedule

Thursday, August 11, 2011	5:00 p.m. - 7:00 p.m.	Entries accepted
Friday, August 12, 2011	7:00 a.m. - 9:00 a.m.	Entries accepted – Please note: No entries accepted after 9:00 a.m.
	10:00 a.m. - 12:00 Noon	Show Judging
	12:30 p.m. - 5:00 p.m.	Open to the Public Lectures and Demonstrations
Saturday, August 13, 2011	9:00 a.m. - 10:00 a.m.	Exhibit Maintenance
	10:00 a.m. - 5:00 p.m.	Open to the Public Lectures and Demonstrations
Sunday, August 14, 2011	9:00 a.m. - 10:00 a.m.	Exhibit Maintenance
	10:00 a.m. - 4:00 p.m.	Open to Public Lectures and Demonstrations
	4:00 p.m. - 5:00 p.m.	Exhibit Breakdown

Attention All Exhibitors: At your arrival at the Tower Hill Garden Gate, identify yourself as an exhibitor in the Herb Show. You may drop off your plants and other submissions at the back entrance of the main building, but **you may not park there**. After dropping off your material, please proceed to the main parking lot in the front of the building. Thank you for your cooperation. We look forward to seeing you and your herbs in the show.

Cut Specimens

Class 1: 3 stems of any one variety

- 1 a Culinary Herbs
- 1 b Medicinal Herbs
- 1 c Aromatic Herbs
- 1 d Other Herbs

Class 2: 5 stems, one stem each of five different varieties of one genera

- 2 a Culinary Herbs
- 2 b Medicinal Herbs
- 2 c Aromatic Herbs
- 2 d Other Herbs

Class 3: A collection of seven stems, one each of seven different genera

- 3 a Culinary Herbs
- 3 b Medicinal Herbs
- 3 c Aromatic Herbs
- 3 d A Mix of Culinary, Medicinal, Aromatic or Other Herbs

Point System for Cut Specimens

Condition	40 points	Difficulty of Culture	10 points
Presentation	15 points	Rarity	10 points
Grooming	15 points	Labeling	10 points
Total Points	100 points		

Container Grown Herbs

Class 4: Culinary: individual specimen in a pot

- 4 a Pot diameter six inches or less
- 4 b Pot diameter more than six inches, not exceeding 16 inches

Class 5: Medicinal: individual specimen in a pot

- 5 a Pot diameter six inches or less
- 5 b Pot diameter more than six inches, not exceeding 16 inches

Class 6: Aromatic: individual specimen in a pot

- 6 a Pot diameter six inches or less
- 6 b Pot diameter more than six inches, not exceeding 16 inches

Class 7: Other Use: Individual specimen in a pot

- 7 a Pot diameter six inches or less
- 7 b Pot diameter more than six inches, not exceeding 16 inches

Class 8: Collection: 3 or more plants in individual pots

- 8 a Pot diameter six inches or less
- 8 b Pot diameter more than six inches, not exceeding 16 inches

Point System for Container Grown Herbs: Classes 4-8

Condition	40 points	Difficulty of Culture	10 points
Presentation	15 points	Rarity	10 points
Grooming	15 points	Labeling	10 points
Total Points	100 points		

Container Grown Herbs (Continued)

Class 9: Strawberry Jar: Size of container is not limited.

Class 10: Themed Garden in a Container: Size of container is not limited.

Point System for Container Grown Herbs: Classes 9-10

Condition	40 points	Grooming	10 points
Presentation	30 points	Labeling	10 points
Selection	10 points		
Total Points	100 points		

Class 11: Hanging Basket: Size of Container may not exceed 16 inches

Point System for Container Grown Herbs: Classes 11

Condition	40 points	Grooming	20 points
Floriferousness/Foliage	15 points	Labeling	10 points
Presentation	15 points		
Total Points	100 points		

Decorative

Class 12: An Herbal Wreath, dried

Class 13: A Living Wreath

- 13a A wreath of live, rooted plants
- 13b A wreath of live, cut material

Class 14: A Tussie Mussie, dried

Class 15: A Tussie Mussie, fresh and in a container

Class 16: Pressed Flower, Decorative Object, herbs predominate

Point System for Decorative: Classes 12 to 15

Condition	40 points	Difficulty of Culture	10 points
Presentation	15 points	Rarity	10 points
Grooming	15 points	Labeling	10 points
Total Points	100 points		

Class 17: A Flower Arrangement, predominantly herbs

17a The Queen's Closet Opened (16" sq. pedestal, 42" high, cream stucco wall)

A receipt book was a common method of compiling family recipes, often including herbs for health and well-being, as well as food preparation. In this book, written in 1655, Henrietta Maria, wife of King Charles I, included one section called "The Pearl of Practice," devoted to medicinal remedies.

17b A Tryon Palace Trifle, or Eighteenth Century Cookery, &c. (16" sq. pedestal, 42" high, cream stucco wall)

This book contains a collection of Household Receipts from Tryon Palace, North Carolina, including a Study in the Art of Cookery as practiced in America before the Revolution. Entries in the book date from 1730 to 1760, and "will assuredly entertain and astonish the Modern Housewife."

17c "Take Thyme for Tea"

A small arrangement, not to exceed 10" in height, in a tea cup with herbs predominating (on an 11" sq. black pedestal – you may provide drape of your choice)

Point System for Flower Arrangements: Class 17

Conformance to Schedule	20 points	Artistic Concept	12 points
Design	42 points	Creative Selection and organization of all Components	
Balance		Expression	10 points
Contrast		Distinction	16 points
Dominance			
Proportion			
Scale			
Rhythm			
Total Points	100 points		

Class 18: Trained Herb on a Stuffed Form

Point System for Trained Plant on Stuffed Form

Condition	40 points	Grooming	20 points
Presentation	30 points	Labeling	10 points
Total Points	100 points		

Topiary & Espaliered Herbs

Class 19: Topiary Herb

Class 20: Espaliered Herb

Point System for Topiary and Espaliered Herbs

Condition	40 points	Difficulty of Culture	10 points
Presentation	25 points	Labeling	10 points
Grooming	15 points		
Total Points	100 points		

Window Box

**Class 21: Window Box: Herbs predominating.
Container not to exceed 30 inches in length.**

Point System for Window Box: Class 21

Condition	40 points	Difficulty of Culture	10 points
Presentation	15 points	Rarity	10 points
Grooming	15 points	Labeling	10 points
Total Points	100 points		

Special Awards

Best of Show: Entry judged to be the best overall submission.

People's Choice: To be determined on Sunday, August 14 at 4:00 p.m. - Attendees will be able to vote for their favorite exhibit by filling out a card – one per person.

Rules for Exhibitors

Anyone is welcome to exhibit and need not be a member of the New England Unit or any other Unit of the Herb Society of America.

An **herb is defined** as any plant that is used for flavoring, medicine, aroma, culinary or other uses.

All **cut herb specimens** shall have been in the possession of the exhibitor for at least three months prior to exhibition, or in the case of annuals for at least six weeks prior to exhibition.

All **container-grown herbs shall have been in the possession** of the exhibitor for at least three months and potted at least six weeks prior to exhibition. In the case of annuals, herbs must have been grown by the exhibitor for at least six weeks prior to exhibition.

Unless otherwise indicated in the schedule: container grown classes are divided into two categories. Containers six inches and under; and containers over six inches, but not exceeding 16 inches.

Exhibitors may enter in more than one class. Exhibitors may also have multiple entries in the same class or sub-class.

Exhibitor registration forms should be received by July 31, 2011 for all classes, with the exception of Class 17. All registrations for Class 17 must be received by July 20, 2011.

Judging Tip: Judges prefer containers in colors other than white.

Suggestions for Exhibitors of Cut Specimens

Study the show's schedule thoroughly. On the day prior to the show:

1. Cut herbs early in the morning or late afternoon.
2. Identify each specimen with its botanical name on a convenient temporary label as soon as it is cut to avoid confusion, mistakes and loss of time when preparing the exhibit/entry.
3. Cut more than your anticipated need.
4. Cut stems as long as possible.
5. Strip the lower leaves.
6. Remove all faded or undesirable leaves, buds or branches close to node, stem or trunk.
7. Plunge into a bucket of tepid water up to lower leaves. Floralife® can be added to the water used for hardening off and can also be used for soaking Oasis® for arrangements.
8. Leave in a cool, shady, protected area.
9. When preparing entry or entries use only specimens in prime condition.
10. No leaves should be below the water line.

Suggestions for Exhibitors of Container-Grown Plants

Study the show's schedule thoroughly. Clean container. Clay is the preferable container material.

1. Make sure your pot conforms to the show's measurement guidelines and is clean and free of salt build-up.
2. Use appropriate top dressing.
3. Verify that botanical nomenclature is correct.
4. Make sure plants are well groomed and show no signs of insects, disease or other damage. Plants should be free from blemishes, dirt, fertilizer residue and water spots.

Source: *Judging Herbs: An Herb Society of America Guide for Planners, Judges and Exhibitors.*
www.herbsociety.org



Directions to Tower Hill Botanic Garden

11 French Drive * P. O. Box 698 * Boylston, MA 01505
508-869-6111 www.towerhillbg.org

From Boston: Take the Massachusetts Turnpike to Exit 11A for Route 495. Take Route 495 north to Exit 25B for Route 290 west. Follow toward Worcester. Take Exit 24, Church Street, Northborough/Boylston. Follow to Boylston 3 miles. The Entrance to Tower Hill is on the right.

From Providence, Rhode Island: From Route 95 north, take Route 146 north exit. Follow for approximately 35 miles to Worcester. In Worcester, take the exit for Route 290 east. Follow through the city to Exit 24, Church Street, Northborough/Boylston. Follow to Boylston 3 miles. The Entrance to Tower Hill is on the right.

From Hartford, Connecticut, and Springfield, Massachusetts: Take the Massachusetts Turnpike East toward Boston. Follow for approximately 40 miles to Exit 10, Route 290 Worcester. Take Route 290 east. Follow through the city to Exit 24, Church Street, Northborough/Boylston. Follow to Boylston 3 miles. The Entrance to Tower Hill is on the right.

From the North or Northwest: Take Route 2 toward Leominster. Take Route 190 South to Route 140 -- Exit 5. Turn left on Route 140 South. Continue on Route 140 through West Boylston to traffic light at the intersection of Route 140 and Route 70. Turn left onto Route 70. Travel 1 mile through center of Boylston, continue on Route 70 for 1/2 mile until you come to a blinking yellow light at French Drive (blue highway sign tells you to turn right for Tower Hill Botanic Garden). Turn right and proceed a short distance to the entrance to Tower Hill Botanic Garden on the left.

Registration Form

To register : Please fill out this form and return to arrive by July 31st to:
(Registrations for Class 17 should arrive by July 20th, 2011)

Karen O'Brien 134 North Avenue Mendon, MA 01756

Name: _____

Address: _____ City: _____ State: ____ Zip Code: _____

Phone Number (day) _____ (evening) _____ e-mail: _____

I am registering for the following Class(es)

Sample Entry: Class 1 a: 3 stems culinary herb

Entry 1: _____

Entry 2: _____

Entry 3: _____

Entry 4: _____

Entry 5: _____

Entry 6: _____

Entry 7: _____

Entry 8: _____

Entry 9: _____

Entry 10: _____

Entry 11: _____

Entry 12: _____

Entry 13: _____

Entry 14: _____

Entry 15: _____

Attach any additional entries on a blank piece of paper.

