

RULES

Please enter as an individual using an entry form for each person.

- 1) Please refrain from using wild flowers, the use of such blooms or such foliage may result in disqualification.
- 2) All exhibits in section A, B and the special classes must have been grown by the exhibitor, or have been in his/her possession for a minimum of 6 months.
- 3) **Entry forms and fees to be delivered to the Garden Club Chair, Jo Talling at her home: Western Cottage Blackborough, EX15 2HQ by the Thursday prior to the show.**
- 4) Exhibits to be staged between 9 and 11am on the day of the show.
- 5) Exhibits will be judged strictly to this schedule. The Judges' decision is FINAL.
- 6) The committee will take all reasonable care of exhibits but cannot be held responsible for ANY loss or damage at the Show.
- 7) The Blackborough Garden Club committee shall decide and adjudicate on any matter not contained in these rules.

Blackborough Flower & Produce Show

In the village hall
at 2.30pm, **Saturday 19th August 2023**

Welcome, we are pleased to present the list of competition classes for 2023. We have added some new classes.

We look forward to many exciting entries. We encourage all amateur competitors to take part in the classes, whatever your skill levels!

Section A : The Blackborough Social Club Cup

Section B: The Blackborough Village Hall Cup

Section C: The Olive Maynard Rose Bowl

Section D: The Ann Reed Cup

Section E: Cup for the overall winner

Section F: Cups for the overall winners

Golden Jubilee Rose Bowl for the best single rose in Section B.

Tony Spiller trophies for the best bloom and best vegetable in show.

Refreshments and Raffle – Everyone is invited to enter

The Committee welcomes comments and suggestions about the classes in all sections.

SCHEDULE

Entry fee 50p per class – 1 Entry per class per person

SECTION A

- 1 4 Potatoes
- 2 5 Runner Beans
- 3 5 French Beans
- 4 4 Onions
- 5 6 Pea pods
- 6 5 Shallots – ordinary or hybrid
- 7 3 Beet root – any type
- 8 4 Cherry tomatoes
- 9 4 Tomatoes – greenhouse or outdoor
- 10 1 pair of vegetable marrows
- 11 3 different herbs
- 12 1 cucumber
- 13 3 courgettes
- 14 A box/basket of 3 types of veg – (max of 10 specimens)
- 15 A box/basket of 3 types of fruit (max of 12 specimens)
- 16 Raspberries – 12 fruit
- 17 4 Dessert apples
- 18 4 Culinary apples
- 19 20 Gooseberries

SECTION B

- 20 Gladiolus – 1 spike
- 21 Dahlias – 3 blooms same variety
- 22 Dahlias – 3 blooms of different varieties
- 23 Hydrangeas – 2 stems (mop head)
- 24 Hydrangeas – 2 stems (lace cap)
- 25 1 flowering stem, a variety not featured in any other class
- 26 Roses 3 blooms
- 27 Roses 1 – bloom
- 28 1 flowering stem of fuchsia
- 29 2 stems of different flowering shrubs
- 30 Pot plant in bloom – 200m (8”) pot or less and excluding orchids
- 31 Cut flowers – 1 vase, 4 stems of different kinds
- 32 3 Hosta leaves
- 33 Sweet Peas, 1 vase, 6 stems, mixed colour
- 34 Orchid, must have been owned by entrant for at least 6 months
- 35 A cactus plant
- 36 An indoor foliage plant-200m (8”) pot or less

SECTION C – FLORAL ART: BE CAREFUL TO OBSERVE SIZE LIMITATIONS

- 37 “Centre Piece” – an arrangement for the centre of a table to include two different fruits or vegetables (Any size)
- 38 “Just Foliage” (Maximum 60cm x 60cm any height)
- 39 “Garden Party” a button hole for a garden party
- 40 “Summertime” an arrangement to include FIVE flowers and foliage (Maximum 40x40x60cm) (WxDxH)

SECTION D: COOKERY, PRESERVES & EGGS PLEASE COVER ALL FOODSTUFFS

- 41 1 Victoria Sponge Sandwich – using raspberry jam filling & caster sugar dusting – approx 175mm (7”) tin
- 42 1 Carrot Cake – any size
- 43 4 cheese scones
- 44 Sloe, elderflower or damson gin. Please state which fruit on the label.
- 45 1 pot of jam – any fruit
- 46 4 cupcakes
- 47 1 jar of chutney
- 48 Any handmade craft item with description
- 49 1 un-mounted photograph , title “Wildlife” No larger than 8x6
- 50 4 eggs
- 51 4 Brownies
- 52 Somerset Cider Cake – approx 175mm (7”) tin following recipe overleaf:-

Somerset Cider Cake Recipe

Ingredients:

285g sultanas
170ml cider
170g soft margarine
220g caster sugar
2 eggs beaten
285g plain flour
1 1/2 teaspoons baking powder
3/4 teaspoon ground mixed spice
250g cooking apples (prepared weight) peeled, cored and diced

1. Put the sultanas in a bowl and pour over the cider. Cover and leave to soak at room temperature overnight.
2. Preheat the oven to 180C/Gas mark 4. Grease and line a 20cm round cake tin.
3. Cream the margarine and sugar together in a bowl until pale and fluffy, then

gradually add the eggs, beating well after each addition.

4. Sift the flour, baking powder and mixed spice together, then fold this into the creamed mixture. Fold in the sultanas, their soaking liquid and the apples, mixing well.

5. Spoon the mixture into the prepared tin and level the surface.

Bake in the oven for 1 1/2 hours, until risen, firm and golden brown.

Remove from the oven and leave to cool in the tin for 20 minutes, then turn out on to a wire rack to cool completely.

SECTION F: CHILDREN (MAX AGE 16 YEARS) – AGE TO BE SHOWN. (All children entering will receive a small gift)

- 53 Make an Animal from fruit and/or veg
54 4 Iced Biscuits – own recipe
55 Paint a picture of a wild flower - maximum size A3
56 A bowl of floating flowers
57 A flower arrangement in a tea cup

SPECIAL CLASSES

- 58 Longest runner bean
59 Most unusual shaped vegetable
60 A limerick about gardening
62 Tallest Weed
63 The tallest Sunflower
64 The heaviest marrow or courgette

HINTS FOR EXHIBITORS

New Exhibitors: Do have a go in any of the classes. You may be surprised how well your entries measure up to those of the regulars - they too had to start once!

Read the schedule carefully: Make sure you have displayed the right number of flowers, vegetables, scones, etc. and that your exhibit is the correct size.

Flowers and Vegetables: The judges look for regularity in an exhibit - each item should be of the same size and quality. Flower petals should not have holes or other damage. Bring some spares and choose the best.

Vegetables should look fresh and be edible. They should be clean and trimmed. If picked overnight they should be kept cool and damp. Presentation may be helped by arranging your specimens on a white paper plate. The judges always break rhubarb and runner beans to see that they are not stringy.

Onions and shallots should have the roots and leaves neatly trimmed and have the neck tied. You should exhibit large firm, well-ripened specimens. Onions and shallots should have thin necks and unbroken skin, free from damage and disease. Onions are normally shown sat on card or wooden rings to keep them upright. Shallots can be shown sitting in a dish of sand.

Tomatoes should be ripe, firm, blemish free, well coloured fruits of the appropriate size, not polished and with fresh calyces (stalks). Display on white paper plates or boards.

Potatoes should be clean, blemish free, medium sized, evenly matched, well shaped with shallow eyes. They should be lightly washed and displayed on a white paper plate or board

Root vegetables should be carefully washed. Stalks and leaves neatly trimmed and tied. Vegetables should be blemish free, evenly matched and evenly coloured. Display directly on the showbench, plates are not needed

Leeks should be thoroughly washed with the soil teased from the roots which should not be cut off. The leaves should not be cut and in good condition. Leeks normally have the leaves tied in two or three places along their length.

Peas and Beans you should exhibit large, long, fresh, smooth pods of good colour. Peas and broad beans well filled with tender peas or beans. Runner and French beans should have no outward signs of seeds. Exhibits should be well-matched and shown on a plate or board.

Saladines are vegetables normally eaten uncooked. They should be fresh, clean and evenly matched.

Cabbages and cauliflowers should have solid heads of equal size with approx 75mm of stem. Remove a minimum of outer leaves. Courgettes: select uniform, slim, young, tender specimens which can be staged on plates with or without flowers. Marrows should be matching, tender and young. Wipe clean and exhibit directly on the showbench.

All entries must be shown on white plates or dishes (unless otherwise stated).

All fruit should be ripe. Apples, pears and gooseberries may be shown unripe. Specimens should be well-matched, clean and blemish free. Fruit has a natural bloom on its surface and this should be retained if possible and not washed off. Stalks and calyces should be left on and fresh. The plant foliage should be used to decorate the exhibit.

The first thing the judge looks for is a seal. This shows that the item is actually worthy of the term preserved.

A twist top or plastic cover will "pop" when opened if there is a true seal or a clear cellophane cover with a wax disc. Curds must be sealed with a wax disc and a clear cellophane cover.

Lids should always be put on freshly potted sugar preserves, immediately each jar is filled, when hot. Avoid honey jars with screw tops, as the thread does not produce a good seal. The new twist tops however do give a good seal.

No makers' names on lids or jars.

Wax discs not necessary with screw top

Try to use new lids

Pickles and chutneys should be at least two months old and should be covered with a NEW plain plastic lined twist top. All preserves must be in plain, unmarked jars and have plain white labels showing date of making and contents.