

THE 86th APPLESHAW ANNUAL FLOWER SHOW 2017

The Village Hall,
MONDAY, 28th AUGUST
1.00p.m to 4.00p.m



ENTRY FORMS ONLY *BY 6.00pm* SATURDAY 26th AUGUST

to:

Jenny Taylor, Appleshaw Cottage, Appleshaw

OR

Judith Jamieson, Bramley, Ragged Appleshaw

or on the day between 8.15am and 9.45am at the Village Hall

Entry fee: Adult classes 1–71: 40p per entry in advance (or 70p until 9.30 on the day, thereafter £1 inc. children)

Children's classes 72–91: 30p per entry, 6 entries or more £1.50

**ENTRIES WILL ONLY BE ACCEPTED ON THE OFFICIAL ENTRY
FORM (or copies)**

Additional entry forms are available from the Organisers or downloaded from www.appleshaw.org.uk

**Please help us by registering your entries in advance
NO EXHIBIT CAN BE ACCEPTED AFTER 9.45am on the day
JUDGING STARTS AT 10 a.m**

JUBILEE CHALLENGE CUP

Cup awarded for the best exhibit in Classes 2 – 47.

CONNOP CHALLENGE CUP

Cup awarded to the Exhibitor achieving the highest number of points in the Show.

WELLBY CHALLENGE CUP

Cup awarded to the resident of Appleshaw, Redenham or Clanville achieving the highest number of points in Classes 27 – 71.

ALLOTMENT HOLDERS CUP

Cup awarded to the Appleshaw Parish Allotment holder achieving the highest number of points in the Show for allotment produce.

WILLIAM GOULD MEMORIAL CUP

Cup awarded for the best exhibit in Sections 4 or 5 grown on an Appleshaw allotment.

SECTION 1 – ARCADIANS' TOP TRAY COMPETITION

For the Viscountess Harberton Challenge Cup

Judged by Mr B. Newman

Prizes: 1st – Cup & £2.00, 2nd – £1.00, 3rd – 50p

1. FOUR KINDS OF VEGETABLE out of the following eight: **Carrots(3), Onions(3), Potatoes(3), Shallots(6), Tomatoes(3), Runner beans(6), French beans(6), Peas(6)**, on a tray not exceeding 460mm x 610mm internal measurements. Class 1 is restricted to residents of Appleshaw, Redenham and Clanville only. See notes on reverse of entry form.

SECTION 2 – FRUIT & VEGETABLES

For the Jim Brown Trophy

Awarded for Classes 2 – 25 and open to all comers.

Judged by Mr B. Newman

Prizes: 1st – £1, 2nd – 60p

2. Six dwarf (French) beans.
3. Six runner beans.
4. The longest runner bean.
5. Three beetroot (remove leaves, leaving between 50mm – 75mm of stalk).

6. Two capsicum (peppers).
7. Three carrots (one variety).
8. One cucumber.
9. Two courgettes (approx 150mm).
10. One marrow (**max 350mm**).
11. Heaviest marrow.
12. Three onions (over 250g).
13. Three onions (less than 250g).
14. Three potatoes (white – max 225g).
15. Three potatoes (coloured – max 225g).
16. Six shallots.
17. Three garlic bulbs.
18. Five tomatoes.
19. Nine cherry tomatoes (not exceeding 35mm diam.).
20. Any other vegetable not shown above (2 specimens).
21. Collection of five fresh herbs displayed in a small jar.
22. Five plums.
23. Three dessert apples.
24. Three cooking apples.
25. Any other fruit (see entry form notes or www.appleshaw.org.uk for guidance)
26. Ugliest vegetable (this class not included in the Jim Brown Trophy)

SECTION 3 – POT PLANTS

For the Lady Marjorie Heath Challenge Cup

Awarded for Classes 27 – 32 and open to all comers.

Judged by Mrs M. Cotton

Prizes: 1st – £1, 2nd – 60p

Note: All pot plants must have been the property of the exhibitor for at least the previous three months (RHS rule). Due to space restriction in the hall, the diameter of the plant should not exceed 66cm.

27. One pot cactus or succulent.
28. One pot fuchsia bush or standard.
29. One pot geranium or pelargonium.
30. One orchid.
31. One foliage pot plant.
32. Any other flowering pot plant.

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SECTION 4 – CUT FLOWERS

For the Kidston Challenge Cup

Awarded for Classes 33 – 41 and open to all comers.

Judged by Mr B. Newman

Prizes: 1st – £1, 2nd – 60p

33. One dahlia
34. Three dahlias, one or more varieties.
35. Five dahlias, one or more varieties.
36. Vase of mixed flowers (annuals and/or perennials).
37. One specimen spike gladiolus.
38. One hydrangea
39. Five stems sweet peas (mixed colours)
40. Three crocosmia
41. My Favourite Flower

SECTION 5 – ROSES

For the Sam McCready Rose Shield

Awarded for Classes 42 – 47 and open to all comers.

Judged by Mr B. Newman

Prizes: 1st – £1, 2nd – 60p

42. One single large flowered rose.
43. Three stems large flowered roses (same or mixed variety).
44. Three stems cluster flowered roses (same or mixed variety).
45. One most fragrant rose.
46. Three old-fashioned garden roses.
47. Three miniature rose sprays.

SECTION 6 – FLOWER ARRANGING

For the Ted Ward Cup

Awarded for Classes 48 – 53 and open to all comers.

Judged by Mrs M. Cotton

Prizes: 1st – £1, 2nd – 60p

Note: entries should not exceed given measurements in width, depth and height and flowers may be bought

48. An arrangement using foliage and/or berries only, 46cm (18")
49. An arrangement in a wine glass, 30cm (12").
50. A table arrangement suitable for a late summer party, 46cm (18").

51. An exhibit depicting a Jane Austen title (flower exhibits can include non-floral material), 61cm (24"). Please specify the book represented.
52. An arrangement using a single colour of flowers and foliage, max 46cm (18").
53. A suitably sized head-dress for a young bridesmaid.

SECTION 7 – PHOTOGRAPHY (Amateurs only) For the Black Star Award Cup

Awarded for Classes 54 – 61 and open to all comers.

Judged by Mr J. Randall

Prizes: 1st – £1, 2nd – 60p

Note: Photos to be unframed, not more than 7"x 5" (17 x 12.7cm).

54. Pet(s)
55. Sunset
56. Water
57. Plant(s)
58. Local Scene
59. Macro (close-up)
60. Childhood
61. Sapphire or blue

SECTION 8 – COOKERY CUP

Awarded for Classes 62 – 71 and open to all comers.

Judged by Mrs J. Taylar

Prizes: 1st – £1, 2nd – 60p

62. A cake decorated with a Jane Austen theme
63. Tea & Fruit Loaf (please use recipe provided)
64. Three brownies. **MEN ONLY**
65. Traditional Victoria sponge ie no cream or icing sugar
66. A pot or jar of marmalade (any variety)
67. A pot or jar of jam (any variety).
68. A pot or jar of jelly (any variety).
69. One pot or jar of mature chutney (any variety).
70. Six fresh eggs.
71. A bottle of sloe gin or similar beverage.

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SECTION 9 – CHILDREN’S AWARDS

Note: All children must add their age to their entry form.

Entries should ONLY be the work of the named entrant (See Rule 5)

Judged by Mrs T. Tobutt and open to all comers.

The Children’s Awards will be presented to the exhibitor with the largest number of points in their sections.

Prizes: 1st – Rosette and sweets, 2nd – sweets, 3rd – sweets

The Charles Shirley Prize: a Book Token to the value of **£15** will be awarded to the child with the highest number of entries in the **whole Show** (kindly donated by Caroline Tomlinson)

Section (a) up to 5 years

72. A coloured-in picture of a flower (paper size up to A4)
73. Decorate a paper plate
74. Make a crown
75. A necklace made from pasta
76. An animal made from fruit or vegetables
77. Decorate 3 biscuits
78. A Swan Vestas matchbox (8 x 4.5 x 1.5cm) filled with as many things as possible coloured blue

Section (b) 6 – 11 years

79. A sketch or painting of “The Seaside” (7" x 5" or less).
80. A miniature garden on a **dinner plate**
81. Make a crown
82. A necklace made from pasta
83. An animal made from fruit or vegetables
84. Make and decorate 3 biscuits
85. A Swan Vestas matchbox (8 x 4.5 x 1.5cm) filled with as many things as possible beginning with the letter **M. (*see below)**

Section (c) 12 – 16 years

86. A design for the cover of a PG rated computer game (7" x 5" or less)
87. Write a poem or limerick
88. Make a Friendship bracelet
89. Make a mask suitable for a teenage evening party
90. Make and decorate 3 biscuits
91. A Swan Vestas matchbox (8 x 4.5 x 1.5cm) filled with as many things as possible beginning with the letter **M. (*see below)**

***only 1 type** of each item. Items to be listed and displayed with exhibit

Class 63 – Recipe for Tea & Fruit Loaf

Ingredients

- 325ml (11.5 fl oz) strong tea.
- 500g (1lb) mixed fruit (can include cranberries, apricots and/or crystallised ginger roughly chopped)
- 1 tsp ground cinnamon
- 2 eggs
- 225g (8oz) dark brown sugar
- 225g (8oz) plain flour
- 1 tsp baking powder

Method

1. In a large bowl mix tea, fruit and cinnamon. Cover with film and soak overnight.
2. Preheat oven to 180°C, Gas 4 (not fan), grease and line 2lb loaf tin (25x13cm).
3. Stir the eggs and sugar into the fruit mix; sift flour and baking powder together and add to the mix, stirring until thoroughly combined.
4. Pour the mixture into the prepared tin and bake for 1½ hours or until a skewer comes out clean. Cover the top with foil if the loaf becomes too brown while cooking.
5. Once the loaf is cooked, leave in tin for 10 minutes before cooling on a rack.
6. Serve cold, sliced, with butter.

NOTES

- Only ONE ENTRY PER EXHIBITOR allowed IN EACH CLASS
- Only ONE EXHIBITOR IS ALLOWED PER ENTRY FORM
- Write your name, address, telephone number and **email address** clearly on the form
- Enter **age** for children's classes
- Circle each class you wish to enter
- Tick box if exhibit(s) qualifies for Allotment Holders' Cup
- Fill in the total number of classes in each section you wish to enter

Allotment Holders Cup:

- Tick box on entry form for qualifying entries. Only entries from allotments allowed – exhibits from gardens will not qualify for this cup.
- Class 1 Top Tray: A collection of four types of vegetable may be taken from the following list, quantity of each type (must be same variety) in brackets: Carrots(3), Onions(3), Potatoes(3), Shallots(6), Tomatoes(3), Runner bean(6), French bean(6), Peas(6).

Quantity of specimens to be shown in Class 25 'Any Other Fruit':

Every dish must consist of one cultivar (variety)

Blackberries	12
Cherries	12
Currants	12
Damsons	12
Figs	5
Gooseberries	12
Grapes, bunches	2
Loganberries	12
Medlars	5
Melons	1
Peaches	3
Pears	3
Quince	5
Raspberries	12
Rhubarb, Sticks	5
Strawberries	12

HINTS

Make sure your exhibit contains the correct number of specimens

VEGETABLES

Fruit and vegetables should be left untrimmed and complete with their stalks (RHS rules)

Your root vegetables should be clean but washed carefully so that skin is not damaged. Biggest is not always best!

In particular:

Onions Do not skin. Turn down tops and bind with raffia.

Shallots Ditto and stage on a plate of sand.

Carrots and Beetroot Cut off most of top but leave 50 – 75mm of stem to be tied with raffia

Peas and beans Leave on stalks. If possible, the withered flower should be left on **Peas and Cucumbers**

Tomatoes should be ripe and firm with the calyx left intact

FLOWERS and POT PLANTS

Trim off old flowers and ensure no aphids. Clean containers.

Pot Plants Make sure plant is watered. Again, it is not necessarily the biggest that's best

Cut Flowers Cut the stems as long as possible and make a slanting cut at the stem's end to ease the uptake of water. Remove blemished and dead leaves and flowers. A good balance of flowers of equal size is best. Make sure your containers are clean.

APPLESHAW FLOWER SHOW 2017

RULES

1. (a) All plants and flowers exhibited must be the produce of the exhibitor's own garden or allotment and in the cookery, photography and children's sections, entries must be the exhibitor's own work. **ONLY FLOWER ARRANGEMENTS in Section 6 MAY USE BOUGHT FLOWERS.**
(b)The show committee reserve the right to view allotments/gardens
2. Only ONE exhibit in each class per exhibitor is accepted.
3. Entry forms and entry fees (**not exhibits**) should reach Jenny Taylar or Judith Jamieson by 6.00pm on Saturday 26th August. Entries will be taken on the morning of the show between **8.15am and 9.45am** but extra charges will be incurred (for adult classes only); see front of schedule.
4. CHILDREN'S CLASSES are for all children up to the age of 16. Children's exhibits are warmly welcomed. **Children are also encouraged to enter in adult classes**, as any points gained will be taken into account for the Charles Shirley Prize.
5. Children's exhibits **MUST** be their own work. If, in the view of the Judges, this is not the case, they will be disqualified.
6. **ALL EXHIBITS TO BE DELIVERED TO HALL ON DAY OF SHOW.**
7. **NO EXHIBIT CAN BE ACCEPTED AFTER 9.45am.**
8. Exhibitors must provide their own vases. Pot plants should be presented in a flower pot, not in a decorative pot holder.
9. In specific flower classes, only the foliage of that flower may be used.
10. All classes are open unless otherwise specified.
11. Whilst the organisers will take every care of exhibits, they cannot be held responsible for any loss or damage.
12. Only the organisers may be present during judging.
13. The judges may withhold any award in any class if the exhibits are not of a sufficiently high standard.
14. The decision of the judges is final.
15. Cups will be awarded to the winners with the highest number of points in the classes concerned.
16. All cups are perpetual challenge cups and are held by the winners for one year.
17. Prizes are available from 3.45pm onwards at the entrance to the Village Hall.
18. No exhibits may be removed before 4.00pm and any left after 5.00pm will be given away by the organisers.

Flower Show Committee:

Vanessa Cuthbertson 772773 (Chairman)

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