

PIDDLE VALLEY GARDENS CLUB



Summer Show

Saturday 19th August 2017

Piddle Valley First School

Piddletrenthide DT2 7QL

Open at 2.00pm

Judges

Mr P Yeates	Horticulture
Sue Billington	Home Produce & Children's
Vera de Menezes	Floral Art
Mr M Mcnaughton	Photography

THE PIDDLE VALLEY GARDENS CLUB

President John Preston

Chairperson Neil Herbert

Treasurer Sally Condon

Show Secretary Ian Condon

Secretary Ros Charlton

General Committee Members
Jean Groome
Richard Cake
Ann Jordan

ENTRIES

Completed entry forms and fees to be returned to Jean Groome,
The Knappings, Alton Pancras – tel 348598

*** by 6.00pm on Wednesday 16th August 2017 ***

RULES

- | | |
|--------------------|--|
| Eligibility | All classes to be open to non-members excepting the 'Members Only' classes 71,72 and 73 |
| Ownership | All horticultural exhibits must be grown in the exhibitor's own garden or allotment, except that flowers for 'Floral Art' may be purchased. |
| Right to inspect | Members of the Committee may make personal inspection of the garden or allotment in which exhibits are grown. The Committee shall have the power to withhold or alter any prize should it detect any fraudulent practice by exhibitors showing that which they have not grown. |
| Entries | An exhibitor is permitted only one entry per class. Only one exhibitor's name may appear on each entry form. Plain paper entries can be accepted. Entry fees are 25p per entry (non refundable). |
| Naming of Exhibits | Where possible, variety or varieties of the exhibit should be stated |
| Judging | As per schedule |
| Decisions | The Judges decision is final as to the relative merits of all exhibits |
| Protests | Any objection against any irregularities must be made in writing and handed to the Show Secretary before 3.00pm on Show Day, with a deposit of 15p. A settlement will be made by the Committee |

- Removal Exhibits must be removed between 4.00pm and 4.15pm. Those not removed by 4.15pm will be auctioned for the benefit of the Garden Club funds.
- Liability for loss All exhibits, personal property etc. will be at the risk of the exhibitor. The Committee will not be liable for loss or damage from any cause.

EXHIBITS MAY BE STAGED FROM 6.00-8.00pm
ON THE EVENING PRIOR TO THE SHOW
and FROM 8.00-10.15am ON THE DAY OF THE SHOW

EXHIBITORS MUST LEAVE THE HALL BY 10.15am
FOR JUDGING TO COMMENCE

PLEASE NOTE

EXHIBITS IN POTS WHERE SIZE NOT STATED
MUST NOT EXCEED 300MM DIAMETER

**Prize Cards – 1st (3 points), 2nd (2 points) and 3rd (1 point)
will be awarded in each class.**

**The RHS Banksian Medal will be awarded to the exhibitor with the
highest number of points in the horticultural classes at the show
(Sections 1, 2 & 3)**

**The Sir Robert Williams Memorial Trophy and Diploma will be
awarded to the Best Horticultural Exhibit in the show.**

A Diploma will be awarded for the Best Exhibit in each section.

Presentation of awards will take place at 3.30pm.

SCHEDULE OF CLASSES

SECTION 1-Vegetables, salad crops and herbs

Class No	Description	Quantity
1	Beetroot	3
2	Carrots - long (pointed)	3
3	Carrots other than long (stump rooted)	3
4	Potatoes - coloured	4
5	Potatoes - white	4
6	French beans	6 pods
7	Runner beans	6 pods
8	Onions - red variety	3
9	Onions - under 250g	3
10	Onions - over 250g	3
11	Shallots - culinary	6
12	Shallots - pickling, not exceeding 30mm diameter	6
13	Garlic	5 bulbs
14	Pair of table marrows-not exceeding 380mm	2
15	Courgettes-long-not exceeding 150 mm	3
16	Cabbage	1
17	Leeks	3
18	Squash or Pumpkin	1
19	Any other vegetable	
20	Culinary herbs - 3 kinds, a bunch of each displayed in one container - not in flower	
21	Tomatoes	5
22	Tomatoes - cherry type not exceeding 35mm diameter	9
23	Peppers - sweet	3
24	Peppers - hot chilli	6
25	Sweet corn	2
26	Cucumber-frame or green house	1
27	Lettuce (displayed in water)	1
28	Collection of salad vegetables-3 distinct kinds (quantities as in single classes)	

Class No Description

- 29 Cooks Choice - Requirements as follows:
A basket or trug displaying 4 different kinds of vegetables or 3 vegetables and 1 fruit, making 4 kinds in total. Quality and size suitable for kitchen use and arranged for effect. (Quantities as in single classes)
- 30 Collection of vegetables - This class is for a collection of three different kinds of vegetables. (Quantities as in single classes)

Record Breakers

- 31 Heaviest single tomato - Red
- 32 Heaviest carrot-without foliage
- 33 Heaviest marrow
- 34 Heaviest truss of tomatoes - red or green
- 35 Heaviest onion
- 36 Heaviest potato
- 37 Longest runner bean
- 38 The most misshapen vegetable

SECTION 2 - Fruit

- 39 5 Dessert apples, one variety
- 40 3 sticks of rhubarb
- 41 A plate of soft fruit (one kind only)
- 42 Exhibit displaying 3 plates of different kinds of fruit
- 43 A plate of stone fruit (one kind only)
- 44 One melon
- 45 Any fruit not previously mentioned

SECTION 3 - Flowers

Class No	Description	Quantity
46	Vase of Hosta leaves-any variety	5 stems
47	Sweet peas-one variety	5 stems
48	Sweet peas-mixed varieties	5 stems
49	Lavender in flower	6 stems
50	2 vases of Dahlias, 3 stems per vase, 1 cultivar per vase	6 stems
51	Dahlias, one variety	3 stems
52	Specimen Dahlia	
53	Any flowering bulb/corm not previously mentioned - cut blooms	3 stems
54	Pansies	6 stems
55	Vase of 3 large flowered HT roses (one or more varieties)	
56	Specimen large flowered HT rose	
57	Vase of roses - life cycle, one variety (1 bud, 1 open bud, 1 fully open)	
58	Vase of 3 clustered Floribunda roses - Any variety or varieties	
59	Vase of hardy or half hardy annuals, 3 kinds, (3 stems of each)	
60	Vase of mixed perennials	
61	Vase of Penstemons	3 stems
62	Shrubs - 3 kinds grown for flower, foliage or berry - 2 stems of each	
63	Geranium or Pelargonium in a pot	
64	Fuchsia in a pot	
65	Orchid in a pot – any variety	
66	Any other flowering plant in a pot	
67	Plant grown for foliage in a pot	

Class No	Description	Quantity
68	Cactus or succulent in a pot	
69	My best bloom-any flower	1 spike
70	Top Vase - This class is for a vase of mixed flowers containing a total of between 5 and 10 stems taken from a minimum of two different kinds of plants. Please note that it is <i>2 different kinds</i> of plants - 2 varieties of the same plant are <i>not</i> 2 kinds.	

Members Only Classes

- 71 'Potatoes Grown in a Bag'- One chitted potato to be grown in a bag. The winner will be the heaviest yield of potatoes. In the event of a tie the entrant with fewest potatoes will be declared the winner. The seed potato, bag and growing instructions to be purchased from the club.
- 72 Exhibit growing a bush Fuschia, 'Dark Eyes', plants donated by Castle Gardens. To be grown in a pot in proportion to the plant.
- 73 Exhibit growing a chilli plant, 'Apache', plants donated by Castle Gardens. To be grown in a pot in proportion to the plant.

SECTION 4 - Floral Art loosely based on the theme of The Commonwealth Games

Note: It is important that your arrangements fit within the sizes stated

Class No Description

74	'High Jump'	(60cm x 60cm any height)
75	'The Commonwealth'	(60cm x 60cm x 60cm)
76	'Red, white and blue'	(25cm x 25cm x 37cm high)
77	'Aussie Gold'	An arrangement of foliage only (10cm x 10cm x 15cm high)

SECTION 5 - Photography

Photos no larger than 10" x 8"/25cm x 20cm. Can be mounted on card. Photos should record what the photographer saw in the viewfinder. Any digital manipulation must be restricted to enhancement of the image. Judges decision final.

Class No Description

78	'Sport'
79	'Landscape'
80	'Coast'
81	'A favourite flower'
82	'A favourite tree'

The best exhibit in Section 5 will be printed on the cover of next year's schedule.

SECTION 6 - Home Produce

Class No Description

- 83 White loaf – approx 450g bread tin
- 84 5 Rock cakes
- 85 Savoury Flan –max 24cms diameter – free standing
- 86 Cherry cake (see recipe)
- 87 Fruit cake (see recipe)
- 88 Victoria sandwich (see recipe)
- 89 Chocolate Swiss Roll (see recipe)
- 90 Gingerbread (see recipe)
- 91 6 pieces of flapjack - each piece no larger than 6cm x 6cm
(own recipe based on oats)
- 92 5 Cookies (own choice)
- 93 5 Cheese scones
- 94 A named cake incorporating vegetables or a vegetable
- own recipe
- 95 Cold summer soup - (1 serving)
- 96 Dorset Apple Cake
- 97 Glass jar of soft fruit jam - approx 450g
- 98 Glass jar of stone fruit jam - approx 450g
- 99 Glass jar of marmalade - approx 450g
- 100 Glass jar of lemon curd (any size)
- 101 Glass jar of jelly (any size)
- 102 Glass jar of pickle or chutney (with vinegar proof lid)

SECTION 7 - Children's Classes

Over the past few years the number of children's entries has dwindled to none at all so, reluctantly, it has been decided to drop them from the schedule.

Some helpful hints from the judges of previous shows

Jams/marmalades etc: Jars must be clear glass and free of commercial markings, including lids.

All jars to be labelled with contents and date made.

Marmalade and jam to have an airtight seal, either a new metal lid, or a wax disc and cellophane, *not* cling film.

Bread: Check the weight carefully. All bread must be baked on the day before the show ie don't bring your bread straight from the oven.

Cheese scones: Last year the judge commented that none of the scones had a strong cheese flavour.

Cakes in general: Some cakes were either not fully cooked or overcooked. Check your oven temperature if necessary. It is important to use the correct size of tin.

Victoria sandwich: Can be displayed plain or with a light sprinkling of caster sugar, *not* icing sugar. Cooling rack marks should not show. Cool the cake before adding the jam. Flavour is important.

Fruit cake: Don't scrape the bowl and put the scrapings on the top.

Swiss roll: Use caster sugar on the outside, not granulated.

*Please get your entry forms in by the deadline
(6.00pm on Wednesday 16th August 2017)*

Thanks

RECIPES

Cherry cake

8oz/225g Glace cherries
3oz/75g SR flour
3oz/75g Plain flour
6oz/175g Butter
6oz/175g Caster sugar
3oz/75g Ground almonds
1 Lemon (rind finely grated)
3 Large eggs (beaten)
Pinch of salt

Method Grease and line 7in/18cm round tin. Rinse cherries, dry and cut in half. Cream butter, sugar and lemon rind until pale and creamy. Add beaten egg gradually. Fold in flour, salt, ground almonds and cherries. Turn mixture into prepared tin and bake in moderate oven 180C/Gas 4 for approximately 1 hour 20 minutes.

Fruit cake

8oz/225g SR flour
5oz/150g Caster sugar
5oz/150g Soft margarine
12oz/350g Mixed dried fruit
2 Eggs
1 Teaspoon of mixed spice
3fl oz Milk

Method Place all ingredients together in a mixing bowl and beat well until mixed. Place in greased and bottom lined 7inch /18cm tin. Bake in preheated oven at 300 F /150C for 1 ½ -2hrs. Leave in tin for 5 mins before removing and cooling on a wire rack

Chocolate Swiss Roll

- 4 Eggs - size 2
- 4oz/100g Caster sugar (Plus a little for sprinkling)
- 2½ oz/65g SR Flour
- 1 ½ oz /40g Cocoa

Filling Butter cream –Any flavour

Method Preheat oven to 425F (220C). Grease and line 13x 9 inch (33x23cm) Swiss roll tin.

Whisk eggs and sugar in a large bowl until light and frothy and whisk leaves a trail when lifted out.

Sift flour and cocoa into the mixture, carefully folding at the same time. Turn the mixture into a prepared tin spreading evenly into the edges of tin. Bake for about 10 mins or until sponge shrinks from the edges of the tin. Invert the cake tin on to piece of nonstick paper (a little larger than the tin) and sprinkled with caster sugar.

Quickly peel the paper off the cake, trim edges with a sharp knife. With the short edge towards you roll up cake with paper inside and leave to cool on a wire rack. Carefully unroll cool cake and spread with butter cream and re-roll.

Victoria Sandwich

- 8oz/225g Butter or margarine
- 8oz/225g Caster sugar plus extra for dusting on top
- 8oz/225g SR flour
- 4 Eggs
- Raspberry jam filling

Method Cream butter, sugar until pale, add whisked egg and flour alternatively until all well incorporated. Divide mixture equally between 2 lined 8 inch(20cm) tins. Bake in pre-heated oven at 350F (180C) for about 25mins or until well risen. Leave to cool in tins for a few minutes before turning out and cooling on a wire rack. When cold, sandwich with jam and sprinkle top with remaining caster sugar.

Gingerbread

2oz/50g	Butter
2oz/50g	Lard
4oz/100g	Black treacle
4oz/100g	Golden syrup
3oz/75g	Soft dark brown sugar
1/4pint/140ml	Milk
2	Eggs - size 1 (beaten)
8oz/225g	SR flour
2 teaspoons	Mixed spice
2 teaspoons	Ground ginger
2oz/50g	Stem ginger (chopped)
2oz/50g	Sultanas
	Pinch of salt

Method Grease and line 7 1/2 in/19cm square tin. Melt butter, lard, treacle, syrup and sugar in a small saucepan over a low heat. Sieve flour, spice, ginger and salt into mixing bowl, blend in eggs, milk and syrup mixture-beat until smooth. Finally stir in stem ginger and sultanas. Pour into tin and bake in pre-heated oven 160C/Gas 3 for approx 1 1/2 -2 hours.

ENTRY FORM-2017

Exhibitor's name

Address.....

.....

Telephone number.....

Please circle the classes you wish to enter:

- | | | | | | | | | | | | | | | |
|----|----|----|----|----|----|----|----|----|-----|-----|-----|----|----|----|
| 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 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 |
| 46 | 47 | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 |
| 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 |
| 76 | 77 | 78 | 79 | 80 | 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 |
| 91 | 92 | 93 | 94 | 95 | 96 | 97 | 98 | 99 | 100 | 101 | 102 | | | |

Entry Fee 25p per class

I wish to enter a total of exhibits in the classes circled above
and I enclose the necessary fee of:- £ ____: ____ (non refundable)

Please return this entry form and fees to:

Jean Groome, The Knappings, Alton Pancras

*** by 6.00pm on the Wednesday before the show, i.e. 16th August 2017 ***