

THE 89th APPLESHAW ANNUAL FLOWER SHOW 2022

The Village Hall,
MONDAY, 29th AUGUST
1.00pm to 3.45pm



ENTRY FORMS ONLY BY 6.00pm SATURDAY 27th AUGUST

to:

Nina Pertwee, Appleshaw Cottage, Appleshaw

OR

Judith Jameson, Bramley, Ragged Appleshaw

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

Entry fee: **Adult classes** 1–72: 50p per entry in advance (or 80p until 9.30am on the day, thereafter £1, inc. children)

Children's classes (before 9.30am) 73–86: 30p per entry,
6 entries or more [in children's classes only] £1.50

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

Additional schedules and entry forms are available from the Organisers
or can be downloaded from www.appleshawvillage.com

Please help us by registering your entries in advance
Regrettably, no exhibit can be accepted after 9.45am on the day
JUDGING STARTS AT 10am

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 – 72.

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 – donated by Bob Caddy and Neil Duncan

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 A. Powell

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 A. Powell

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 different fresh herbs displayed in a small jar, name herbs.
22. Five plums.
23. Three dessert apples.
24. Three cooking apples.
25. Any other fruit. (See entry form notes or www.appleshawvillage.com 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 E. Howard

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 A. Powell

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 McGredy Rose Shield

Awarded for Classes 42 – 47 and open to all comers

Judged by Mr A. Powell

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 E. Howard

Prizes: 1st – £1, 2nd – 60p

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

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 banquet at the Palace, 46cm (18").

51. An exhibit depicting the 70th Anniversary of Her Majesty the Queen's accession (exhibits can include non-floral material), 61cm (24").
52. An arrangement using a single colour of flowers and foliage, max 46cm (18").
53. A buttonhole for a wedding or celebration (exhibits can include non-floral material).

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. Local Scene.
55. Bird(s).
56. Sunset.
57. Tree(s).
58. Pet(s).
59. Close-up.
60. Holidays.
61. Purple.

SECTION 8 – COOKERY CUP

Awarded for Classes 62 – 72 and open to all comers.

Classes 62 – 71 Judged by Mrs A. Cooper, Class 72 Judged by Mrs T. Tobutt

Prizes: 1st – £1, 2nd – 60p

62. A cake decorated with the theme of the Platinum Jubilee.
63. Mary Berry Cappuccino Coffee Cake (**use recipe provided**).
64. Three squares of rocky road.
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. A pot or jar of mature chutney (any variety).
70. A bottle of sloe gin or similar beverage.
71. A jar of local honey.
72. Six fresh eggs.

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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 age groups.

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

73. A coloured-in piece of triangular bunting (paper size up to A4).
74. Decorate a paper plate.
75. Make a crown.
76. A necklace made from pasta.
77. An animal made from fruit or vegetables.
78. Decorate 3 biscuits.
79. A Swan Vestas matchbox or equivalent (8 x 4.5 x 1.5cm) filled with as many things as possible coloured **purple**.
Only 1 type of each item. Items to be **listed** and **displayed** with exhibit.

Section (b) 6 – 12 years

80. Design a piece of bunting, size up to A4.
81. A miniature garden on a **dinner plate**.
82. Make a crown.
83. A necklace made from pasta.
84. An animal made from fruit or vegetables.
85. Make and decorate 3 biscuits.
86. A Swan Vestas matchbox or equivalent (8 x 4.5 x 1.5cm) filled with as many things as possible beginning with the letter **J**.
Only 1 type of each item. Items to be **listed** and **displayed** with exhibit.

Class 63 – Mary Berry Cappuccino Coffee Cake

Cooking time: 25-30 mins

Equipment: Two deep 20 cm (8 in) sandwich cake tins

Ingredients:

Cake

- 225 grams very soft butter; plus more for the tins
- 225 grams light muscovado sugar or caster sugar
- 225 grams self-raising flour
- 1 tsp baking powder
- 4 large eggs
- 4 tsp instant coffee, level; dissolved in 1tbs boiling water

Icing

- 175 grams soft butter
- 350 grams icing sugar
- 4 tsp instant coffee, level; dissolved in 1tbs boiling water

Method:

1. Preheat the oven to 180°C/160°C fan; 350°F/315°F fan; Gas 4. Butter and line the base of two deep 20 cm (8 in) sandwich cake tins.
2. Measure all the cake ingredients, except the coffee, into a large mixing bowl and beat together until smooth. Stir in the dissolved coffee until thoroughly blended. Divide the mixture evenly between the two prepared tins and level the tops.
3. Bake in the preheated oven for about 25-30 minute until golden brown, shrinking away from the sides of the tin and the sponge springs back when lightly pressed.
4. To make the icing, mix the butter and sugar together in a mixing bowl and beat together until smooth. Beat in the dissolved coffee and divide into four. When they are cold, slice each cake horizontally in half, giving four layers of cake. Sit one base on a cake stand and spread with a quarter of the mixture. Continue layering up with cake and icing so you finish with icing on top and swirl to give an attractive finish.

The cake can be made and iced up to two days ahead, kept covered in the fridge. Iced or un-iced, it freezes well.

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	9
Cherries	9
Currants	9 sprigs
Damsons	5
Figs	3
Gooseberries	9
Grapes, bunches	1
Loganberries	9
Medlars	3
Melons	1
Peaches	3
Pears	3
Quince	3
Raspberries	9
Rhubarb, Sticks	3
Strawberries	9

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 2022

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 Nina Pertwee or Judith Jameson by 6.00pm on Saturday 27th August. Entries will be taken on the morning of the show between **8.15am and 9.45am** but extra charges will be incurred; see front of schedule.
4. CHILDREN'S CLASSES are for all children up to the age of 12. 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.** This will be strictly adhered to.
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. Any not collected will be treated as a donation to Flower Show funds for the following year.**
18. **No exhibits may be removed before 3.45pm and any left after 4.30pm (including containers) will be disposed of by the organisers.**

Flower Show Committee:

Vanessa Cuthbertson 772773 (Chairman)
Anne Cowlin 771498

Beverley Blin 562610
Ros Bass 773890

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