

STONEGATE FLOWER SHOW

Saturday 27th September 2025

Stonegate Village Hall



Competitors: 8.30am ~ 10.45am

Open to the public: 2.00pm ~ Prize giving: 2.30pm

FUN DOG SHOW

SPONSORED BY GNHQ WALLCROUCH



12.30pm - 2.00pm

FUN DOG SHOW

12.30pm - 2.00pm

**Entry fee - £1.50 per class
(no pre-registration required)**

CLASSES

Puppy (6 to 12 months)

Prettiest girl

Handsomest boy

Veteran (7+ years)

Dog with the waggiest tail

Child handler (11 years and under)

Dog the judge would most like to take home

Prizes and rosettes for 1st, 2nd, 3rd and 4th places

Prizes kindly donated by GNHQ Wallcrouch



THE STONEGATE FLOWER SHOW 2025 SCHEDULE

The Stonegate Flower Show has become an annual event and the Committee is keen to make the 2025 show both fun and successful. The 2024 Flower Show attracted the most entries of ten years and the takings for teas and Pimms hit a high. The Fun Dog Show has proved a big attraction with the prizes kindly donated by GNHQ Wallcrouch. We hope it will continue to be well-supported this year.

Exhibitors must bring their entries along between 8.30am and 10.45am. The Hall will be closed for judging at 11.00am.

The Dog Show starts at 12.30pm and the Flower Show will be open to the public at 2.00pm. The presentation of cups and trophies will be at 2.30pm. Tea and Pimms along with a selection of delicious homemade cakes will be available, so come along and enjoy a relaxing afternoon.

The pupils of Stonegate Church of England Primary School exhibit their spectacular artwork in the Hall in conjunction with the Flower Show. A different theme is chosen each year and the pictures are always a joy to behold.

Hints and tips for exhibitors

Hints and tips have been prepared to help give a few pointers to all entrants, especially the beginners amongst us. You'll find them throughout the schedule but here are a few general tips:

- The entry form, fees and details of how to enter can be found at the back of this schedule
- Read the rules at the back of this schedule.
- Check the number of exhibits and measurements required in a class. An incorrect entry will be disqualified and the card marked NAS (not as schedule).
- Judges and visitors like to see the name of the variety you are exhibiting. Please provide this information where possible.

Show Committee: Annie Scoones, Sue Blackden, Jane Altenhoven,
Jane Hunter

Contact Jane Hunter with any queries on 07850 079052

FLOWER SECTION

- | | | |
|----|-----------------|---|
| 1. | Rose | 1 stem - this can be a single rose or a stem with several blooms |
| 2. | Rose | 3 stems - any variety |
| 3. | Dahlia | 1 stem |
| 4. | Dahlia | 3 stems - any variety |
| 5. | Chrysanthemums | 3 stems - any variety |
| 6. | Flowering plant | In a pot - pot not to exceed 30cms diameter |
| 7. | Cut flowers | A display of 5 or more different flowers in exhibitor's own container |
| 8. | Cut flowers | 3 stems - one variety not included in Classes 1-5 |

Hints and tips:

Exhibits of single species should be uniform in size, about 70% of flowers on a stem fully developed and well displayed.

Mixed vases are also judged on colour, balance and presentation.

Foliage from plants whose flowers are not displayed must not be included.

Vases will be supplied (except Class 7).

Please bring your own oasis.

FLOWER ARRANGING SECTION

- | | |
|-----|---|
| 9. | A miniature arrangement not to exceed 10cm x 10cm x 10cm |
| 10. | An arrangement of berries, fruits and seed heads |
| 11. | Novice Class - an arrangement in a jug of bright clashing colours |
| 12. | An arrangement in a niche - theme Alice in Wonderland |

Hints and tips:

Class 12 is an EXHIBIT which means that accessories may or may not be used.

Classes 9, 10 and 11 are arrangements where no accessories may be used, apart from the container.

FRUIT SECTION

- | | | |
|-----|-----------------|-----------------------------------|
| 13. | Cooking apples | 3 of one variety |
| 14. | Eating apples | 3 of one variety |
| 15. | Pears | 3 of one variety |
| 16. | Any other fruit | 3 or 5 depending on size of fruit |
| 17. | Eggs | 6 - any domestic fowl |

Hints and tips:

Please use paper plates to display fruit.

VEGETABLE SECTION

- | | | |
|-----|--------------------------|--|
| 18. | Potatoes | 5 of any one variety |
| 19. | Carrots | 5 of any one variety |
| 20. | Onions/garlic/leeks | 3 of any one variety |
| 21. | Courgettes | 3 of any one variety |
| 22. | Squash/pumpkin | 2 of any one variety |
| 23. | Runner beans | 5 of any one variety |
| 24. | Tomatoes | 3 of any one variety |
| 25. | Any other vegetable | Number at exhibitor's discretion |
| 26. | Master Gardener | 4 different vegetables, 2 of each kind |
| 27. | A jug of 5 or more herbs | |

Hints and tips:

Judges are looking for condition, size (not so overgrown to be coarse or too small to be useful), uniformity and colour.

Potatoes: medium size, of good shape.

When displaying courgettes, judges like them with flowers if possible.

Onions/Lettuce/Potatoes/Carrots/Radishes/Garlic/Cabbages/Leeks/Squash/Runner Beans/Tomatoes to be exhibited directly on the bench.

Onion and garlic tops neatly tied and roots trimmed.

COOKERY SECTION - please state age if under 18

28. Nigella's Courgette Cake - recipe supplied in this schedule
29. Quiche Lorraine - recipe supplied in this schedule
30. Gingerbread cake
31. Sour dough loaf
32. A savoury dip eg hummus, taramasalata, guacamole
33. A jar of fermented vegetables eg kimchi, sauerkraut
34. A jar of jam
35. A jar of chutney or pickle
36. A bottle of alcoholic beverage
37. A bottle of non alcoholic beverage

Hints and tips:

In general, baking classes are scored out of 20: external appearance 4, internal condition 4, flavour/aroma 12.

Jars/bottles used should be made from clear glass and free from all commercial trademarks.

Jars should be full to within an eighth of an inch/half a centimetre with no air bubbles.

Jars/bottles should be labelled with content and date.

Do not be tempted to open the jar before the show to check the contents as you will break the seal and the judge won't hear the 'pop' they are listening for.

Do not use shop-bought tin liners.

ARTS AND CRAFTS - please state age if under 18

38. A craft object in soft material
39. A craft object in hard material
40. A photograph of a baby belonging to the animal kingdom
41. An original painting or drawing in any medium
42. An uplifting sonnet - 14 lines

NOVELTY SECTION

- 43. An unusual vegetable grown by exhibitor
- 44. An old key with an interesting story to be supplied
- 45. An origami item
- 46. My favourite childhood book

CHILDREN'S SECTION

- 47. A collage of leaves on an A4 coloured sheet
- 48. An object made out of sticks - not to exceed 30cm x 30cm
- 49. A hanging decoration in natural materials
- 50. A decorated candle

PLEASE NOTE THAT CLASSES ARE OPEN TO ALL AGES. SHOULD CHILDREN OR YOUNG PEOPLE WISH TO ENTER ANY CLASS, THEY ARE MOST WELCOME. PLEASE STATE AGE ON ENTRY FORM.

CUPS AND TROPHIES

CUPS FOR 2025

FLOWER CUP - Most points in Flower section
BARHAM CUP - Most points in Vegetable section
LIMDEN TROPHY - Most points in Fruit section
MAPLES DEN BOWL - Most points in Flower Arrangement section
NOVICE FLOWER ARRANGEMENT CUP
COTTENDEN CUP - For grown items
THE PATRICIA BEAGLEY SALVER - Most points in Cookery Section
DEANE CUP - Best exhibit in Cookery Section
HOPS CUP - Most points in Arts and Crafts Section
BARDOWN CUP - Winner of the Novelty Class
BATTENHURST FLAGON - Winner of the Novelty Class
SHARP CUP - Best exhibit in Show
NIGEL FANE CHALLENGE CUP - Most points in the whole Show
JAMES CUP - Best exhibit in the Children's Section
CHILDREN'S CUP - Most points in the Children's Section

WINNERS IN 2024

Jane Hunter
Jane Hunter
Jane Hunter
Annabel Pryke

Not presented
Jane Hunter
Sara Millington

Sara Millington
Elspeth Evans
Kate Luckhurst
Kate Luckhurst

Jane Hunter
Jane Hunter

Aggie Phillips
Sofia Tabbah

Nigella's Courgette Cake - Class 28

Ingredients

For the cake:

250g courgettes (approx 2 courgettes weighed before grating)
2 large eggs
125ml vegetable oil
150g caster sugar
225g self-raising flour
½ tsp bicarbonate of soda
½ tsp baking powder

For the filling:

150g Lemon curd

For the icing:

200g full fat cream cheese
100g icing sugar
1 tbsp lime juice
25g unsalted pistachios chopped

Method

1. Preheat the oven to 160°C (fan assisted, 180°C non fan). Grease and line two 8 inch round cake tins.
2. Rinse the courgettes and then grate them using a coarse grater. Put eggs, oil and sugar into a bowl and mix until creamy.
3. Add the flour, bicarbonate of soda and baking powder. Stir in the grated courgette.
4. Divide the mixture into the two tins and bake for 25-30 minutes until golden and a cocktail stick comes out clean. Leave to cool for approx 30 minutes and then remove from the tins and allow to cool completely on a wire rack.
5. Turn one of the cakes upside down on a plate and spread the lemon curd onto it.
6. Beat the cream cheese and icing sugar together until completely combined and smooth.
7. Once combined, add the lime juice. Pour the icing onto the cake and smooth to cover the cake.
8. Scatter with the chopped pistachios.

Notes: Make sure you use a coarse grater as if it is too small the courgettes will become mushy. The cake will keep covered in the fridge for 3-4 days.

Quiche Lorraine - Class 29

Ingredients

For the pastry:

175g plain flour
85g butter
2 tablespoons cold water

For the filling:

1 onion
6 rashers of bacon
125g grated gruyere cheese
2 tbs vegetable oil
3 eggs
250ml single cream
Pinch of salt
A pinch of ground black pepper

Method

1. To make the pastry cut the butter into cubes, sift the flour into a large bowl, and use your fingertips to rub the flour and butter together until the mixture resembles breadcrumbs.
2. Add the water and knead gently into a dough. Cover the dough with clingfilm and refrigerate for at least 30 mins.
3. When the pastry is chilled, roll it out, arrange it in a quiche/flan tin and use a fork to prick it in a few places.
4. Cover the tin with nonstick paper and fill with dry pulses or baking beans.
5. Bake in a preheated oven at 220 degrees for 10 mins, then remove the paper and the dry pulses and bake again for ten minutes until golden.
6. Peel and chop the onion.
7. Heat up the oil on a low heat, add the onion with a pinch of salt and fry until golden.
8. Add the onion to the pastry spreading it well over the bottom of the pastry.
9. Add the cooked bacon chopped into pieces and the grated cheese.
10. In a jug beat the eggs, add the cream and mix well. Pour the mixture over the pastry.
11. Decrease the oven temperature to 180C/350F.
12. Bake for 25 minutes until the quiche is golden and set.

RULES

The Show is open to all persons living within a four mile radius of Stonegate Village Hall, to all pupils and parent of Stonegate Primary School, Pre-school Group and to any groups affiliated to Stonegate.

The Show Committee will appoint judges. The judges will be empowered to withdraw any prizes in a Class in which entries are too few or of insufficient merit and may recommend extra prizes in cases of exceptional merit.

All exhibits of vegetables, flowers and fruit must be grown by exhibitors in their own gardens or allotments.

On the day of the Show, all exhibits must be delivered to the Village Hall and staged between 8.30am and 10.45am.

Exhibits should not be removed before the presentation of the cups at 2.30pm.

All disputes and questions not covered by these rules shall be decided by the Flower Show Committee, whose decision will be final.

All exhibits are accepted at the risk of the exhibitor. The organisers shall not be liable for damage or loss, however it might arise.

ENTRY FEES

50p per class. There is no entry fee for children.

Only one entry per person per class.

£1 will be charged for any late entry received after Wednesday

24th September and no entries will be accepted after 10.30am on the day of the Show due to the administration involved.

STONEGATE FLOWER SHOW 2025 ENTRY FORM

1		14		27		40	
2		15		28		41	
3		16		29		42	
4		17		30		43	
5		18		31		44	
6		19		32		45	
7		20		33		46	
8		21		34		47	
9		22		35		48	
10		23		36		49	
11		24		37		50	
12		25		38			
13		26		39			

Name.....

Email address.....

Tel.....

Address.....

.....

If a child entry, please give age.....

Completed forms and entry fees **by midday on Wednesday, 24th September** to: Jane Hunter, Cottenden Oast, Cottenden Road, Stonegate or Anne Scoones, Farm Cottage, Stonegate (opposite Stonegate Court)

Entry fees: 50p per class
 Under 18s - free
 One entry per person per class

Please note: entries received after the closing date above or on the day of the Show will be charged £1 per Class.

