

# STONEGATE FLOWER SHOW

Saturday 21st September  
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 per class**

## **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 2024 SCHEDULE

The Stonegate Flower Show has become an annual event and the Committee is keen to make the 2024 show a success. We particularly want to involve members of the Stonegate community and surrounding villages who may not have entered before. We would like to attract new entrants to win our lovely trophies and for Stonegate residents to support us on the day.

The entry form, fees and details of how to enter can be found at the back of this schedule.

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 follow 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.

## **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:

- 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, Kate Luckhurst, Sue Blackden, Jennifer Ruffy, 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 foliage only - in exhibitor's own container, not to exceed 45cm in any direction
11. Novice Class - an arrangement of flowers in a jam jar
12. An arrangement in a niche - theme **Keats' Ode to Autumn - Season of mists and mellow fruitfulness...**

### 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                   | 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.

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. Mary Berry Apple and Blackberry Cake (recipe supplied in this schedule)
29. Tomato Tarte Tatin (recipe supplied in this schedule)
30. 8 shortbread fingers
31. 12 cheese straws
32. 5 cheese scones
33. A jar of autumnal jam
34. A jar of lemon curd
35. A jar of chutney or pickle
36. A jar of chilli jam
37. A bottle of alcoholic beverage
38. 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**

39. A craft object in soft material
40. A craft object in hard material
41. A photograph - theme **Climate Change or Seascape or Architecture**
42. An original painting or drawing in any medium
43. A limerick about Stonegate - 5 lines in total

## NOVELTY SECTION

44. A favourite pair of gloves
45. A well-used pair of socks
46. An important hand-me-down with an explanatory label
47. An unusual shaped vegetable

## CHILDREN'S SECTION

48. A miniature garden on a tray
49. A vegetable made into an animal
50. 3 decorated biscuits
51. A picture of a garden bird - this can be a painting, a drawing or a photograph no larger than A4

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

## CUPS AND TROPHIES

### CUPS FOR 2024

FLOWER CUP - Most points in Flower section  
BARHAM CUP - Most points in Vegetable section  
LIMDEN TROPHY - Most points in Fruit section  
MAPLESDEN 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 2023

Jane Hunter  
Jane Hunter  
Susan Bowie  
Philippa Evans  
Not presented  
Jane Hunter  
Jane Altenhoven  
Sue and Guy Blackden  
Kate Luckhurst  
Kate Luckhurst  
Victoria Bathurst  
Jane Hunter  
Jane Altenhoven  
Not awarded  
Not awarded



## Mary Berry Apple and Blackberry Cake - Class 28

### Ingredients/equipment

125g butter, softened, plus extra for the tin

125g caster sugar

3 large eggs, beaten

50g ground almonds

100g self-raising flour

2 apples, peeled and cored and cut

100g blackberries

1 large pinch of cinnamon

2tbs demerara sugar

25g butter cut into small flakes

25g peeled and toasted hazelnuts roughly chopped

Icing sugar for dusting

22 cm round loose-bottomed cake tin also baking parchment

### Method

Preheat the oven to 160C/140C fan/gas 3. Butter the cake tin and line the base with baking parchment.

Beat the butter and caster sugar together with an electric mixer until light and fluffy.

Gradually add the beaten eggs, one at a time, until you have used about two thirds of the mixture. If the mixture curdles add a little flour to bring it back together. Fold in the remaining egg, the ground almonds, and the flour and combine everything gently.

Add two thirds of the apple slices and all the blackberries to the cake batter and stir well.

Transfer the batter to the tin and smooth it out evenly. Scatter the remaining apple slices over the surface of the cake. For the topping sprinkle the cinnamon, demerara sugar, and butter flakes over the cake.

Bake for 50 – 55 mins or until a skewer inserted in the centre comes out clean.

Remove the cake from the oven and let it cool slightly in the tin.

Scatter the hazelnuts over the cake and dust lightly with icing sugar.



# Tomato Tarte Tatin - Class 29

## Ingredients

1 piece of puff pastry

500 g cherry tomatoes

1 tsp honey

20 g butter

1 tsp fresh thyme

1 tbs balsamic vinegar

1 sprig rosemary

Salt

Garnish chopped burrata and a drizzle of balsamic cream

## Method

Preheat oven to 200 degrees.

Heat butter and honey in a pan at a low temp and allow to caramelize.

Add tomatoes and fry for five minutes.

Add thyme and balsamic vinegar and allow to reduce over a low heat.

Season with salt and pepper and rosemary.

Grease a tart pan with butter.

Place fried cherry tomatoes in the pan.

Place the dough on the tomatoes and press firmly on the outside.

Bake the cherry tomato tart for 20 minutes until golden.

After it has cooled, place burrata on top and sprinkle with balsamic cream.

## **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**

Entry fees have been increased this year to 50p per class (no entry fee for children).

Entries received after midday on 18th September or on the day, although welcome, will be charged £1 per entry.

No entries will be accepted after 10.30am on the day of the Show due to the administration involved.

## STONEGATE FLOWER SHOW 2024 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		51	
13		26		39			

Name.....

Email address.....

Tel.....

Address.....

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

Completed forms and entry fees **by midday on Wednesday, 18th September** to: Kate Luckhurst, 7 Limden Close, Stonegate or Jane Hunter, Cottenden Oast, Cottenden Road, Stonegae

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.

