

STONEGATE FLOWER SHOW

Saturday 15th July 2023

Stonegate Village Hall



Competitors: 8.30am - 10.45am

Open to the public: 2.00pm

Prize giving: 2.30pm

DOG SHOW

12.30pm - 2.00pm

THE STONEGATE FLOWER SHOW 2023 SCHEDULE

The Stonegate Flower Show has become an annual event. Covid took its toll with the 2022 Show having to be rescheduled from July to September. The Committee is keen to make the July 2023 show a success and to particularly involve members of the Stonegate community 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 Flower Show opens at 2.00pm and 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, Pippa Parker, Jane Altenhoven, Janie Hunter.

Contact Janie Hunter with any queries on 07850 079052.

FLOWER SECTION

1. One single stem rose
2. Three stems of roses, one or more varieties
3. Five stems of annual sweet peas
4. Cut flowers, five or more varieties, exhibitor's own container
5. Three stems one flower, not including 1-3
6. Three stems flowering shrub, one or more varieties
7. Flowering plant in a pot. Pot not to exceed 30cms diameter

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 4). Please bring your own oasis.

FLOWER ARRANGING SECTION

8. Arrangement in a tea cup with saucer no more than 30cm in size in any direction
9. A buttonhole for a special occasion
10. Novice Class: a bowl of roses, own foliage only
11. An arrangement in a niche on the subject of **Recycling**

Hints and tips:

Class 11 is an EXHIBIT which means that accessories may or may not be used.

Other classes are arrangements where no accessories may be used, apart from the container.

FRUIT SECTION

12. Strawberries, five of one variety on a plate
13. Plate of mixed fruit, plate not to exceed 23cms
Three or more varieties, number at exhibitor's discretion
14. Gooseberries, plate of five, one variety
15. Any other fruit including rhubarb, three or five, one variety
16. Six eggs, any domestic fowl

Hints and tips:

Please use paper plates to display fruit.

VEGETABLE SECTION

17. Potatoes, five of any one variety
18. Carrots, five of any one variety
19. Courgettes, three of any one variety
20. Onions or shallots, three of any one variety
21. Peas or French beans, five of any one variety
22. Lettuce, two heads
23. Master Gardener: four different vegetables, three of each, displayed on the bench
24. Any other vegetable, three of any one variety
25. Three different herbs growing in a pot. Pot not to exceed 30cms

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

26. Lemon Drizzle Sandwich cake
(recipe supplied in this schedule)
27. Four cup cakes decorated with a sporting theme
28. Five bread rolls
29. Five cheese scones
30. One Cornish pasty, size 15-23cms
31. A jar of jam
32. A jar of chutney or pickle
33. A jar of chilli jam
34. A bottle of alcoholic beverage
35. A bottle of cordial

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

36. A painting
37. A photograph of fruit and/or vegetables
38. An item of decoupage
39. An item in soft materials knitted or crocheted item
40. An item in hard materials
41. An upcycled item
42. A homemade key ring

NOVELTY SECTION

43. An old shoe or boot that has 'done me proud'
44. An unusual bottle opener

CHILDREN'S SECTION

45. A picture in any medium of King Charles III and/or Queen Camilla
46. A birthday card for my mother

CHILDREN'S ART PRIZE

This year's theme is 'Our Beautiful World'.

Open to all Primary School children aged 11 years and under.

RECIPE FOR LEMON DRIZZLE SANDWICH CAKE (Class 26)

Ingredients/equipment

For the cake:

225g butter, softened

225g caster sugar

225g self raising flour

2 level tsp baking powder

4 eggs, beaten

2 lemon rinds, finely grated

For the filling and topping:

2 tbsp lemon juice

175g granulated sugar

3 tbsp lemon curd

2 x 20cm sandwich tins, greased and lined

Preparation Method

1. Preheat oven to 180C.
2. In a bowl, cream sugar and butter together until pale and fluffy.
3. Beat in beaten eggs.
4. Sieve flour and baking powder and fold into the mixture.
5. Add grated lemon rind.
6. Divide mixture evenly between the prepared tins and level the tops.
7. Bake for 20-25 minutes until well risen.
8. Leave to cool for a few minutes.
9. Meanwhile, mix the lemon juice and sugar in a bowl.
10. Take one cake out of tin and remove parchment. Pour lemon sugar mixture over warm cake and set aside until firm.
11. Once the other cake is cold, remove from tin, remove parchment and sit on a plate.
12. Spread with lemon curd and sit the other cake on top.

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.

Entries received on the day, although welcome, will incur a surcharge of 50% and the fee will be 60p per class.

CUPS AND TROPHIES

WINNERS IN 2022

FLOWER CUP Most points in Flower section	Jane Hunter
BARHAM CUP Most points in Vegetable section	Jane Hunter
LIMDEN TROPHY Most points in Fruit section	Victoria Bathurst
MAPLESDEN BOWL Most points in Flower Arrangement section	Anne Scoones
NOVICE FLOWER ARRANGEMENT CUP	Not presented
COTTENDEN CUP For grown items	Jane Hunter
THE PATRICIA BEAGLEY SALVER Most points in Cookery Section	Anne Scoones
DEANE CUP Best exhibit in Cookery Section	Not awarded
HOPS CUP Most points in Arts and Crafts Section	Kate Luckhurst
BARDOWN CUP Winner of the Novelty Class	Kate Luckhurst
BATTENHURST FLAGON Winner of the Novelty Class	Jane Hunter
SHARP CUP Best exhibit in Show	Not awarded
NIGEL FANE CHALLENGE CUP Most points in the whole Show	Anne Scoones
JAMES CUP Best exhibit in the Children's Section	Not awarded
CHILDREN'S CUP Most points in the Children's Section	Not awarded

STONEGATE FLOWER SHOW 2023 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			
9		22		35			
10		23		36			
11		24		37			
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 Thursday, 13th July** to: Kate Luckhurst, 7 Limden Close, Stonegate TN5 7EG or The Office, Stonegate CoE Primary School

Entry fees: 40p per class
Under 18s - free
One entry per person per class

Please note: entries received on the day of the Show will incur a surcharge of 50%, making the fee 60p per class.

