

Stonegate Flower Show

Stonegate Village Hall

Saturday 17th July 2021



Competitors: 8.30 – 10.45am

Open to the public: 2pm

Prize Giving: 2.30pm

THE STONEGATE FLOWER SHOW 2021 SCHEDULE

The Stonegate Flower Show has become an annual event and is enthusiastically supported. We hope that this year will be no exception and the Committee looks forward to receiving your entries.

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 11am.

The Flower Show opens at 2.00pm and the presentation of cups and trophies will be at 2.30pm.

Tea and Pimms with a selection of delicious homemade cakes will be available, so bring the family 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: Kate Luckhurst, Anne Scoones, Pippa Parker, Sue Blackden, Jennifer Ruffy, Karina French and Janie Hunter.
Contact Janie Hunter with any queries on 01580 200213.

FLOWER SECTION

1. One specimen rose, single stem, single bloom
2. Three stems of roses, one or more variety
3. Annual sweet pea, five stems
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 30 cms 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. Please bring your own oasis.

FLOWER ARRANGING SECTION

8. Arrangement in a vase of weeds from exhibitor's own garden. Not more than 45cm in any direction
9. Miniature arrangement not to exceed 10 cm in any direction
10. Novice Class An arrangement in an unusual container Arrangement not to exceed 30 cm in any direction
11. An arrangement in a niche depicting ***a book title of your choice***

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.

FRUIT SECTION

12. Strawberries, five of one variety on a plate
13. Plate of mixed fruit, plate not to exceed 20 cms
Three or more varieties, three of each
14. Gooseberries – plate of five one variety
15. Any other fruit including rhubarb, 3 or 5 one variety
16. Six eggs, any domestic fowl

Hints and tips:

You will need 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, three of any one variety
21. French beans, five of any one variety
22. Salad leaves grown in a pot not to exceed 30 cms diameter
23. Master Gardener. Four different vegetables 3 of each displayed on the bench
24. Any other vegetable, 3 of one variety.
25. Herbs (cut), 5 or more in exhibitor's own container/vase/jug

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 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. Summer Pudding (recipe supplied in this schedule). Pudding will need to be turned out on to a dish and covered with extra sauce and reserved fruit
27. Vanilla fudge, 6 pieces displayed on a plate
28. Five sausage rolls, shortcrust pastry
29. Five savoury muffins on a plate. Muffins to be baked in deep tins or paper cases to a minimum depth of 4cm (1.5 ins)
30. Raspberry jam Swiss roll
31. Jar of jam
32. Jar of chutney made in the last year
33. Bottle of non-alcoholic beverage
34. Bottle of 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 on the jar with date and content.

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' she is listening for.

Do not use shop-bought tin liners.

ARTS AND CRAFTS please state age if under 18

35. A painting
36. Photograph with an amusing caption
37. A pin cushion
38. A knitted or crocheted item
39. A bird home
40. An item in hard materials
41. A piece of origami

NOVELTY SECTION

Novelty cup for Men's and Women's Novelty will be awarded for the overall winner in this category.

42. An animal made from a vegetable
43. Small matchbox filled with as many different items as possible beginning with the letter P

CHILDREN'S SECTION

44. Bowl of floating flower heads
45. Drawing of a family member
46. Flower arrangement in a jam jar
47. Decorated biscuit
48. Insect hotel

CHILDREN'S ART PRIZE

Any interpretation on the title *To be advised*

Stonegate School will be submitting artwork for this class. Entries from children who are not at Stonegate school are most welcome.

49. Reception
50. Key Stage 1 Forms 1 & 2 (AGED 5 – 7)
51. Key Stage 2 Forms 3 & 4 (AGED 7 – 9)
52. Key Stage 2 Forms 5 & 6 (AGED 9 – 11)

RECIPE FOR SUMMER PUDDING FROM DELIA ONLINE (CLASS 26)

Ingredients

Serves 8

225g redcurrants

110g blackcurrants

450g raspberries

7 – 8 slices of white bread from a large loaf, crusts removed

150g golden caster sugar

Preparation Method

1. Lightly butter a one litre pudding basin.
2. Separate redcurrants and blackcurrants from their stalks. Rinse all the fruits and place in a large pan with the sugar. Cook over medium heat for 3 to 5 minutes until the sugar is dissolved and the juices begin to run. Beware of overcooking.
3. Trim one slice of bread to fit the base of the pudding basin and cut 4 slices in half to line the side of the basin, overlapping them at the straight edge with the rounded side down and sealing well by pressing sides together. Fill in any gaps with small pieces of bread so that no juice can get through when you add the fruit.
4. Pour the fruit and the juice in – except for about a cupful – then cover the pudding with the remaining bread and place a small plate or saucer on top. Place a 1.8 kg weight or any other heavy object on top of then and leave in the fridge overnight.
5. Just before serving loosen the pudding and turn out onto a large serving dish. Spoon the reserved fruit and juice all over to soak any bits of bread that still look white.

RULES

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

The Show Committee will appoint Judges and Stewards. 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 for classes 1 – 25 must have been 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.

The Hall must be cleared by 11.00am ready for the Judges. All exhibitors must leave the hall and no-one, except the Stewards, will be re-admitted until the show opens at 2.00pm.

No exhibits may be removed before the presentation of the cups at 2.30pm. Any prize money not claimed by the end of the Show will be treated as a donation.

All disputes and questions not covered by these rules shall be decided by the Flower Show Committee, whose decision shall 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 will incur a surcharge of 50% and the fee will be 60p per class.

STONEGATE FLOWER SHOW 2021 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		52	

Name

Email address.....

Tel

Address

If a child entry, please give age

Completed forms and entry fees **by midday on Thursday, 15th July** to:
 Kate Luckhurst, 7 Limden Close, Stonegate TN5 7EG or The Office,
 Stonegate CE 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.

