



# Seavington Flower Show



At the

Seavington Millennium Hall

On

Saturday 12<sup>th</sup> August 2017

Show open to the public at 2.30pm

Cups presented from 3.30pm

Plants for Sale

Refreshments & Raffle

Free Entry

**Everyone Welcome**

# Flowers

(Division 1)

## Class

1	Roses, best scented, any variety	1 Stem
2	Roses, single specimen bloom	1 Stem
3	Roses, clustered flowered, any variety	1 Stem
4	5 Pansies or Violas, displayed in a tea-cup saucer with the flower heads floating in water	
5	A vase of Annuals, any variety or varieties	3 Stems
6	A vase of mixed Herbaceous Perennials	6 Stems
7	A vase of Herbaceous Perennial flowers, one variety	3 Stems
8	Flowering Shrub	1 Stem
9	Dahlia, one variety	3 Stems
10	Dahlia, mixed varieties	3 Stems
11	Gladioli, decorative, any variety or varieties	3 Stems
12	Gladioli	1 Stem
13	Sweet Peas, any variety or varieties	5 Stems
14	Penstemon, any variety or varieties	3 Stems
15	Foliage Pot Plant	max. 20cm diameter pot
16	Flowering Pot Plant	max. 20cm diameter pot
17	Flower Arrangement, in a teapot	
		Base 40cm x 40cm – no height restriction
18	Flower Arrangement, in a cup & saucer	
		Base 30cm x 30cm – no height restriction
19	Arrangement of Seed Heads	Base 30cm x 30cm – no height restriction
20	Foliage Arrangement	Base 30cm x 30cm – no height restriction

## Competition Guide: Flowers

- Flowers should be staged in an attractive manner (in a close contest, good presentation may swing the balance).
- Flowers should be fresh, free from insects. When a number of specimens in a class are prescribed, they should be as shapely and symmetrical in size and quality as possible.
- Flower stems should, in general, be cut as long as possible.
- Take care that the number of stems entered complies with the number required by the schedule.
- Have a final check and remove any flowers or leaves damaged in transit to the show. It's a good idea to take one or two spares.
- Judges may handle exhibits to check for quality.
- What is an herbaceous perennial? A plant whose growth dies down annually but whose roots or other underground parts survive.

# Vegetables & Fruit

(Division 2)

Plates will be provided

## Class

21	Potatoes	3 White
22	Potatoes	3 Coloured
23	Onions, dressed	3
24	Largest Onion, dressed	
25	Shallots, dressed	5
26	Shallots, pickling, maximum diameter 2.5cm	5
27	Beetroot	3
28	Runner Beans	6
29	Longest Runner Bean	
30	French Beans	6
31	Any vegetable not scheduled in another class	2
32	Courgettes, up to 20cm long	3
33	Arrangement of different Herbs, in water, named	6 maximum
34	Carrots	3
35	Tomatoes	5
36	Tomatoes, cherry type	5
37	Tomatoes, on the vine, some may be green	
38	Trug of mixed vegetables, keep within trug area	
39	Cucumber	2
40	Soft fruit - One plate of soft fruit including calyx max. 250 grams.	

## Competition Guide: Vegetables & Fruit

- Roots should be washed with a sponge or soft cloth, not with a brush which might damage the skin.
- Beets, carrots, parsnips and turnips should have leaves removed so that 75mm (3") of stalk remains, which should be neatly tied.
- Take care that the number of vegetables entered complies with the number required on the schedule. They should be as symmetrical in shape as possible.
- Beans, French - Straight tender pods, seed should be inconspicuous from the outside, intact stalks.
- Beans, Runner – Long slender straight pods with no outward sign of seeds, intact stalks.
- Carrots – Avoid pale coloured specimens and those which are showing green at the top. Select uniform roots of good colour.
- Courgettes – Tender shapely fruits, approx. 100 – 200mm (4 – 6") long and approx. 30 – 35mm (1¼") in diameter. Well matched intact stalks.
- Cucumbers – Any variety. Select uniform vegetables of good colour.
- Onions – Firm bulbs with thin necks. The tops should be tied or whipped using uncoloured raffia and the roots neatly trimmed back to the basal plate.
- Potatoes – Medium uniform size, shapely, clear skinned, eyes few and shallow. Wash with a soft sponge so as not to damage the tender skin.
- Shallots, Pickling – Round, solid with thin neck balanced separately on a dish of sand with necks tied.
- Tomatoes – Firm, well coloured and true to the cultivar. Large beefsteak types should have a minimum diameter of 75mm (3"), medium types approx. 65mm (2½") and cherry or small types generally not exceed 35mm (1½") in diameter. Avoid over ripe fruits or those showing 'greenback'. The calyx and stalk should be fresh and retained.
- Fruit – All fruit should be ripe.
- Judges may handle exhibits, open pods etc. to check for quality.

# Home Baking

(Division 3)

Plates will be provided

## Class

- 41 Homemade Lemon Curd
- 42 Homemade Jam, any variety
- 43 Homemade Marmalade, any variety
- 44 Homemade Chutney
- 45 6 pieces of Fudge, any recipe
- 46 Bakewell Tart, recipe provided in this schedule
- 47 5 Favourite Biscuits – sweet or savoury
- 48 3 Blueberry Muffins, recipe provided in this schedule
- 49 A small loaf – any type of bread
- 50 An individual savoury tart, any recipe

## Competition Guide: Division Three

- Jars should be plain, clean and filled to the top to allow for shrinkage.
- All jars to be labelled with full date. The top can be metal, cellophane or can be covered in material.
- Pickles and Chutney should be at least 2 months old.
- All cakes and savoury bakes to be covered with Clingfilm.
- When a recipe is not provided please list main ingredients on a postcard, to be displayed with your exhibit.

# Childrens' Classes & Craft Classes

(Division 4)

## Class

Age: up to 6 Years

- 51 Item of Jewellery made from Edible Materials
- 52 Floating Flowers Heads in a Dessert Bowl
- 53 4 Chocolate Chip Cookies

Age: 7 – 12 years

- 54 A Miniature Space Garden
- 55 Best Dressed Vegetable
- 56 3 Chocolate Brownies

Age: under 16 years

Photographs may be mounted on a plain paper or card background for wall display

- 57 Photograph – 'Family Pet' no larger than A5
- 58 Design a Mouse Mat no larger than A4

Open: Children & Adult

Photographs may be mounted on a plain paper or card background for wall display

- 59 Photograph, 'Colours in the Garden' no larger than A5
- 60 Photograph, 'Village Life' no larger than A5
- 61 Craft Item, miscellaneous
- 62 Best Dressed Vegetable

# Recipes

## Bakewell Tart

Cake tin needed: Round, 20cm, loose-bottomed tart tin or ceramic flan dish, 2.5cm deep.

### Ingredients

For the pastry

200g Plain flour

2 tbsp Icing sugar

100g Unsalted butter, chilled & cubed

2 Large egg yolks, beaten

To decorate

1 tbsp Icing sugar, sifted

For the filling

6 tbsp Strawberry jam

100g Unsalted butter, softened

125g Caster sugar

3 Large eggs, beaten

½ tsp Almond extract

150g Ground almonds

25g Flaked almonds

### Method

- First, make the pastry. Sift the flour, a pinch of salt and icing sugar into a large mixing bowl. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs. You can also place the ingredients in a food processor and pulse until you get a mixture resembling fine breadcrumbs.
- Stir in half the beaten egg yolks until the mixture starts to come together. Continue to add the remaining egg yolk, adding just enough until it binds into a soft but not sticky dough. You can add some water if the pastry is dry, to make it easier to handle.
- Form the pastry into a flat circular shape then wrap in Clingfilm and chill for half an hour in the fridge.
- Unwrap the pastry and transfer to a lightly floured work surface. Lightly flour a rolling pin and roll the pastry out until it is 3mm thick – roughly the thickness of a pound coin.
- Pick up the pastry with the rolling pin and use to line the tart tin. Trim the edges with a knife. Press well into the corners, using a ball of spare pastry to gently stretch it into place. Chill for another half an hour in the fridge.
- Preheat the oven to 190°C/gas 5. Lightly prick the pastry with a fork to stop it rising. Line with baking parchment and fill with baking beans to help it keep its shape. Place on a baking sheet and bake for 15 minutes. Remove baking beans and parchment and return to the oven for 5 minutes until lightly golden and dry to the touch. Allow to cool, then spread the jam over the pastry.
- Turn the oven down to 180°C/gas 4.
- To make the filling, place the butter and sugar in a bowl and beat together until pale and fluffy. Begin adding the eggs, a little at a time – they could curdle if you add them too fast.
- Add the almond extract and fold in the ground almonds. Spoon the mixture over the jam and level it out with the back of a spoon. Sprinkle over the flaked almonds.
- Return the tart to the baking sheet and place on the middle shelf of the oven for 30 – 35 minutes, or until the filling is golden on top and feels firm in the middle. If the tart seems to be browning too quickly, cover with a sheet of foil. If your oven is uneven, turn once during cooking.
- Remove from the oven, allow to cool slightly, and remove from the tin. If you have baked the tart in a ceramic flan dish it may be presented in that dish for the Flower Show. Dust with icing sugar.



# Recipes

## Blueberry Muffins

Makes: 12 muffins

### Ingredients

For the muffins

200g Plain flour

150g Caster sugar

½ tsp Salt

2 tsp Baking powder

75ml Vegetable oil

1 Egg

75ml Milk

150g Fresh blueberries

For the crumb topping

100g Caster sugar

50g Plain flour

50g Butter, cubed

1½ tsp ground cinnamon

### Method

- Preheat oven to 200°C/gas 6. Grease or line muffin tin with paper bun cases.
- Combine flour, sugar, salt and baking powder.
- Mix the vegetable oil, egg and milk with the flour mixture.
- Fold in the fresh blueberries.
- Fill muffin tins right to the top.
- To make the crumb topping, mix together all the topping ingredients with a fork and the sprinkle over the muffins before baking.
- Bake for 20 to 25 minutes in the preheated oven.

# Rules for Exhibitors

All ADULT exhibitors must live within a 2 mile radius of the parish of Seavington or be a member of Seavington Gardening Club.

Children's classes are open and must be their own work.

All entries of flowers and vegetables must be grown in the exhibitor's own garden or allotments (with the exception of classes 17, 18, 19 & 20).

Pot plants must have been owned by the exhibitor for at least 3 months.

Only one exhibit may be entered in any class.

Joint entries are not permitted.

All exhibits must be staged between 8.00am and 10.00am at Seavington Millennium Hall on Saturday 12<sup>th</sup> August 2017 and not removed until 4.00pm

Exhibitors must provide their own vases.

On all questions regarding the eligibility of an exhibitor the decision of the Gardening Club Committee shall be final.

Please contact Karen Day 01460 249728 with any questions

THE DECISION OF THE INDEPENDENT JUDGES IS FINAL.

## Trophies

For each division on points

For overall winner on points

For Best Floral Exhibit

RSH Grenfell Medal for Best Floral Arrangement

For Winner of the Most Popular Class

Prizes for children's classes

Judging at 10.30am

Awards to be presented

from 3.30pm

## Entry forms and fees to be handed to:

Mr John Tudor, Middlefield, Church Lane, Seavington St Mary

or

Miss Annie Prichard, 2 Winchester Cottages – opposite

The Volunteer

or

Place in the ballot box inside Seavington Village Shop, which is located next to the Millennium Hall.

All entries to be received by **WEDNESDAY 9<sup>TH</sup>  
AUGUST 2017**

**NO** entries will be accepted after this date

The fee for entry is 20p per exhibit (children free for all classes)

Additional Flower Show programmes are available from the Seavington Village Shop.

Seavington Flower Show  
Seavington Millennium Village Hall  
On Saturday 12<sup>th</sup> August 2017

First Name: \_\_\_\_\_

Surname: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone number: \_\_\_\_\_

The fee for entry is 20p per exhibit (children free in all classes)

Flowers (Division 1)		Vegetables & Fruit (Division 2)		Baking (Division 3)		Childrens' classes & Craft classes (Division 4)	
Class	Entries	Class	Entries	Class	Entries	Class	Entries
1		21		41		51	
2		22		42		52	
3		23		43		53	
4		24		44		54	
5		25		45		55	
6		26		46		56	
7		27		47		57	
8		28		48		58	
9		29		49		59	
10		30		50		60	
11		31				61	
12		32				62	
13		33					
14		34					
15		35					
16		36					
17		37					
18		38					
19		39					
20		40					



Total no. of classes entered Division 1	
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Total no. of classes entered Division 2	
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Total no. of classes entered Division 3	
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Total no. of classes entered Division 4	
Total Classes Entered	
Total Fees	