



Seavington Flower Show



At the

Seavington Millennium Hall

On

Saturday 10th August 2019

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 | Hydrangea - any variety | 1 Stem |
| 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. 25cm diameter pot |
| 16 | Flowering Pot Plant | max. 25cm diameter pot |
- 17 **Flower Arrangement** - a hand tied posy suitable for a bridesmaid. Can be presented in water but will be judged out of the water
Space allowed 40cm x 40cm – no height restriction
- 18 **Flower Arrangement** - 'A Riot of Colour'
Space allowed 40cm x 40cm – no height restriction
- 19 **Flower Arrangement** - create an arrangement using a bunch of flowers purchased from a supermarket (maximum spend £5, receipt required as proof of purchase). Additional foliage can be added.
Space allowed 30cm x 30cm – no height restriction

* The judge defines that only plants that have no persistent woody growth above ground through the winter are classed as herbaceous perennial flowers e.g. Delphinium, Lupin and Echinacea. Plants that maintain a woody stem structure above ground through the winter are **not** herbaceous perennial flowers e.g. Penstemon, Fuchsia and Perovskia.

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 and free from insects. When several specimens in a class are prescribed, they should be as shapely, symmetrical and of similar 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. No woody growth remains above ground throughout the winter.

Exhibitors

Following public request it would be useful to know the name of your plant so if you know the name can you please place a label naming it alongside your exhibit.

Vegetables & Fruit

(Division 2)

Plates will be provided

Class

20	Soft fruit - one plate of soft fruit including calyx	250gm maximum
21	Dessert Apples	3
22	Arrangement of different Herbs - in water, varieties to be listed	6 maximum
23	Potatoes	3 White
24	Potatoes	3 Coloured
25	Onions - dressed	3
26	Largest Onion - dressed	
27	Shallots - dressed	5
28	Shallots - pickling, maximum diameter 2.5cm	5
29	Beetroot	3
30	Carrots	3
31	Runner Beans	6
32	Longest Runner Bean	
33	French Beans	6
34	Courgettes - up to 20cm long or round cultivars approximately 75mm in diameter	3
35	Cucumber	2
36	Tomatoes	5
37	Tomatoes - cherry type	5
38	Tomatoes - on the vine, some may be green	
39	Any vegetable not scheduled in another class - grown outdoors	2
40	Any vegetable not scheduled in another class - grown indoors	2
41	Trug of mixed vegetables - keep within trug area	

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

- 42 A Jar of Homemade Jelly - any flavour
- 43 A Jar of Homemade Jam - any flavour
- 44 A Jar of Homemade Marmalade - any flavour
- 45 A Jar of Homemade Chutney - any flavour
- 46 Oat and Raisin Cookies - recipe provided in this schedule
- 47 Iced Apricot Fruit Loaf - recipe provided in this schedule
- 48 3 Chocolate Brownies - own favourite recipe *
- 49 Fruit Pie with top and bottom - any recipe *
- 50 Adult's healthy packed lunch - to include one homemade savoury and sweet item *

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

(Division 4)

Class

Age: 8 Years & under

51 Smallest Leaf & Biggest Leaf

52 Nature Face - create a human or animal face on a paper plate no bigger than 23cm using any plant materials such as flowers, petals, seeds, seed heads, twigs, grasses.

Age: 12 years & under

53 Children's healthy packed lunch - to include one homemade item.

54 Kite Shaped Bird Scarer - for raised bed/small border, using any material but must be attached to a stick/cane no taller than 90cm.

Age: under 16 years

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

55 Photograph, 'A Riot of Colour' no larger than A5

56 Alternative Plant Pot - use any material that is NOT plastic to construct a plant pot up to 20cm diameter, can be decorated and can contain a plant.

Photography & Craft Classes

(Division 5)

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

57 Photograph - 'Brilliant Blue' no larger than A5

58 Photograph - 'The Bountiful Earth' no larger than A5

59 Craft Item - miscellaneous

60 Crafty Chicken - made from recycled materials

Competition Guide: Photography & Craft Classes

- In a close contest, good presentation may swing the balance e.g. a clean, well cut mount may earn an extra point when two photographs are deemed to be tied on points.

A trophy will be awarded for the best exhibit in this section.

Recipes

Oat & Raisin Cookies

100g	Butter	110g	Wholemeal flour
1	Large egg, beaten	½ teaspoon	Bicarbonate of soda
175g	Dark brown soft sugar	½ teaspoon	Salt
200g	Medium Oatmeal	150g	Raisins

Makes about 24 cookies

Pre-heat oven to 180°C, gas mark 4

You will need two large baking sheets, well-greased (or use liners).

Method

- Start by heating the butter in a small saucepan over a low heat, then, when it has melted remove it from the heat and leave it to cool a little before stirring in the beaten egg.
- Now measure the rest of the ingredients into a bowl, pour in the egg-and-butter mixture and stir to a damp crumb mix which holds together.
- Form the crumb into little balls, these will be roughly the size of a walnut. Place them on greased baking sheets, allowing them enough room to spread slightly during the baking process, then press them down a little.
- Bake (one sheet at a time) near the centre of the oven for about 16-18 minutes, by which time the biscuits should feel fairly firm in the centre.
- Leave them to cool a little on the baking sheets before removing them to a cooling rack. Store in an airtight tin.

Recipes

Iced Apricot Fruit Loaf

For the cake

75g	Red or natural glacé cherries	3	Large eggs
175g	Self-raising flour	100g	Butter
100g	Light muscovado sugar	100g	Ready-to-eat dried apricots, chopped
150g	Sultanas		

For the icing

100g	Sifted icing sugar	2	Ready-to-eat dried apricots, chopped
1 to 2 tbsps.	Orange juice (fresh or carton)		

Pre-heat oven to 160°C, gas mark 3

Cake tin needed: 900g loaf tin

Method

This is an easy cake to make using the all in one method. You could use a food processor or stand mixer for this recipe or follow the method below:

- Grease the tin then line the base with non-stick baking parchment.
- Cut the cherries into quarters, place in a sieve and wash under running water. Drain well then dry thoroughly with kitchen paper.
- Break the eggs into a large bowl and then measure in the remaining cake ingredients, including the cherries. Beat well until the mixture is smooth. Turn into the greased cake tin and level the surface.
- Bake for 1 hour 10 minutes or until the cake is golden brown, firm to the touch and shrinking away from the sides of the tin. A fine skewer inserted into the centre of the cake should come out clean.
- Leave to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on a wire rack.
- To make the icing measure the sifted icing sugar into a bowl. Gradually add the orange juice, mixing until it becomes a smooth spreading consistency, then spoon over the top of the cold cake.
- Decorate the cake by sprinkling the chopped apricots across the top.

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).

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 10th August 2019 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

(except craft & photography division which will be awarded to the best exhibit)

For overall winner on points

For Best Floral Exhibit

For Best Fruit or Vegetable Exhibit

RHS Grenfell Medal for Best Floral Arrangement

Prizes for children's classes

Judging at 10.30am

Awards to be presented

from 3.30pm

Entry forms and fees to be handed to:

Mrs Karen Day, 6 The Pheasant, Water Street, Seavington St Mary
or

Mrs Kate Mulligan, 16 Chapel Field, South Petherton
or

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

All entry forms to be received by

WEDNESDAY 7TH AUGUST 2019

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 10th August 2019

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 (Division 4)	
Class	Entries	Class	Entries	Class	Entries	Class	Entries
1		20		42		51	
2		21		43		52	
3		22		44		53	
4		23		45		54	
5		24		46		55	
6		25		47		56	
7		26		48		Total no. of classes entered Division 4	
8		27		49			
9		28		50			
10		29					
11		30					
12		31				Photography & Craft Classes (Division 5)	
13		32				57	
14		33				58	
15		34				59	
16		35				60	
17		36					
18		37					
19		38					
		39					
		40					
		41					
Total no. of classes entered Division 1		Total no. of classes entered Division 2		Total no. of classes entered Division 3		Total no. of classes entered Division 5	
						Total Classes Entered	
						Total Fees	

