



Seavington Flower Show



At the

Seavington Millennium Hall

On

Saturday 11th August 2018

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, using a kitchen utensil | |
| | Space allowed 40cm x 40cm – no height restriction | |
| 18 | Flower Arrangement, using a vegetable as a container | |
| | Space allowed 30cm x 30cm – no height restriction | |
| 19 | Flower Arrangement, a small spray to put on the top of a gift box (to be presented with a wrapped gift box) | |
| | Space allowed 30cm x 30cm – no height restriction | |
| 20 | Flower Arrangement, a buttonhole for the modern groom | |
| | Space allowed 20cm x 20cm – 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 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.

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 or round cultivars approximately 75mm in diameter	3
33	Arrangement of different Herbs, in water, named	6 max
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 A Jar of Homemade Jelly**, any flavour
- 42 A Jar of Homemade Jam**, any flavour
- 43 A Jar of Homemade Marmalade**, any flavour
- 44 A Jar of Homemade Chutney**, any flavour
- 45 3 Ginger Biscuits**, any recipe
- 46 Date & Chocolate Loaf**, recipe provided in this schedule
- 47 3 Almond Macaroons**, recipe provided in this schedule
- 48 Orange Victoria Sandwich**, recipe provided in this schedule
- 49 3 White Rolls**, any recipe
- 50 3 Cheese & Onion Muffins**, recipe provided in this schedule

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 Create a garden picture using buttons, these must feature as the main part of the decoration
- 52 3 Monster Marshmallow Pops – marshmallows on sticks decorated as monsters. Displayed standing up.
- 53 3 Coconut Pyramids, any recipe

Age: 12 years & under

- 54 Make & decorate a birdhouse out of a juice or milk carton
- 55 5 Flowers made from paper, displayed in a vase
- 56 3 Almond Macaroons, recipe provided in this schedule

Age: under 16 years

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

- 57 Photograph – 'Garden Selfie' no larger than A5
 - 58 Make & decorate a vehicle using an egg box as the main part of the vehicle, it can be motorised (optional)
-

Photography & Craft Classes

(Division 5)

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

- 59 Photograph, 'The Colour Red' no larger than A5
- 60 Photograph, 'Seasons' no larger than A5
- 61 Craft Item, miscellaneous

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

Recipes

Date & Chocolate Loaf

Cake tin needed: 900g (2lb) loaf tin

Ingredients

200g stoned dried dates	40g soft brown sugar
150ml boiling water	1 level tsp baking powder
150g plain chocolate (39% cocoa solids)	1 level tsp bicarbonate of soda
40g butter, softened	1 large egg
100g Brazil or Hazelnuts	150ml milk
225g plain flour	demerara sugar, for sprinkling

Method

- Preheat the oven to 180°C/Fan 160°C /gas 4. Grease the tin then line the base with non-stick baking parchment
- Roughly chop the dates, place in a small bowl and pour over the boiling water. Leave to soak for 30 minutes.
- Break up the chocolate and melt with the butter in a small bowl, set over a pan of simmering water, stirring occasionally.
- Roughly chop the Brazil nuts and reserve approximately 2 tablespoons to use for decoration.
- Mix together the flour, caster sugar, baking powder and bicarbonate of soda. In a separate bowl, mix together the egg and milk and then beat this into the dry ingredients. Then add the nuts, dates and their soaking liquid, and the chocolate mixture.
- Spoon into the prepared tin, level the surface and sprinkle over the reserved nuts along with the demerara sugar.
- Bake for about 1¼ hours or until a skewer inserted into the centre comes out clean. Cover loosely with foil towards the end of the cooking time if the cake is becoming too brown. Leave to cool in the tin for 10 minutes before turning out. Peel off the parchment and finish cooling on a wire rack.

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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 entries to be received by **WEDNESDAY 8TH
AUGUST 2018**

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.

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 11th August 2018 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

RHS 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

Seavington Flower Show
Seavington Millennium Village Hall
On Saturday 11th August 2018

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)		Children's 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		Total no. Of Classes Entered Division 4	
10		30		50			
11		31				Photography & Craft Classes (Division 5)	
12		32					
13		33				59	
14		34				60	
15		35				61	
16		36					
17		37					
18		38					
19		39					
20		40					
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	

