

SHEPTON BEAUCHAMP VILLAGE HALL

Open Show of Flowers, Fruit, Vegetables & Craft **Saturday 18th July 2015**

Show Opens – 2pm
Presentation of Cups – 3pm
Auction of Produce – 3.15pm
Raffle

Conditions

1. Entries to be received by Shepton Stores together with the entrance fee
**NO LATER THAN TUESDAY 14th JULY. NO LATE ENTRIES
WILL BE ACCEPTED AFTER THIS DATE.**
2. All horticultural exhibits to be grown by exhibitors, except for classes 12-17.
3. No exhibitor shall make more than one entry in each class.
4. All exhibits to be staged from 9am – 11am.
5. The judges' decision is final and they have the power to withhold or modify any prize.
6. No exhibits to be removed before presentation of cups at 3pm.

**Schedules to be returned to Shepton Stores,
closing date Tuesday 14th July**

ENTRANCE FEE, ALL CLASSES: 25p

PRIZES: 1st 40p, 2nd 30p, 3rd 20p (Childrens entries only)

A FLOWER SECTION

1. One vase of 7 sweet peas
2. One vase of 5 roses
3. One vase of 5 pinks (any variety)
4. One vase of 8 mixed dahlias (any variety)
5. One vase of 4 gladioli
6. One specimen rose
7. One vase of any other flowers (5 stems)

Classes 8-11 to have been in exhibitor's possession for at least 3 months

8. One single cactus or succulent (pot 20cms max)
9. One flowering pot plant
10. One foliage plant
11. One potted orchid

B FLORAL EXHIBITS

12. Petite exhibit (over 10cms but less than 25cms any dimension – height, width, depth)
13. Miniature exhibit (up to 10cms in any dimension)
14. Foliage arrangement – to be viewed from the front (not exceeding 30cms)
15. An arrangement using 3 types of flowers and 5 types of leaves
16. An arrangement in a recycled container
17. A 'cake' of flowers

C VEGETABLE SECTION

18. 4 potatoes
19. 4 carrots
20. 3 beetroot
21. 4 tomatoes
22. cherry tomatoes on the truss
23. 4 runner beans
24. Longest runner bean
25. 4 onions
26. Largest onion
27. Dish of 5 shallots
28. 2 cauliflowers
29. Peas – 6 pods
30. broad beans – 5 pods
31. 2 lettuce – any variety
32. Any other vegetable

D FRUIT SECTION

33. Dish of 7 gooseberries
34. Dish of 10 raspberries with stalks attached
35. Dish of 9 loganberries
36. 3 sticks of rhubarb (trimmed)
37. Any other fruit

E DRINKS SECTION – TO BE HOMEMADE BY ENTRANT

38. 1 bottle of sloe gin
39. 1 bottle of white wine
40. 1 bottle of red wine
41. 1 bottle of any other alcoholic beverage
42. 1 bottle of cordial

F JAM AND COOKING SECTION - (No screw tops, see through covers only)

43. 1 jar of chutney
44. 1 jar of jam
45. 1 jar of lemon curd
46. 1 jar of marmalade
47. 1 jar of jelly
48. Victoria Sponge (using supplied recipe)
49. Loaf of white bread – cob 400gms
50. Tea for Two - on a cake stand
51. Decorated Novelty/Celebration Cake (judged on decoration only)

G CRAFTWORK BY ENTRANT

52. A hand knitted item
53. A homemade apron
54. A crochet item
55. A piece of stitchwork
56. A photograph 'SPORTS' (A5 size/21cms x 15cms max)
57. A photograph 'CLOUDS' (A5 size/21cms x 15cms max)
58. Any painting (max 60cms) no signature or identifying marks to be visible
59. Any drawing (max 60cms) no signature or identifying marks to be visible
60. You've made it, let's see it! – Any other piece of handmade craftwork

H TEEN SECTION (13-17 years)

61. Piece of craftwork
62. 3 cupcakes
63. A photograph taken by you (16 x 11 cms max)
64. Bag made from any material

I CHILDREN'S COMPETITION

MUST BE ENTIRELY THEIR OWN WORK

*Age groups: (a) 4 years and under, (b) 5-6 years,
(c) 7-9 years, (d) 10-12 years*

65. Decorate a pebble
66. Make a pasta picture on A4 size paper or card
67. 3 decorated fairy cakes (judged on decoration only)
68. A summer holiday in a shoe box

Victoria Sponge (Recipe to use for Section F.48)

Cake Ingredients

150g/6oz margarine
150g/6oz caster sugar
150g/6oz self-raising flour
3 eggs

Icing Ingredients

50g/2oz butter
100g/4oz sieved icing sugar

Strawberry jam

Oven temp 350°F, 180°C or mark 4
2 x 18cm/7" sandwich cake tins

Cake

Cream margarine and sugar until light and fluffy.
Beat in eggs one at a time, adding a little flour with each.
Gently fold in remaining flour.
Place mixture into greased 18cm/7" sandwich tins
Bake in a moderate oven 180°C/350°F/mark 4 for 20-25 minutes
Turn out onto a wire rack and allow to cool.

Icing

Cream butter, gradually add sieved icing sugar.

Sandwich sponges together with jam and butter cream.
Sieve icing sugar over the top of the cake.

Entry forms to be received by Shepton Stores
together with entry fees

NOT LATER THAN TUESDAY 14th JULY

Exhibitor's Name _____

Child/Teen Age _____

Telephone No _____

Class Number	Fee	Class Number	Fee	Class Number	Fee	Class Number	Fee

Total payable _____

Please tick box if this is the first time you have entered the
flower show