

73rd ASHILL FLOWER SHOW

Saturday 7th August 2021

To be held in the Village Hall

RULES

- 1 Only ONE entry per class per person.
 - 2 Entry fee: Adults 20p per entry (children free).
 - 3 Entry forms, together with fees, in a sealed envelope to Mrs Helen Gibson, Honeywell House, Ashill, by 5.00 pm on Wednesday August 4th.
 - 4 Prizes will be awarded to 1st (£1), 2nd (50p) and 3rd (30p) for classes 1 to 53 and 1st (50p), 2nd (30p) and 3rd (20p) for classes 54 to 63.
 - 5 **Entries may be staged on Friday between 7.00 and 8.00 pm and on Saturday between 8.00 and 9.45 am (no later).**
 - 6 Plates, containers to be supplied by the competitor.
 - 7 All produce and flowers, with the exception of those used for floral arrangements, must be grown by the exhibitor.
 - 8 The show will open at 2.30 pm. Entrance: 50p on the door (children free).
 - 9 No exhibit to be removed before 4.00 pm.
 - 10 Presentation of prizes at 3.30 pm:
 - The Edwards Rose Bowl to the overall winner in classes 1 to 53
 - The Tidball Shield to the overall winner in the Children's Section
 - The Mollie Tucker Trophy to the winner of the Flower Section
 - The Retter Cup to the winner of the Best Single Rose
 - The Frank Clarke Trophy to the winner of the Fruit and Vegetable Section
 - The Quick Plate to the winner of the Cookery and House Crafts Section.
- In the event of a tie the Prize will be awarded to the person with the highest number of 1st places.
- 11 The judges may withhold prizes where entries do not appear to be of sufficient merit.
 - 12 The decision of the judges is final.

The judges of the show are: Mr Tony Retter, Mrs Linda May, Mrs Alison Chappell, Mrs Margaret Stacey

ENTRY FORM OVERLEAF

Give It A Go!

If you've never entered a flower show, why not have a try?

Sometimes a class will have only a few entries giving you a good chance of a winning a prize!

If you don't enter this time come along at 2.30 pm to see the exhibits.

It might give you inspiration for next year or you can simply

enjoy an afternoon tea.

Extra schedules are available from Mrs Helen Gibson, Honeywell House,
Ashill

Tips for Participants

If you've never entered before don't be deterred. The show is primarily intended to be a bit of fun for everyone and we don't require Chelsea Flower Show standards or exhaustive knowledge of the RHS Show Handbook! These notes should, however, give you some pointers and help you prepare for show day.

Vegetables and fruit

Entries should be as identical as possible in size, shape, and colour.

Wash all root vegetables gently but do not scrub.

Onions, shallots - Do not overskin to reveal ridges and white flesh near roots. Neatly trim roots. Leave short length of top turned over and neatly tied or taped. Setting them on sand on a plate can help them stand upright.

Beetroot/Carrots - should be trimmed, leaving to no more than 7.5cm (3") of stalk

Tomatoes - Should be shown with the calyx attached.

Cookery/Craft

Sweet items should be displayed on a fancy doyley.

Jams and marmalades should be labelled correctly, i.e., the type of fruit and the exact date of when they were made.

Covers for vinegar preserves must prevent evaporation so cellophane is not suitable.

Suitable covers are tight fitting twist tops with protection on the inside surface.

Jars, bottles, and their tops should not carry any trade names, always paint over them.

All food exhibits should be covered, in a clear bag if possible.

Floral Art

When the term "exhibit" is used - accessories are allowed.

Don't worry if your produce is not perfect- enter it anyway; you may be lucky, and anyway it's the taking part that counts. *GOOD LUCK*

C L A S S E S

VEGETABLES AND FRUIT

- 1 Four Runner Beans
- 2 Four French Beans
- 3 Longest stick of Rhubarb
- 4 Four Potatoes
- 5 Three Onions from Sets - trimmed
- 6 Five Shallots - trimmed
- 7 Two Peppers
- 8 Three Chillies
- 9 Four Cherry Tomatoes
- 10 Four other Tomatoes
- 11 Three Beetroot
- 12 One Cucumber
- 13 Three Carrots
- 14 Three Courgettes
- 15 A display of four varieties of Vegetables - in a shallow box not exceeding 60cmx60cm (24"x24")
- 16 Four different Culinary Herbs
- 17 Small bowlful (min 5" diameter) of Fruit (One Variety)
- 18 Wonkiest/misshapen vegetable

COOKERY AND HOUSE CRAFTS

- 19 Shortbread (Recipe) - **MEN ONLY**
- 20 Apple Pie
- 21 7" (18cm) Classic Victoria sponge. (Jam Filling, dusted with caster sugar)
- 22 Banana Cake (own recipe)
- 23 Five Ginger Oat Crunch Biscuits (recipe)
- 24 Five Cheese Muffins (recipe)
- 25 One Meat and Vegetable Pasty
- 26 6 Hens Eggs
- 27 Loaf of Bread - any (not made in a bread maker)
- 28 Jar of Lemon Curd (min 12oz jar)
- 29 Jar of Soft Fruit Jam (min 12oz jar)
- 30 Jar of Marmalade (min 12oz jar)
- 31 Jar of Chutney (min 12oz jar)
- 32 Bottle of flavoured Spirit (Screw Top)
- 33 Mounted Photograph - "Blossom" Max 7"x5". NOT Framed
- 34 Mounted Photograph - "Devon Landscape" Max 7"x5". NOT Framed
- 35 Handmade Wedding Invitation
- 36 1 Metre of homemade bunting

FLOWERS AND FLORAL ART

- 37 A potted Geranium (Pelargonium)
Not to exceed 10 litre pot
- 38 Six Sweet Peas (not perennial)
- 39 One Single Bloom Rose
- 40 Three Roses - Hybrid Tea
- 41 Three Stems of any other rose (one variety)
- 42 Four different Annuals
- 43 Four different Perennials
- 44 Three Ball Dahlias
- 45 Three Cacti or Semi-Cacti Dahlias
- 46 Three Decorative Dahlias
- 47 Three stems of Flowering Shrub (one variety)
- 48 Four Pansies
- 49 One Specimen Gladioli
- 50 Jug of Flowers for Kitchen worktop (NO oasis to be used)
- 51 "Tokyo Olympics 2021" -An Exhibit not exceeding 60cmx60cm. Height unlimited
- 52 Rainbow of flowers - An Exhibit not exceeding 60cm x 60cm. Height unlimited
- 53 A Corsage

CHILDRENS CLASSES ON NEXT PAGE

3 to 7 YEARS

- 54 Decorate four digestive biscuits
- 55 Grow your own cress head
- 56 A paper flag (A4)
- 57 A painting of a flower (A4)
- 58 An edible necklace

8 to 14 YEARS

- 59 4 Chocolate chip cookies
- 60 Tied posy in a jam jar
- 61 Miniature garden on a plate using natural resources
- 62 Sprouting vegetable top
- 63 A picture made from seeds and lentils

RECIPES

SHORTBREAD

175g (6oz) plain flour
50g (2oz) caster sugar

110g (4oz) butter

Preheat the oven to 150c/300f/Gas mark 2. Blend all ingredients together until the mixture resembles breadcrumbs. Press into a 20.5cm/8" round tin and cook for 40 minutes. (The shortbread should be very pale in colour). Sprinkle with sugar and cut into eight pieces as you remove it from the oven. Allow to cool in the tin.

GINGER OAT CRUNCH BISCUITS

150g (5½oz) butter, diced if cold
1 tbsp. golden syrup
175g (6oz) granulated sugar
75g (2 1/3oz) self-raising flour

50g (1¾oz) semolina
100g (3½oz) porridge Oats (standard or Jumbo)
2 teaspoon Ground Ginger

Preheat the oven to 180c/160c Fan/Gas 4. Line 3-4 baking trays with baking paper or silicone mats, or line 2 trays and cook in batches. Measure the butter, golden syrup and sugar into a large saucepan. Heat gently until the sugar is dissolved and everything is well combined. Remove from the heat and add the flour, semolina, oats and ginger. Stir until well incorporated then tip onto a baking tray, flatten out and leave to cool for 10 mins. Scoop up teaspoonfuls of the mixture (which will be quite crumbly and buttery) and roll into 36 little balls. Place on the prepared baking trays, well-spaced apart and push down slightly to flatten. Bake for about 15 mins or until lightly golden-brown. Leave to cool on the baking trays, and then store in an airtight container when completely cold.

CHEESY MUFFINS

275g (10oz) self-raising flour
50g (2oz) butter, melted
75g (3oz) Gruyere cheese, grated.
75g 3oz) pitted black olives, chopped

1tsp baking powder
1 large egg, beaten
bunch of basil, leaves only, chopped
2 tbsp sun-dried tomato paste

½ tsp salt
250ml milk

Preheat the oven 200c/180 fan/Gas mark 6 and line a 12-hole muffin tin with muffin cases. Measure the flour, baking powder, and salt into a large bowl. Mix the butter, egg and milk together in a jug. Add the cheese, basil and olives to the bowl of dry ingredients and mix well. Pour in wet ingredients and gently stir everything together using a fork. Loosely swirl in the sun-dried tomato paste to give a rippled effect through the batter. Divide the mixture between the cases and bake in the oven for 18-20 minutes, or until well risen and lightly golden brown.

2021 ASHILL FLOWER SHOW
ENTRY FORM

ENTRY FEES: 20p per Entry
Classes 54 to 63 - FREE

I wish to enter Classes as marked below

1 entry form per person please

NAME

ADDRESS

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Age (relates to classes 54 to 63 only)

To be completed and returned with the appropriate entry

Amount enclosed (Fee of 20p per class) by

WEDNESDAY 4th AUGUST

To: Mrs Helen Gibson, Honeywell House, Ashill