

NYNEHEAD GARDEN CLUB

SATURDAY 10 AUGUST 2024

NYNEHEAD VILLAGE HALL

ADMISSION FREE

SHOW OPENS AT 2.00 P.M.

PRIZE GIVING
AND RAFFLE DRAWN AT 3.30 P.M.

REFRESHMENTS AVAILABLE

SCHEDULE OF CLASSES AND FEES

CLOSING DATE FOR ENTRIES

WEDNESDAY 7 AUGUST – NO LATER THAN 7 PM

Nynehead Garden Club

Show Schedule and Entry Form

Show date - 10 August 2024

**Completed entry forms plus appropriate fees must be received by Wednesday
7 August 2024 no later than 7.00 pm**

Completed entry forms and entry fees should be sent/delivered to:

**Gordon Stead
Wimble Barn
Nynehead
TA21 0BJ**

or

**Bob Foster & Olivia Clabburn
Langdale
East Nynehead
TA21 0DD**

CUPS

Best Vegetable - The Prior Shield
Best Fruit – The Hargreaves Shield
Best Rose – The Rose Cup
Most Cookery Points – The Too Good Cup
Most Points in Show – The Nynehead Court Cup
Most Points, Young People – Trophy (given to keep)
Best Flower – The Shepherd Cup
Most Points in Handicraft - Shield
Spud in Bucket – Mervin Hooper Shield

Section 1 – Vegetables

See Rule 4

Class:

1. French beans - dish of 6
2. Runner beans - dish of 6
3. Potatoes, white - dish of 5
4. Potatoes, coloured - dish of 5
5. Lettuce - 2 heads, any variety
6. Cabbage - 1 head, any variety
7. Courgettes – long - dish of 3 (4" – 8" / 10 – 20cm)
8. Courgettes – round - dish of 3 (3" / 7.5cm dia.)
9. Fresh herbs - collection of 5, labelled (In useable condition.)
10. Shallots - dish of 6
11. Onions, white - group of 3
12. Onions, red - group of 3
13. Marrows - matched pair (Max. length 15" / 38cm)
14. Tomatoes - dish of 6 (Fruits should be ripe)
15. Tomatoes, cherry type - one complete string (Fruits should be ripe)
16. Cucumbers - matched pair
17. Carrots - dish of 6
18. Parsnips – group of 3
19. Beetroot - group of 3
20. A display of five different kinds of fruit or vegetables in standard seed tray
(15" x 9" / 38 X 23cm)
21. Any other vegetable not listed above (e.g. leek, cauliflower, spring onions etc.)

Section 2 – ‘Fun’ Vegetables

(NOTE: Classes 22 – 26 count as one point only for prizes)

22. Single onion greatest circumference
23. Longest runner bean
24. Biggest marrow
25. Largest pumpkin
26. Longest parsnip

Section 3 – Fruit **See Rule 4**

27. Dessert apples - dish of 3
28. Cooking apples - dish of 3
29. Plums - dish of 12
30. Blackberries - dish of 20
31. Raspberries - dish of 20
32. Any other fruit (e.g. gooseberries, blueberries etc)

Section 4 – Flowers

33. Gladioli - vase of 3, any colour
34. Fuchsia in pot - pot not exceeding 10in / 25cm internal diameter
35. Roses, floribunda - one vase, 3 multi-headed sprays, any variety and colour/s
36. Roses, hybrid tea - one vase, 3 single blooms, any variety and colour/s
37. Rose - one bloom in a vase
38. Vase of any 3 types of flowers raised from seed during the preceding six months
39. Herbaceous Perennial flowers, one vase, 3 stems, one kind, any colour/s
40. Pot plant - flowering (excluding fuchsias) - pot not exceeding 8in / 20cm internal diameter – See Rule 3
41. Clematis - one bloom
42. Pot plant – foliage - pot not exceeding 8in / 20cm internal diameter – See Rule 3
43. Dahlias - any cultivar (variety), vase of 5 stems
44. One Cactus or Succulent in pot - pot not exceeding 10in / 25.5cm internal diameter –
See Rule 3
45. One vase of flowering shrubs (excluding roses) - 3 kinds
46. One vase of foliage shrubs - 3 kinds
47. Hydrangea – vase of 3 stems - any colour – See Rule 3

Section 5 - Floral Art

48. A Carnivorous Plant
49. A posy for a Presentation – not exceeding 6" x 6" / 15 x 15cm (No height restriction)
Display in a glass.
50. An arrangement of 5 blooms, foliage allowed
51. Recycled container of plant or flowers max 24" wide
52. A hanging basket, 16" diam. Max (41 cm)

Section 6 - Cookery

All cooked items must be covered with cling film by the entrant (Rule 5)

53. Cheese straws - dish of 8
54. Lemon curd - small jar
55. Lemon Drizzle cake – (see recipe after section 9)
56. Chutney – over 12oz
57. Homemade loaf of bread
58. Cheese scones - dish of 6
59. Orange Marmalade - over 12oz
60. Shortbread – dish of 6
61. Jelly - any variety - under 8oz
62. Victoria sandwich. (3 hens eggs – Raspberry jam filling – Caster sugar topping)
63. Jam -any variety - over 12oz
64. 6 cupcakes
65. 6 Eggs, presented on a plate/dish. NB: One egg will be broken by Judges.
66. Homemade cordial – any size
67. Homemade flavoured spirit bottle - any size (ie Gin/Vodka)

Section 7- Handicrafts

Items must not have been exhibited in previous Nynehead shows

68. Item made from recycled materials or upcycled
69. Handmade shopping bag – using recycled materials
70. An item of embroidery, tapestry, or cross stitch
71. Four handmade coasters
72. Bookmark – any medium
73. A Photograph, subject – A Bridge (up to A4)
74. A Photograph, subject – Working Animals (up to A4)
75. An item in any other hard medium (e.g. ceramic, metal, wood or lino cut) – state medium
76. A handmade card for any occasion – A5 size

Section 8 - Young People

Age of the entrant must be stated as this will be taken into account by the judges.

Ages will be grouped as: up to 11 years and 11-16 years.

UP TO 11 YEARS

- 77. Animal made from Lego
- 78. A painted pebble
- 79. Decorated paper plate

11 TO 16 YEARS

- 80. Car made from Lego
- 81. Spaceship made from junk
- 82. Photo of a Pet

Section 9 – Family Class

- 83. Heaviest Potato crop in a bucket (Bucket & potato supplied – Contact Gordon Stead) **Entry fee £1**

Class 55 - Lemon Drizzle Cake - Recipe

225g unsalted butter, softened	For the drizzle topping
225g caster sugar	85g caster sugar
225g self-raising flour	1½ lemons, juiced
4 eggs	
1 lemon zested	

Cooking time: 45 minutes

Oven setting: 180C / 160C fan/ gas mark 4, preheated oven

Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through. Sift in the self-raising flour, then add the lemon zest and mix until well combined. Line a loaf tin (8x21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean. While the cake is cooling in its tin, mix together the lemon juice and caster sugar to make a drizzle. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely crisp topping. Leave in the tin until completely cool.

NB: There will be a “mistakes” table for your disasters! Flat cakes, brick like bread, odd shaped veg etc. etc.

SHOW PREPARATION TIPS

The following tips are to help you prepare your exhibits for the show. They are not meant to be a complete guide.

Section 1 - Vegetables

Care should be taken when lifting and washing root vegetables, making sure that no damage is caused to the skins.

Peas and beans **must** be exhibited with stalks.

Onions should not be over skinned and tops should be tied down.

Beetroot and carrots should have 3in / 7.5cm of stalk.

Section 3 - Fruit

Fruit should be exhibited with stalks and the 'bloom' should not be spoiled.

Section 4 - Flowers

Foliage should be healthy, particularly on roses and pot plants.

Section 6 - Cookery

All preserves must be labelled and covered.

Cooked items must be covered with a clear covering, ie cling film.

NOTE: All entrants should read the rules carefully. Failure to adhere to the rules will result in the entry being disqualified by the judge, and as such the entry card will be endorsed NAS (not as schedule.)

If you require clarification of the rules, a copy of the RHS guidelines for showing is available – please contact Gordon Stead.

JUDGES

Fruit & Vegetables – Bill Jones

Flowers & Floral Art – Dr F E Burroughes

Cookery – Christine Wombwell

Handicraft & Young People – Andrea Stout

Schedules and entry forms are obtainable from: Gordon Stead, Wimble Barn
Hornshay Farm, Nynhead, TA21 0BJ. Tel: 07818 003385

Completed entry forms together with appropriate fees must be received by
Wednesday 7 August 2024 no later than 7.00 pm

NO ENTRIES WILL BE ACCEPTED AFTER THESE DEADLINES

RULES

1. The Hall will be open to receive exhibits from 8.30 am on 10 August.
2. Staging of entries **must be completed by 10a.m.**
3. Exhibits in sections 1 and 2 (Vegetables), 3 (Fruit), and 4 (Flowers), must have been grown by the exhibitor. Pot plants must have been in the exhibitor's own care for at least six months. In all other sections the exhibit must be the exhibitor's own work.
4. Fruit and vegetables must be exhibited on paper plates supplied by the entrant.
5. All cooked items (Section 6 - Cookery) must be covered with cling film.
6. Exhibitors are restricted to one entry per class in Sections 1 to 6.
7. Classes 73 and 74 - Photographic entries to be prints, colour or black and white. Prints can be mounted or unmounted but NOT framed under glass.
8. All preserves must have neat labels and tidy jam pot covers
9. All exhibits must remain staged until 3.30pm
10. Vases, containers, dishes etc are to be provided by the exhibitor.
11. The organisers will NOT accept responsibility for damage, loss or injury to persons or property arising out of or in connection with the Show. All reasonable care will be taken.
12. All judging will be in accordance with the rules of the Royal Horticultural Society where appropriate.
13. All entries in Classes 77 to 82 (Young People) must have the age of the entrant displayed which will be taken into account by the judges.
14. Classes 40,42 and 44 must not have been entered before in Nynhead Shows.

Eligible only to persons living within a ten-mile radius of Nynhead, Wellington, Somerset.

Fees: Classes 1 to 76- 35p per class
 Young Peoples classes 77 – 82 (Age 16 and under) - 10p per class

Name of Exhibitor: _____ Age: _____
 (Classes 77 to 82 only)

Address: _____
 _____ Tel: _____

AMOUNT ENCLOSED

£

One name per form please

Please indicate which class/es you intend to enter by circling the relevant number/s

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83							

Classes 77 - 82 - Please state age at top of form for shaded boxes

POTATO IN A BUCKET - class 83 prepaid