

# 74th ASHILL FLOWER SHOW

## Saturday 6th August 2022

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 3rd.
  - 4 Prizes will be awarded to 1<sup>st</sup> (£1), 2<sup>nd</sup> (50p) and 3<sup>rd</sup> (30p) for classes 1 to 53 and 1<sup>st</sup> (50p), 2<sup>nd</sup> (30p) and 3<sup>rd</sup> (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: £1 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 1<sup>st</sup> 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 winning a prize! Read 'tips for participants' it may help you with your presentation

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 or from Greta Edwards at Courtfield, behind the Church,

## 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.

\*\*\*\*Spud in a Tub ~ Grow a potato in a maximum 40cm pot. Do NOT dig up yourself. Bring the container intact. The winner will be the heaviest crop.

### Cookery/Craft

Sweet items should be displayed on a fancy doyley. These are available at the hall

Savoury Items should NOT be displayed on a doyley.

\*\*\*\*\*Eggs should be exhibited on a plate with either hay or sawdust as an optional extra.

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. Clingfilm will be available in the Hall.

### Floral Art

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

\*\*\*\*\*Hybrid tea roses appear as a single blossom on a long stem

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

Items marked \* see "Tips" on the previous page for advice on how to prepare your entries

## C L A S S E S

### VEGETABLES AND FRUIT

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

### COOKERY AND HOUSE CRAFTS

- |    |  |    |   |
|----|--|----|---|
| 19 | Five Fruit Scones (Recipe) - <b>MEN ONLY</b>                     | 28 | Jar of Lemon Curd (min 12oz jar) *^                 |
| 20 | Bakewell Tart  | 29 | Jar of Soft Fruit Jam (min 12oz jar)*^              |
| 21 | Classic Victoria sponge. (Jam Filling, dusted with caster sugar) | 30 | Jar of Marmalade (min 12oz jar) *^                  |
| 22 | Carrot Cake, frosted   | 31 | Jar of Chutney (min 12oz jar) *^                    |
| 23 | Five chocolate chip cookies (recipe)                             | 32 | Bottle of flavoured Spirit* (no corks)*^            |
| 24 | Five Cheese Straws   | 33 | Bottle of Fruit Cordial* (no corks) *^              |
| 25 | Three Savoury Pin Wheels (recipe)                                | 34 | Mounted Photograph - "Ashill" Max 7"x5". NOT Framed |
| 26 | Six Hens Eggs*****   | 35 | Handmade Greetings Card                             |
| 27 | Loaf of Bread - any (not made in a bread maker)                  | 36 | Length homemade Jubilee bunting                     |

### FLOWERS AND FLORAL ART

- |    |   |    |   |
|----|---|----|---|
| 37 | A Flowering Pot Plant                       | 47 | Three stems of Flowering Shrub (one variety)                              |
| 38 | Six Sweet Peas (not perennial)              | 48 | Four Pansies  |
| 39 | One Single Bloom Rose                       | 49 | One Specimen Gladioli   |
| 40 | Three Roses - Hybrid Tea*****               | 50 | Jug of Flowers for Kitchen worktop (NO oasis to be used)                  |
| 41 | Three Stems of any other rose (one variety) | 51 | "Platinum Jubilee" -An Exhibit* not exceeding 60cmx60cm. Height unlimited |
| 42 | Four different Annuals                      | 52 | Summer Wreath   |
| 43 | Four different Perennials                   | 53 | A Corsage   |
| 44 | Three Ball Dahlias                          |    |   |
| 45 | Three Cacti or Semi-Cacti Dahlias           |    |   |
| 46 | Three Decorative Dahlias                    |    |   |

**CHILDRENS CLASSES ON NEXT PAGE**

### 3 to 7 YEARS

- 54 Four Rice Crispie Cakes
- 55 Decorated Mud Pie
- 56 A Royal Flag (A4)
- 57 Lego Queen
- 58 A Crown made from recycled materials

### 8 to 14 YEARS

- 59 4 Chocolate Brownies
- 60 Flowers in a re-cycled container
- 61 Sunflower Head
- 62 Decorated plant pot not exceeding 20cm
- 63 Visit Devon Poster, A4, any medium

## RECIPES

### FRUIT SCONES (Men only)

225g (8oz) Self-raising flour                      50g (2oz) Butter or margarine                      50g (2oz) Sultanas  
25g (1oz) Caster Sugar                      1 egg beaten with 100ml (3½ fl oz) Milk reserving a little to brush tops

Preheat the oven to Fan 200°C/Conventional 220°C/Gas 7 and grease a baking tray. Rub in fat and flour, stir in sugar and sultanas and the milk and egg leaving a little to brush the tops. Knead lightly on a floured surface and roll out 2.5cm (1 inch) in thickness and cut into 6.5cm (2½ inch) rounds. Makes 6 scones in all. Arrange on a baking sheet, brush the tops and bake for 10-15 mins or until golden brown.

### CHOCOLATE CHIP COOKIES

150g (5oz) Self Raising Flour                      25g (1oz) Cocoa Powder  
110g (4oz) Butter or Margarine                      75g (3oz) Soft Brown Sugar  
2 Tablespoons Golden Syrup                      110g (4oz) Chocolate Chips  
2 tablespoons Milk

Preheat the oven to Fan 160°C/Gas 4/Conventional 180°C. Grease or Line 2 baking trays with baking paper or silicone mats. Sift the Flour and Cocoa together. Cream Fat and Sugar until light and fluffy. Stir in the syrup, flour, cocoa, chocolate chips and milk and mix well. Place spoonful of the mixture on the prepared trays, flatten slightly and bake for 15-20 minutes. Leave to cool for a couple of minutes, then place cookies on a rack to cool.

### SAVOURY PIN WHEEL

225g (8oz) plain flour, plus extra to dust  
100g (3½oz) margarine/spread (olive based is ideal) chilled and diced, plus extra for greasing  
3 tablespoons sundried tomato paste                      1 teaspoon dried oregano  
40g (1½oz) Cheddar Cheese, grated                      1 egg, beaten

Sift the flour into a bowl, add the spread and rub together with your fingertips until the mixture has the consistency of fine breadcrumbs.

Add 3-4 tablespoons of cold water and stir with a wooden spoon until the mixture begins to come together. On a work surface, lightly dusted with flour, combine to form a smooth pastry. Wrap the pastry in clingfilm and chill in the fridge for 30 minutes.

Roll out the pastry on a piece of non-stick baking paper to a 24×30cm rectangle. Trim to straighten the edges. Spread the sundried tomato paste, leaving a 1cm border. Scatter over the cheese and ½ tsp oregano. Starting from one of the short ends, tightly roll up the pastry to make a long cylinder. Freeze for 10 mins.

Preheat the oven Fan 180°C/Gas mark 6 and lightly grease 2 baking sheets.

With a sharp knife cut the pastry in 16 round slices. Divide between the sheets, shaping back into circles if they lose their shape. Brush with the beaten egg and sprinkle the remaining ½ tsp oregano. Bake for 14-18 minutes, until cooked through and golden. Serve warm or cooled to room temperature.

2022 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 .....

.....

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 3rd AUGUST**

To: Mrs Helen Gibson, Honeywell House, Ashill