****

**Whimple Flower**

**& Craft Show**

**8th August 2015**

Schedule and entry form

62nd Annual show

Victory Hall, Whimple

Show opens at 2.15pm - Entrance £1.00 (Members & children free)



Prize giving at 4.30pm

Whimple VPA Committee

Chairman Paul Wilson 822744

Vice Chairman Doreen Staddon 823594

Secretary Paul Wilson 822744

Treasurer Branco Love 822006

Show Secretary Sherril Olive 822564

Membership Myrtle Dockings 822667

Events Doreen Staddon 823594

Committee Sylvia Broom 822786

Jim Calverley 823404

Zena Calverley 823404

Gail Davies 823947

Jenny Holmes 821995

Jane Tancock 823261

Emma Palmer 823083

Sherril Olive 822564

Show schedules are available from:

Whimple Village Stores or

Sherril Olive – 01404 822564

**Entries:**

Entry forms to be handed in at the billiard room at the rear of the Victory Hall between 6.30pm and 9.00pm on Wednesday 5th August 2013. (Only one entry evening).  **No entry forms will be received after this date.**

**Please note: photographic exhibits –** must beunmounted

with max size 6” x 8” (150mm x 200 mm) **must also be handed in at this time**. Unfortunately, we only have room for a maximum of 1 exhibit per person, per class.

**Entry Fees** –Adults 30p; Children’s sections 10p and s. 401 (free)

**Prizes for adult classes**

1st £1.00 2nd £0.60 3rd £0.40

**Prizes for children’s classes**

1st £0.60 2nd £0.40 3rd £0.30

Whimple VPA is affiliated to the Royal Horticultural Society and the Show Committee uses the standards set by it **except** the quantities in each class which are as per schedule.

The Horticultural Show handbook can be obtained from the Royal Horticultural Society, Vincent Square, London, SW1P 2PE.

[www.rhs.org.uk](http://www.rhs.org.uk) or the VPA Chairman.

**Please help us pay for the cost of the Show**

Donations of raffle prizes are very welcome on the day of the show or before.

**Rules**

1. All exhibits must have been produced by the exhibitor except for Section 5, Floral Arrangements, where flowers/foliage etc. may be purchased
2. The Committee reserves the right to inspect the garden or allotment of exhibitors.
3. Exhibits (other than photographs) will be received on Friday before the Show between 6.30pm and 8.30pm and on the morning of the Show between 8.00am and 9.45am.
4. All exhibits must be staged and the hall cleared of exhibitors by 10.00am. Judging will commence at 10.15am. Anyone not directly concerned with the staging of the exhibits will not be admitted to the hall during the morning. Exhibitors are responsible for placing the correct exhibitor’s card with the item on show.
5. Exhibitors must provide their own containers for holding exhibits.
6. A competitor may win more than one prize in any class.
7. The judges may withhold prizes should they consider the exhibits to be of insufficient standard.
8. The decision of the judges shall be final.
9. Where a competitor wins more than one prize in a class all the points gained will be counted towards the total of that competitor.
10. Scoring: points will be awarded as follows:-

First 4 points Second 3 points Third 2 points

**Will all competitors please remove their exhibits following the prize giving at 4.30 pm. Thank you.**

**Section One (A): Vegetables and Fruit**

Open to any gardener, amateur or professional

**Class**

0100 Collection of vegetables, any 4 types from the following vegetable classes according to numbers specified in individual classes. Space not to exceed 600mm x 600mm – garnishing is permitted. **(Double points awarded for this class).**

0101 Beans runner, 6 pods with stalks

0102 Beans, French, any type 6 pods with stalks

0103 Carrots, any type, 3 with foliage cut off to approx. 75mm

0104 Beetroot, 3 with foliage trimmed to approx. 75mm

0105 Lettuce, 2 of the same type (e.g. Cabbage, Iceberg, Cos) roots washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied

0106 Onions, 4 (from sets or seeds) tops should be tied using non coloured raffia and roots trimmed back to the basal plate

0107 Shallots, 6, as for onions

0108 Potatoes, 4, kidney, round or oval

0109 Potatoes, 4 salad variety

0110 Cabbages, 2, staged with approx. 50mm stalk

0111 Courgettes, 3 with or without flowers, approx. 150mm in length and 35mm in diameter, 75mm in diameter (round varieties)

0112 Marrows, 2, for table use, less than 380mm long or 500mm circumference (round varieties)

0113 Tomatoes, 5, with calyces present

0114 Tomatoes, 5, small fruiting variety (e.g. Gardeners’ Delight), with calyces present

0115 Cucumbers, 2

0116 Any other vegetables, 3, not included in section 1 of this schedule

0117 Herbs, 2 types, 3 sprigs of each in a 6” (150mm) vase, for culinary use.

0118 An unusually shaped vegetable!

0119 Top Fruit, one sort, pears 5, or apples 5 or plums 6

0120 Peas, 6 pods with approx. 25mm of stalk.

NOV Novice class, for anyone not previously having entered vegetables in the show, or having won a prize, a collection of vegetables, any 4 types from the above vegetable classes

**THE SLEWTON CUP** will be awarded to the competitor with the highest

number of points in Section One (A): Vegetables. To be held for one year.

**THE CRANNY BROOK CUP** the competitor with the second highest number

of points in Section One (A): Vegetables. To be held for one year.

**WHIMPLE NOVICE CUP** for the best exhibit in Vegetables and Fruit Novice class. To be held for one year.

**Section One (B): Flowers**

Open to any gardener, amateur or professional

**Class**

0121 Roses, floribunda, 3 stems

0122 Specimen rose

0123 Antirrhinums, 3 stems

0124 Carnations, 3 single blooms

0125 Pansies (violas), 5

0126 Gladioli Large (i.e. Grandiflora type: **stem & flower to exceed 65 cm**), 3

0127 Gladioli Small (e.g. butterfly or primulus**: stem & flower less than 65 cm**), 3

0128 Gladiolus Large (as described above) single specimen

0129 Gladiolus Small (as described above) single specimen

0130 Sweet peas, 3 colours, 3 stems of each in separate containers, own foliage – i.e. 9 stems in all

0131 Sweet peas, 15 stems mixed

0132 Cut flowers, 3 kinds, 4 stems of each, 3 containers (excluding dahlias, gladioli, sweet peas, and flowering shrubs)

0133 Flowering shrubs, 1 container, 3 distinct kinds, 1 stem of each

0134 Asters, 4 blooms

0135 Dahlias, pompom or ball, 3 blooms – not to exceed 11.5 cms in diameter

0136 Dahlias, decorative, small or medium, 3 blooms up to 22 cms in diameter

0137 Dahlias, decorative, large or giant, 2 blooms – exceeding 22

cm in diameter.

0138 Dahlias, cactus/semi, small or medium - 3 blooms up to 22 cms in diameter.

0139 Dahlias, cactus or semi, large or giant, 2 blooms – exceeding 22 cms in diameter

0140 Marigolds, African, 3

0141 Mixed annuals, 10 blooms, not less than 3 kinds

**THE WIN & BOB SHEPHERD CUP** for the competitor gaining most points in Section One (B): Flowers. To be held for one year.

**THE PRESIDENTS CUP** for the competitor with the second highest number of points in Section One (B): Flowers. To be held for one year.

**THE WHIMPLE FOLK CUP** for the competitor gaining most points totaled over both parts of Section One (Flowers and Vegetables). To be held for one year.

**Section Two: Pot Plants**

Open to any gardener, amateur or professional

**Class**

0201 Flowering pot plant. Pot not to exceed 8” (200mm) (excluding double tuberous rooted begonias, fuchsias and pelargonium)

0202 Begonia, tuberous rooted, double. Pot not to exceed 8” (200mm)

0203 Foliage pot plant. Pot not to exceed 8” (200mm)

0204 Specimen cactus/succulent. Pot not to exceed 8” (200mm)

0205 Fuchsia, any kind. Pot not to exceed 8” (200mm)

0206 Outdoor tub, containing not less than 3 kinds of plants. Tub

not to exceed 20” (500mm) diameter.

0207 Pelargonium (geraniums). Pot not to exceed 8” (200mm).

**THE BRIAR SHIELD**  for the competitor gaining most points in

Section 2. To be held for one year.

**Note:** All entries in section 2 must have been the property of the

exhibitor for at least 2 months prior to the show.

**Section Three: Homecraft**

We do not stipulate the recipes you must follow (except where indicated in that class), Use your favourite or one that appeals to you from a cookery book: **but note the size requirements carefully.**

**Class**

0301 Jam, 1 jar, of Strawberry Jam. Screw top lids may be used, but no advertising material to show.

0302 Caramelised Onion Chutney (recipe at end of book), 1 jar. Screw top lids may be used, but no advertising material to show.

0303 Marmalade, 1 jar, any kind. Screw top lids may be used, but no advertising material to show.

0304 Fruit Curd, 1 jar, any kind. Screw top lids may be used, but no advertising material to show.

0305 Plain Vanilla Fudge (recipe at end of book), six pieces, served on a plate not exceeding 8” (200mm) in diameter

0306 3 pieces of Carrot Cake (recipe at end of book), presented on a plate not exceeding 10” in diameter.

0307 Homemade vegetarian pizza with base to be made with yeast based dough, to be 6” diameter, presented on a plate not exceeding 8”.

0308 **Men only:** A Jam Swiss Roll (recipe at end of book) presented on a plate not exceeding 10” in diameter.

0309 Eggs 3, from your own birds - selected for freshness and uniformity of size and colour.

**THE SIR HENRY IMBERT-TERRY CUP** for the competitor gaining the highest number of points in Section 3. To be held for one year.

**SANDFORDS CUP –** Please see important note about Class 0308 at the end of Section 5.

**Section Four: The Village Challenge**

Open to any individual, of any age, living in the parish of Whimple, or to any group of individuals where a majority of group members reside in the parish.

**Note:** No entry fee but an entry form must be submitted in the usual way as for all other entries i.e. the deadline for submitting your entry form is 9.30pm on Wednesday 6th August.

**Class**

0401 The challenge this year is a Traditional Scarecrow character of your choice (with arms out, but not to exceed 2m wide), to fit in one square metre.

It should be: weatherproof to withstand display outside; freestanding or it may require a stake (which you supply).

To protect the Hall grounds the committee will insert the stake which should require a hole no larger than 5 cm diameter or more than 30 cm deep, accessories are permitted but the **maximum area of ground that may be covered is 1 m square.**

Your scarecrow should not have been displayed prior to Show day, but we positively encourage you to display it proudly within the parish afterwards. The identity of the maker(s) of your scarecrow character should not be obvious to the Judge(s).

**THE WHIMPLE VILLAGE CHALLENGE CUP** for the winner to be held for one year. A **RUNNERS UP CUP** will also be awarded to be held for one year.

**Section Five: Floral Arrangement**

All entries to depict the title. Only fresh plant material to be used, except where otherwise stated. A title card for each class will be provided by the show committee.

**Class**

0501 “Thunder and Lightning”. An arrangement not to exceed 560mm x 560mm (22” x 22”). A niche will be provided for this class and accessories are permitted.

0502 ”Simple Hand Tied Posy” An arrangement using two colours of flowers and foliage only to be displayed in a vase and not to exceed 10 “ round. To be staged on an open table and dimensions to be in proportion to the container.

0503 “Morning Dew” An arrangement using foliage only. Not to exceed 610mm x 610mm (24” x 24”). Separate tables will be used in this class and exhibitors must provide their own table covering.

0504 **THIS CLASS IS FOR MEN ONLY – Come on have a go!**

“The Midas Touch” - A dried flower arrangement for frontal effect and accessories are permitted – dimensions of the arrangement not to exceed 560mm x 560mm (22” x 22”).

**Note:** If used, accessories must complement the arrangements and be incorporated into it rather than just placed beside it.

**THE FRANCES PRATT MEMORIAL CUP** for the competitor gaining the highest number of points in Section 5. To be held for one year.

**THE ROY HORSBURGH TROPHY** for the competitor gaining the second highest number of points in Section 5.

**THE MARIE LOUISE GROUT CUP** for the best exhibit in Section 5. **This award will be made on the basis of votes cast by the public.**

**THE SANDFORDS CUP** for the gentleman scoring the highest number of points over the two “men only” classes - 0308 and 0504.

**Section Six: Arts and Crafts**

All exhibits must have been created by the exhibitor and NOT previously exhibited in The Whimple Flower and Craft Show

**Class**

0601 A hand knitted or crocheted article of clothing which can be folded into an 18x18” space

0602 A cushion cover displayed with pad and made from any fabric - not to exceed 310mmx310mm (15” x 15”)

0603 A hand drawn sketch of any subject not to exceed (310mmx465mm) (12” x18”)

0604 A mixed media collage arranged artistically not to exceed 310mm x 310mm (12” x 12”)

0605 A hand painted oil or water colour (any subject) - not to exceed 310mm x 310mm (12” x 12”) including any mounts.

0606 A nesting box made of any material, base size not to exceed 150mmx150mm (6”x6”)

0607 A spectacle case sewn by hand or machine made from any material(s).

**THE LEN ROSE MEMORIAL CUP** for the competitor gaining the highest number of points in Section 6. To be held for one year.

**THE WHIMPLE CRAFT CUP** for the best exhibit in Section 6. To be held for one year.

**Section Seven: Photography**

All classes open to all

**All prints must have been taken by the** **exhibitor** and NOT previously shown at Whimple Flower Show. **Note:** The **MAXIMUM** size in every print class is 6” x 8” (150mm x 200mm). Unmounted please!

.

**Photographs for exhibition to be handed in on Wed 6th August with your entry forms.**

**There is a maximum of One Entry per Person, per Class**.

We love having all the excellent photos but need to ensure we can have an uncrowded display. We have, however, expanded the sections as below.

**Class**

0701 Print (coloured or black and white) –A photograph depicting the title “Nooks and Crannies”

0702 Print (coloured or b/w) – A photograph depicting the title

“Inn Signs”

0703 Print (coloured or b/w) – A photograph depicting the title

“It Wasn’t Me!!”

0704 Print (coloured or b/w) – A photograph depicting the title “A Market “

0705 Print (coloured or b/w) – A photograph depicting the title

“Bridges”

0706 Print (coloured or b/w) – A photograph depicting the title “A Botanical Subject”

0707 Print (coloured or b/w) – A photograph depicting the title “Curves”

0708 Print (coloured or b/w) – A photograph depicting the title “The Spirit of Christmas”

0709 Print (coloured or b/w) – A photograph depicting the title “Daffodils”

0710 Print (coloured or b/w) – A photograph depicting the title “Through the Farm Gate”

**THE PAUL HENRY G.C. MEMORIAL CUP** for the competitor gaining the highest number of points in Section 7.

**Section Eight: Junior Classes for under 5s on the day of the show**

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor’s name MUST NOT be shown.

**Class**

0801 decorate 3 fairy cakes made by an adult.

0802 an A4 size pasta or pulse collage

0803 A decorated eggshell with cress hair

0804 anything hand-made by the exhibitor, size not to exceed 8x8” base

**The Owen Cup** for the competitor gaining most points in Section 8. To be held for one year.

**Section Nine:** **Junior Classes for those aged 5 to 8 on the day of the show**

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor’s name MUST NOT be shown.

**Class**

0901 decorate 3 fairy cakes made by an adult.

0902 an A4 size pasta or pulse collage

0903 A decorated eggshell with cress hair

0904 A painted pebble not exceeding (152x152mm) (6x6”)

0905 Draw your pet or a family member A4 or A5 size

**THE BASILDON AWARD** for the competitor gaining most points in Section 9. To be held for one year.

**Section Ten: Junior Classes for those aged 9 to 12 on the day of the show**

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor’s name MUST NOT be shown.

**Class**

1001 Make and decorate 3 fairy cakes

1002 An A4 size pasta or pulse collage

1003 A potted plant which has been looked after by the exhibitor for at least two months

1004 Paint a pebble, any design, base size not exceeding (152x152mm) (6x6”)

1005 A hand-written 4 or 5 line poem or limerick, which can be

copied text or original on A4 paper, set out neatly with a decorated edge

**THE FLETCHER CUP** for the competitor gaining most points in section 10. To be held for one year.

**Section Eleven: Junior Classes open to those aged 13 to 16 on the day of the show.**

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor’s name MUST NOT be shown.

**Class**

1101 A hand-made Puppet, any sort, any material

1102 Make your own six inch pizza, basic cheese and tomato topping with vegetable decoration on top, presented on a plate not to exceed 200mm (8”)

1103 A photograph in black and white or colour depicting the title “Whimple” not to exceed 150mm x 200mm (6” x 8”)

1104 3 herbs grown by the exhibitor, and 3 stems of each exhibited in a jam jar

**THE CHILDRENS’ CHALLENGE CUP** for the competitor gaining the

most points in Section 11. To be held for one year.

Recipes:-

**Caramelised Onion Chutney – 1 lb jar.**

Ingredients

3 tablespoons (tbsp) olive oil

3 lb/1.35kg cooking onions

10oz/300g dark brown sugar

7fl oz/200ml malt vinegar

3 tbsp red wine vinegar

3 clove garlic, crushed

1 tbsp wholegrain mustard

pinch each  - salt, paprika

1 small chilli

1. Peel and slice onions very thinly.
2. Heat oil in pan and very gently soften the onions, don't let them brown.
3. Add 3 tbsp of the sugar and turn up the heat to colour the onions.
4. Add rest of sugar and remaining ingredients.
5. Simmer for 15 mins to reduce – mixture turns thick and dark caramel colour.
6. Spoon into jars – approx. 3 x 1 lb jar.
7. Leave for a month or two.

1 jar is required for this class, so feel free to reduce the quantities if you don't want 3 jars of chutney.

**Vanilla Fudge**

Ingredients

1 lb/ 450g golden caster sugar

14 oz/ 400g double cream

2 oz/ 50g butter

1 tbsp glucose syrup

3 tsp vanilla extract

1. Line a 20 x 20cm (8” x 8”) cake tin with baking parchment.
2. Tip the sugar, cream, butter & glucose syrup into a medium to large saucepan and heat to dissolve the sugar & melt the butter, stirring now and again.
3. Once dissolved, put a sugar/jam thermometer into the pan, making sure the end is completely covered but the mixture – if not, transfer to a smaller pan, which still has enough space for the syrup to bubble up.
4. Increase the heat and bring to a steady boil.
5. Keep bubbling until it reaches 116०C (soft ball stage), stirring occasionally to stop the sugar from catching.
6. Remove the pan from the heat and leave to sit, undisturbed for 5 minutes, until the temperature drops to 110०C.
7. Stir in the vanilla and a good pinch of salt.
8. Keep the thermometer handy, and begin beating the mixture vigorously, with a wooden spoon until the temperature cools to about 60०C.  By this time, the fudge will be really thick and will have lost its glossy shine.  Continue beating for a few more minutes.   **CAUTION – as this is extremely hot, wearing an oven glove on the hand holding the pan may be a good idea, as it can splash.**
9. This process is very important when making fudge, as it creates small sugar crystals, which give the fudge its smooth & creamy texture.
10. Before it sets completely, quickly pour the fudge into the prepared tin and smooth over the surface.  Leave to cool at room temperature overnight – do not refrigerate as it won't set properly, and will be sticky.
11. Cut into bite sized pieces.  Kept in a sealed container, the fudge will keep for up to 2 months (if given the chance!)

**Vegetarian Pizza**

A pizza with a yeast dough base, max. diameter 10”/ 25cm, with a vegetarian topping of your choice.  Please label your pizza with a list of topping ingredients and present it on a plate.

**Swiss Roll – for men.       Preparation – 25 min, cooking 10 min.**

Ingredients

Butter/margarine or vegetable oil for greasing.

3 large eggs

125g caster sugar

125g plain flour

1 tablespoon warm water

about 200g of raspberry jam

Extra caster sugar for dusting

Preheat the oven to 200 deg C/ 180 deg fan oven/ Gas 6.

1. Cut a piece of greaseproof paper or baking parchment to fit the base of a Swiss Roll tin,  approx. 30 x25cm.  Grease the bottom of the tin, and then put in the paper and grease that too, dust with caster sugar and a little flour.
2. Beat the eggs and caster sugar in a large bowl with an electric whisk for about 10 minutes, till very pale, tripled in volume, & leaves a trail from lifted whisk.  Sift in the flour in 3 parts, very gently folding it in with a metal spoon, until the flour is blended in completely, it is important to go slowly and not to be too vigorous or you will lose some of the air in the sponge.  Fold in a tablespoon of warm water.
3. Pour the mixture into the prepared tin and smooth it out evenly to the edges (gently). Bake in the middle of the oven for 10 – 12 minutes until lightly golden and just firm to the touch.  Put the jam in a bowl and stir it so it is spreadable; heat it up a little if necessary.
4. While the cake is in the oven, lay out a damp tea-towel on your work surface.  Place a large piece of greaseproof paper, at least 5cm bigger than the tin, on top, and dust it with castor sugar.
5. Loosen the sponge & turn it out quickly, upside-down onto the paper.  Carefully peel the paper off the cake.  Trim the edges so you have a tidy rectangle.
6. Spread the jam evenly over the sponge, leaving about 2cm clear around the edges.
7. Make a little incision along short edges, half-way through the cake.
8. Use the paper to help roll the cake, (don't leave it inside), then place the finished cake on a plate with the seam at the bottom, and dust with more castor sugar.

**Carrot Cake**

Ingredients: 175g/6oz Light muscovado sugar

175ml/6 fl.oz sunflower oil

3 large eggs, lightly beaten

140g/5oz grated carrots (about 3 medium)

100g/4oz raisins

Grated zest of 1 large orange

175g/6oz self-raising flour

1tsp bicarb of soda

1 tsp ground cinnamon

½ tsp grated nutmeg (fresh or dried)

Frosting – 100g/4oz icing sugar and 1 ½ - 2 tbsp orange juice

Preparation and cooking times

1hr – 1hr 15 mins, including 55 to 60 mins in the oven

Method: Preheat the oven to 180C/ Gas 4/fan 160C. Oil and line the base and sides of an 18cm/7in square cake tin with baking parchment. The easiest way to do this is to cut two long strips the width of the tin and put each strip crossways, covering the base and sides of the tin, with a double layer in the base.

Tip the sugar into a large mixing bowl, pour in the oil and add the eggs. Lightly mix with a wooden spoon. Stir in the carrots, raisins and orange rind.

Mix the flour, bicarb and spices, then sift into the bowl. Lightly mix all the ingredients and when everything’s evenly mixed, stop. The mixture should be fairly soft and almost runny. Then pour the mixture into the prepared tin and bake for 55 to 60 mins until it feels firm and springy when you press it in the centre. Cool in the tin for 5 mins, then turn out, peel off the paper and cool on a wire rack. Beat together the frosting ingredients in a small bowl until smooth – you want it about as runny as single cream. Set the cake on a serving plate and boldly drizzle the icing back and forth in diagonal lines over the top. Cut into squares and present on a plate.