***THE LOWER WINDRUSH GARDEN CLUB.***

The rules for the show and entry form are included here).

Please return your entry forms and entry fee no later than 9pm on Friday 6th September.

Forms can be returned to :

Emma Welch,

Yew Tree Farm, Abingdon Road, Standlake. OX29 7QH

Or To:

Paula Gaffney,

Southwold, Chapel Lane, Standlake. OX29 7SE

Alternatively please email your completed form to

lwgardenclub@gmail.com

and bring your entry money on the day of the show.

For any queries regarding the show or schedule please email Emma on the email address above.

***THE LOWER WINDRUSH GARDEN CLUB.***

***Annual Show***

***2024***

***Schedule***

**Sunday 8th September 2024**

**Standlake Village Hall.**

**2 - 4 p.m.**

**Open to all members and to non-members living**

**in the Lower Windrush Parishes of Northmoor, Standlake, Stanton Harcourt and Yelford**

**Exhibitors can be any age! We encourage children to enter.**

**SECTION 1 FLOWERS AND PLANTS (classes 1 – 19 in Club’s vases)**

1. CHRYSANTHEMUM 1 vase of 3 sprays, one or more varieties.

2. DAHLIA 1 Specimen bloom. Any variety.

3. DAHLIA 1 Specimen Giant or Large bloom. Flower over 8” diameter. (dia.)

4. DAHLIA 1 Vase 3 blooms. All the same variety. Medium Cactus or Decorative.

 Between 6” & 8” dia.

5. DAHLIA 1 Vase 3 blooms. All the same variety. Small Cactus or Semi Cactus

 Not more than 6”dia.

6. DAHLIA 1 Vase 3 blooms. All the same variety. Small or Miniature Ball

 Not more than 4” dia.

7. DAHLIA 1 Vase 3 blooms. All the same variety. Pompom less than 2” dia.

8. DAHLIA 1 Vase 3 blooms. Collerette variety or varieties.

9. DAHLIA NOVICE ONLY 1 specimen bloom. Any variety.

10. Gladioli 1 vase of 1 spike.

11. Annual Asters 1 vase 3 blooms, 1 or more varieties.

12. Perennial Asters (Michaelmas Daisies) 1 vase 3 stems, any varieties.

13. Rose. 1 Specimen Bloom.

14. Roses. 1 vase, 3 blooms, one variety

15. Alstroemeria (Lily of the Incas). 1 vase, three stems, any variety.

16. 1 Specimen Bloom, any variety other than in classes 1 -15

17. Fragrant Flowers 1 vase 3 stems, any variety or varieties.

18. Annuals, 1 vase of 3 kinds not more than 9 stems in total.

19. Perennials, 1 vase of 3 kinds not more than 9 stems in total.

20. 1 Flowering Pot Plant. Pot not to exceed 18 cm/7” dia.

21. 1 Foliage Pot Plant. Pot not to exceed 18cm/7” dia.

22. 1 Cactus or Succulent, pot not to exceed 18 cm/7” dia.

23. 1 Flowering pelargonium (geranium), pot not to exceed 18 cm/7” dia.

24. 1 Fuchsia pot not to exceed 18 cm/7” dia.

**SECTION 2 FRUIT**

25. Apples. Dessert. 1 plate of 3, one variety. (with stalks).

26. Apples. Culinary. 1 plate of 3, one variety (with stalks).

27. Pears. 1 plate of 3 one variety (with stalks).

28. Plums. 1 plate of 5 one variety (with stalks).

29. Autumn Raspberries. 1 plate of 6 .

30. Any other fruit. 1 plate.

**SECTION 3 VEGETABLES**

31. Leafy Greens (chard, kale or spinach) display 4 leaves in a glass or vase of water.

32. Potatoes, Coloured. 3 of any 1 variety.

33. Potatoes, White. 3 of any 1 variety.

34. Onions. 3 Globe Type, 250g or under. (dressed with raffia roots trimmed).

35. Shallots. 5 one variety (dressed with raffia roots trimmed).

36. Carrots. 3 of one variety (with 10cm/4” tops). 37. Beetroot Globe. 3 of one variety (with 10cm/4” tops).

38. Runner Beans. 6 pods (with stalks).

39. French Beans (climbing or dwarf) 6 pods.

40. Tomatoes. 5 with stalks, one variety.

41. Cherry Tomatoes, one truss.

42. Courgettes. 3 with 2.5cm/1” stem.

43. Squash. 1 any variety.

44. Sweetcorn. 2 cobs (1/4 grain exposed).

45. Cucumber. 1, any variety.

46. Display Box of Vegetables: 3 varieties (2 of each kind). Must contain at least one variety not already mentioned in classes 31-47

47. Chilli Pepper: 3 on a plate. (Any variety)

48. Heaviest Pumpkin

49. Freak Vegetable of any kind.

50. Herbs. 4 kinds in a jam jar.

51. Homemade Compost in a 15cm/6” diameter flowerpot.

**SECTION 4 FLOWER ARRANGING**

**Please do not use florist foam. Foam has been banned by the RHS in shows because it is non-biodegradable. This year we encourage you to please find environmentally friendly alternatives.**

52. ‘*Olympic Torch’* An arrangement of flowers and foliage. Maximum size **60cm cubed** in total, including the container. Bought flowers, foliage and accessories may be used.

53. ‘*Fairy Garden’*. A small miniature garden arrangement in an 8 inch (20 cm) cake tin. Please use only flowers and foliage from your garden. Accessories can be used. No height restriction.

54. ‘*Ikebana*.’ A Japanese inspired arrangement of either one or three blooms from your garden. (Foliage allowed). No size restriction.

**SECTION 5 FRESH EGGS, COOKERY AND PRESERVES**

55. 3 Fresh Hens Eggs. One will be broken during judging to inspect yolk.

56. Flapjacks: Three on a plate.

57. Apple Cake, your favourite recipe.

58. Sausage Rolls. Three displayed on a plate.

59. Chilled Soup: Any recipe.

60. Side Salad. All ingredients from your veg patch: will be judged on quality of the produce.

61. Homemade Chutney 1 jar.

62. Homemade Jam 1 jar. Please label with the name of the fruit.

63. 1 jar of homemade pickles – any variety. Please label.

64. Homemade Marmalade 1 jar.

65. Homemade Jelly 1 jar. Please label.

66.**Junior Bake Off!** Bake and decorate three cupcakes with the theme ‘Bugs and Mini Beasts!’. For junior bakers aged 10 and under on the day of the show.

67.**Junior Bake Off!** Bake and decorate three cupcakes with the theme ‘Olympic Medals’. For junior bakers aged 11 -16 on the day of the show.

68. **Recipe Given**. Focaccia with pesto and mozzarella. Competition for all (any age!). Please stick to the recipe provided.

**SECTION 6 PHOTOGRAPHY 7” x 5” PRINTS**

69. *Sport in Action*

70*. Churchyard*

71. *Teatime Spread*

72. *Clouds*

73. *Roses*

74. *What a mess!*

**Focaccia with pesto & mozzarella (BBC good**food**)**

**Ingredients**

* **500g strong white bread flour, plus some for dusting**
* **1 ½ tsp salt**
* **7g**[**sachet fast-action yeast**](https://www.bbcgoodfood.com/glossary/yeast-glossary)
* **2 tbsp extra-virgin olive oil, plus some for drizzling**
* **125g ball mozzarella, drained**
* **5**[**tbsp basil pesto**](https://www.bbcgoodfood.com/glossary/pesto-glossary)**(shop-bought or use your own favourite recipe)**
* **sea salt, to serve**

**Method**

* **STEP 1**

Put the flour into a bowl and mix in the salt. Mix the yeast into 325ml tepid water. Add the water and oil to the flour, then mix well with a plastic scraper or your hands. When most of the liquid is incorporated, use your hands to bring all the ingredients together into a ball of dough

* **STEP 2**

Tip the dough out onto a worktop lightly dusted with flour and work it by pulling and stretching for at least 10 mins. Try to get as much air into it as possible. Put the ball of worked dough into a well-oiled bowl, cover with a little more oil and a tea towel or cling film. Leave to rest for 1 hr or so in a non-draughty warm spot, until doubled in size.

* **STEP 3**

Stretch the dough out onto a baking sheet until it’s about 20 x 30cm. Leave the dough to rise again to about half as high again, about 30-40 mins in a warm draught-free place, loosely covered with a tea towel.

* **STEP 4**

Heat oven to 180C/160C fan/gas 4. When the dough has risen, press your fingers into it gently to make some holes. Bake for about 15 mins, then remove from the oven. Tear over the mozzarella, then bake for another 5-10 mins until golden and cooked through. Drizzle over the pesto and scatter with sea salt, whilst it is still warm. Display on a plate or board.

**RULES FOR THE SHOW.**

1**.** All entry forms to reach the Show Secretary **not later than 9.00 p.m. on Friday 6th September**

Late entries may be accepted by prior arrangement with the Show Secretary but there may be an increased entry fee.

2. The Committee reserves the right to inspect exhibitor’s produce after receipt of entries.

3. The Hall will be open for staging exhibits from 6.30 p.m. to 7.30 p.m. on Saturday 7th and from 8.00a.m. to 10 a.m. on the day of the Show. **STAGING OF EXHIBITS MUST BE COMPLETED BY 10 a.m. AND EXHIBITORS MUST LEAVE THE HALL PROMPTLY TO PERMIT JUDGING TO START.** Make sure you leave yourself enough time!

4 All exhibits to be grown by the exhibitor for at least 3 months except for those in Section 4 covering flower arranging.

5. The variety of exhibits to be named if possible.

6. No exhibits, class or prize cards to be removed until the end of the presentation of trophies at 3.45 p.m. A short time will be allowed for the collection of those items not to be auctioned. Proceeds of the auction go to Club’s funds.

7. Every effort will be made to safeguard the property of exhibitors, but the Committee accept no responsibility whatsoever for loss or damage.

8. A Novice is an exhibitor who has not previously won a first prize in that section.

9. Judges, whose decisions are final, are empowered to withhold prizes if in their opinion exhibits do not merit an award.

10. Only one entry per class allowed to each exhibitor.

11. Any objections must be lodged with the Show Secretary by 3.00 p.m. on the day of the Show.

12. The Show Secretary reserves the right to reject any exhibit.

13. Prize monies for Junior Bake Off are; First prize £4.00

 Second prize £2.00

 Third prize £1.00

14. Where a points system is used to award trophies the following applies;

 First 5 points Second 3 points Third 2 points Highly commended 1 point.

15. Any matters not provided for in these rules will be referred to the Show Secretary whose judgment will be final.

**ENTRY FORM, Annual Show 2024**

Please put a **circle** around the classes entered.

Separate entry forms for each exhibitor please. In the case of one child from a family making the entry this can be done on this form as well as a parent. Additional children must have separate forms. Further forms are available from the show secretary or from the club website or can be photocopied.

**SECTION 1 FLOWERS & PLANTS 1 2 3 4 5 6 7 8 9 10 11 12**

**13 14 15 16 17 18 19 20 21 22 23 24**

**SECTION 2 FRUIT 25 26 27 28 29 30**

**SECTION 3 VEGETABLES 31 32 33 34 35 36 37 38 39 40 41 42**

**43 44 45 46 47 48 49 50 51**

**SECTION 4 FLOWER ARRANGING 52 53 54**

**SECTION 5 COOKERY 55 56 57 58 59 60 61 62 63 64 65 66 67 68**

**SECTION 6 PHOTOGRAPHY 69 70 71 72 73 74**

**ENTRY FEES 25 pence per class**

**NAME OF EXHIBITOR.............................................................**

**TEL. NO................................................................**

**NUMBER OF CLASSES @ 25 PENCE..................... TOTAL..................**