

Cirencester Gardening Club
(Stratton & Baunton Horticultural Society)

46th Annual Show

Sunday 18th August 2024

at

Stratton School & Village Hall
Stratton Cirencester GL7 2NG

Show Schedule

Doors Open 1.30pm

Prize Draw and Presentation of Trophies 3.30pm

Visitor admission: £1

Refreshments available

The Rules of The Show

1. The halls will be open for Exhibitor's at 7.30am on the morning of the Show. Entries to be in place and the halls cleared for judging by 10am prompt when Exhibitor's vehicles must be moved.
2. After the presentation of trophies all exhibits must be removed.
3. All fees to be paid in advance by Bank Transfer or in cash or by cheque by 5pm Thursday 15th August.
4. Exhibitors are limited to TWO ENTRIES per class. More than one prize certificate can be awarded.
5. The Show will be judged under RHS and/or NVS Rules. The Judge's decision is final.
6. The committee will not be responsible for any loss or damage to any exhibitor's property.
7. All vegetables and flowers must have been grown by the exhibitor on his or her own premises, allotment, land etc, except those used in Floral Art Classes. In the case of pot plants, these must have been cared for by the Exhibitor for at least 60 days prior to the Show.
8. All classes are open to all ages and genders except for Section 3 (members only), Section 8 (children aged under 12 only) and Class 46 (men only).
9. When stated a bowl or a vase/jug must comply with the following: a bowl is a vessel as wide or wider than its depth; a vase/jug is a vessel which has its height greater than its width.
10. In Home Economic Classes, tarts should be presented on a plate or ceramic not larger than 25cm (10in). Tinfoil dishes are not allowed.
11. Prize money for the best in Section will be paid during the presentation of trophies at 3.30pm.

We request that all exhibitors use compostable oasis
in all appropriate classes

Judges

Section 1 – Vegetables & Fruit	Steve Yells
Section 2 – Flowers	Colin Smith
Section 3 – Members Special Section	Steve Yells/Colin Smith
Section 4 – Photographs	Greg Cleghorn
Section 5 – Home Economics	Carol Tunbridge
Section 6 – Floral Art.	Dorothy Albinson
Section 7 – Handicraft	Avril Rodgers/ Karin Strickland
Section 8 – Children Only	Val Timbers

The Committee thank the Judges for their continued help and support.

Prize Money for all 8 sections will be:

£10 for best in section

Points will be awarded as follows for The Cripps Perpetual Challenge Cup, The Matthew Perpetual Challenge Cup and The Mills Trophy for handicrafts:

1st: 3 points 2nd: 2 Points 3rd: 1 Point

All entries can be made on our website:

www.cirencestergardeningclub.co.uk/entry

The closing time for entries is 5pm Thursday 15 August.

If you are unable to make an entry online, please contact Sue Walton (01285 657319) who can provide a paper form.

Trophies

1. The Presidents Perpetual Challenge Cup (Presented by Mr. F. Sanders). Awarded to the winner of The Top Tray Class 1.
2. The Mutton Cup (Presented by Mr. N. Mutton). Awarded to the winner of Class 2 – A collection of vegetables.
3. The Albert Keylock Cup (presented by Messrs. C. & M. Mills) Awarded to the winner of Class 3 – a collection of Onions & Shallots.
4. The Cripps Perpetual Challenge Cup. Awarded to the exhibitor gaining most points in Section 1 – Vegetables and Fruits.
5. The Boulton Perpetual Challenge Cup Awarded to the winner of the Top Vase Class 20.
6. The Robert Jefferies Rose Trophy (Presented by the late Bob Jefferies). Awarded to the Best Rose Bloom in Class 21.
7. The Alan Brookes Fuchsia Trophy for one Fuchsia in a pot. Awarded to the winner of Class 36.
8. The Matthew Perpetual Challenge Cup. Awarded to the exhibitor gaining most points in Section 2 –Flowers.
9. The Stark Perpetual Challenge Cup. Awarded to the best exhibit in Section 6 – Floral Art.
10. The Mills Trophy. Awarded to the exhibitor gaining most points in section 7 (handicrafts).

Engraving of trophies

The winner of each trophy may choose to have it engraved, at their own expense.

Top Tray – Class 1

Open to all

The Top Tray class is for a collection of three types of vegetables from the following list of eight. The quantity of each vegetable is given in brackets.

Carrots (3)	Cauliflowers (2)	Onions (3)	Parsnips (3)
Peas (6)	Potatoes (3)	Runner Beans (6)	Tomatoes (6)

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows; 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will therefore be out of a total of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45x60cm (18x24in), without bending any of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45x60cm (18x24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm x 60cm (18in x 24in). A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings etc, will be allowed. Onion tops may be tied or whipped using raffia or string.

Notes For Exhibitors

Carrots and parsnips must have foliage trimmed back to 7.5cm (3in). Peas and beans must be displayed with some stalk attached. Tomatoes must be displayed with calyces (the green flower bud case). The tray, board or staging must not be cut or mutilated in any way at all – such as cutting holes for standing onions in

Top Vase – Class 20

Open to all

The Top Vase class is for a vase of mixed flowering stems containing a total of between five and ten stems, taken from a minimum of two different kinds of plants. Please note that is two different **KINDS** of plants (see below).

The display will be judged out of a total of 35 points, split into: 25 for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Stems used in the display must be showing flowers only; no seed heads or berries will be allowed. The vase can be any shape and size and made from any material but must be in proportion to the display. No marks are awarded for the vase itself. No accessories whatsoever – such as bows and additional foliage – will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material – including oasis – to keep the stems in place is allowed.

Notes For Exhibitors

Flowering stems can be taken from any flowering plant. The different kinds of plants need to be taken from different genera. For instance, Pinks, Carnations and Sweet William – which are all Dianthus – would not be classed as different kinds.

Only fresh, homegrown flowers can be used in the vase. No dried or silk flowers are allowed. Exhibitors should note that the display will be viewed and judged all round.

Failure to abide by any of these rules will lead to disqualification.

Section 1 – Vegetables & Fruit

All classes open to all.

The award of £10 for section 1 will be for classes 4 to 19.

- 1 Top Tray – a collection of three types of vegetables. See page 3 for this class.
- 2 Collection of vegetables, four distinct kinds, frontage 75cmx60cm deep (30inx24in). Varieties named. Tomatoes may be included, garnishing allowed.
- 3 A collection of 3 onions over 250g (8oz), 3 onions 250g (8oz) or under and 6 exhibition shallots over 2.5cm (1in) in diameter, in a space 60cm (24in) deep by 38cm (15in) frontage.
- 4 Four potatoes, white or coloured.
- 5 Four onions.
- 6 Four carrots, long or stump rooted.
- 7 Five runner beans.
- 8 Five French beans.
- 9 Six tomatoes.
- 10 A dish of six cherry tomatoes.
- 11 Three beetroot, any variety.
- 12 Two lettuces of the same variety.
- 13 Six shallots for pickling.
- 14 A plate of three courgettes, maximum 20cm (8in) in length.
- 15 Any other vegetable not listed above, not less than 3 specimens.
- 16 A misshapen vegetable!
- 17 Three apples, dessert or culinary.
- 18 Three hot chilli peppers.
- 19 One dish/plate of any other fruit.

Section 2 – Flowers

Please use only biodegradable oasis.

All classes open to all

- 20 Top Vase – a vase of mixed flowering stems. See page 4 for this class.
- 21 One rose bloom.
- 22 A jug or vase of 6 stems of one variety of annual flowers.
- 23 A jug or vase of 3 cacti type dahlia.
- 24 A jug or vase of 3 decorative/waterlily type dahlia.
- 25 A jug or vase of 6 zinnia. May be mixed colours.
- 26 A container of 6 stems of grasses.
- 27 A jug or vase of one stem of chrysanthemum bloom.
- 28 A jug or vase of any other flower not named in Section 2.
- 29 A jug or vase of mixed garden flowers.
- 30 Novelty Class – a display of floating heads in a dish or bowl, not more than 25cm (10in) diameter.
- 31 6 fuchsia flower heads on a board not exceeding 23cm x 15cm (9in x 6in).
- 32 A potted geranium/pelargonium, pot not to exceed 25cm (10in).
- 33 One flowering pot plant excluding orchids. Pot not to exceed 25cm (10in).
- 34 One foliage pot plant. Pot not to exceed 25cm (10in).
- 35 One cactus or succulent. Pot not to exceed 25cm (10in).
- 36 One fuchsia plant. Pot not to exceed 25cm (10in).

Section 3 – Members Special Section

Members only may enter these classes

- 37 The longest runner bean.
- 38 A single dahlia bloom, any variety.
- 39 A vase of culinary herbs.

Section 4 – Photographs

All classes open to all

- 40 Reflections (maximum size 5in x 7in).
- 41 A flower bed (maximum size 5in x 7in).
- 42 Glorious Gloucestershire (maximum size 5in x 7in).
- 43 Bird Life (maximum size 5in x 7in).

Section 5 – Home Economics

All classes open to all, except class 46 (men only)

- 44 A Victoria sponge – recipe specified on page 10.
- 45 A filled Swiss roll – recipe specified on page 11.
- 46 **Men only:** banana bread – recipe on page 12.
- 47 4 fruit scones.
- 48 A savoury quiche in a container not exceeding 20cm (8in).
- 49 A jar of home-made marmalade.
- 50 4 pieces of plain flapjack

Entries can be made on our website:

www.cirencestergardeningclub.co.uk/entry

See page 1 for full details.

Section 6 – Floral Art

Please use only biodegradable oasis.

All classes open to all

Floral Art definition applies to classes 51 to 54.

An exhibit is composed of natural plant material (fresh or dried) with or without accessories contained in a space specified in this schedule. Bases, containers, exhibit tiles and mechanics may also be included in an exhibit unless otherwise stated. More than one placement may be included.

Plant material must predominate.

- 51 **The Paris Olympics 2024.** To be judged from the front. Space allowed 50cm (20inches) square. Height unrestricted. Accessories allowed.
- 52 **Fabulous Foliage.** A foliage exhibit to include 5 flowers, to be judged from the front. Space allowed 50cm (20inches) square. Height unrestricted. Accessories allowed.
- 53 **A hand-tied bunch of flowers.** To be displayed in a container. Space allowed 50cm (20inches) square. Height unrestricted. No accessories.
- 54 **An exhibit in a brandy glass.** To be judged all round. Maximum size 20cm (8in). No accessories.

Section 7 – Handicrafts

All classes open to all

NOTE: Items in this section should not have been exhibited in this show during the last three years.

- 55 A hand knitted hat. Any wool. Ply band attached.
- 56 An item of craft.
- 57 An item of cross or counted stitch, embroidery or tapestry.
- 58 Your own original pencil drawing. **Please ensure your drawing can be hung safely.**
- 59 Your own original watercolour painting. **Please ensure your painting can be hung safely.**
- 60 A poem entitled 'A Summer's Day'.
- 61 A home-made child's toy. Any material.

Section 8 – Children Only

All classes open to all ages under 12

- 62 An animal or monster made from vegetables.-Maximum size 40cm x 40cm
- 63 A home-made birthday card
- 64 A photograph of wonderful weeds. Maximum size 5in x 7in.

Class 44

Recipe for Victoria Sponge

Ingredients:

175g / 6oz soft margarine or butter

175g / 6oz caster sugar

3 eggs (beaten)

175g / 6oz sifted self-raising flour

Strawberry or raspberry jam

Method:

Set oven at 350° F / gas mark 4 / 180° C (fan ovens 160° C)

Grease and paper line 2x18cm to 20cm (7 to 8in) sandwich tins.

Cream butter and sugar together until light and fluffy.

Add the beaten eggs a little at a time, with a little flour to prevent curdling. Gently fold in remaining flour with metal spoon until well mixed. Do not over beat.

Divide the mixture between the tins, level the surface. Bake for about 25–30 mins on the middle shelf, until firm to touch and beginning to shrink away from the sides of the tins.

Turn out and cool on a wire rack.

When cold, sandwich together with 2–3 tablespoons of either strawberry or raspberry jam. Leave top plain, do not sprinkle with sugar.

Class 45

Recipe for a Swiss roll filled with chocolate buttercream

Cake tin needed: 28cm x 18cm (11in x 7in) Swiss roll tin

3 large eggs
75g (3oz) caster sugar
75g (3oz) self raising flour

For the filling:

100g (4 oz) butter softened
225g (8 oz) sifted icing sugar
2 tbsp of cocoa powder

Preheat the oven to 220 C / Fan 200 c / gas 7. Grease the tin and line with non-sticking baking parchment.

Whisk the eggs and sugar together in a large bowl until the mixture is light and frothy and the whisk leaves a trail when lifted out . Sift the flour into the mixture carefully folding it in. Turn the mixture into the tin and give it a gentle shake so that the mixture finds its own level , making sure it spreads evenly into the corners. Bake for about 10 minutes or until the sponge is golden brown and begins to shrink from the edges of the tin.

While the cake is cooking place a piece of non-stick baking parchment a little bigger than the size of the tin onto a work surface and sprinkle it with caster sugar. Make the filling by softening the butter and beating in the icing sugar and cocoa powder.

Once the cake is cooked invert it onto the sugared parchment. Quickly loosen the parchment on the bottom of the cake and peel it off. Trim the edges of the sponge with a sharp knife and make a score mark 2.5cm (1in) in from one shorter edge being careful not to cut right through. Roll up the cake firmly from the shorter cut end with the paper inside and leave to cool. Carefully unroll, remove the paper and spread the cake with the chocolate butter cream. Reroll the cake and sprinkle with a little more caster sugar.

Class 46 (men only)

Recipe for a Banana loaf

Ingredients:

140g butter, softened, plus extra for the tin
140g caster sugar
2 large eggs, beaten
140g self-raising flour
1 tsp baking powder
2 very ripe bananas, mashed

Method:

Heat oven to 180C/160C fan/gas 4.

Butter a 2lb loaf tin and line the base and sides with baking parchment. Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour. Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.

Pour the mixture into the prepared tin and bake for about 50 mins, or until cooked through. Check the loaf at 5-min intervals from around 30-40 mins in the oven by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin.

Cool in the tin for 10 mins, then remove to a wire rack.

Chairman's Report

We have enjoyed an interesting and varied range of topics this year, including the intriguingly entitled 'Stumperies, Ferns and Shady Friends' and a very amusing talk about the allotment and gardening societies encouraged by the government to dig for victory during the second world war. We have had a gardener's insight into famous local gardens such as Westonbirt and Highgrove and learnt hints and tips from our own, home-grown, experienced members. We look forward to more next year – do come and join us!

Sue Walton Chairman

If you are interested in
the Gardening Club
please contact any member
of the Committee or
Show Stewards for information.
New members will be
made very welcome

Cirencester Gardening Club

Talks Information

Refreshments

Outings Events

Garden Party

Coffee morning Plant sales

Spring Bulb Show

Competitions

We meet on the 2nd Thursday each month from
September to May at 7.30pm
in Stratton Village and School Hall GL7 2NG.
All visitors are welcome.

Annual Subscription due September: £20

Visitors: £3 per meeting

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www.cirencestergardeningclub.co.uk