

Show Categories 2019

DEADLINE FOR ENTRY FORMS IS FRIDAY 6TH SEPTEMBER.

SECTION 1. VEGETABLES

1. Three beetroot – tops cut back to 5cm (2")
2. Three carrots – tops cut back to 5cm (2")
3. Three chillies – stem attached 2.5cm (1")
4. Two cucumbers – stem attached 2.5cm (1")
5. Two marrows (one variety) – stem cut to 2.5cm (1")
6. Three onions (one variety) – stem cut to 2.5cm (1")
7. Three parsnips – tops cut to 5cm (2")
8. Five potatoes (one variety)
9. Five runner Beans – stem attached 2.5cm (1")
10. Two squash (one variety) – stem cut back to 2.5cm (1")
11. Three sweetcorn – complete with outer leaves
12. Five tomatoes (one variety) – calyx-green stem attached
13. One Pumpkin - stem cut back to 2.5cm (1")

SECTION 2. FRUIT

1. Three eating apples (one variety)
2. Three cooking apples (one variety)
3. Plate of twelve raspberries with stems
4. Plate of nine soft fruits – plate not to exceed 18cm (7")

SECTION 3. FLOWERS

1. Vase of flowers from open garden– base of vase not to exceed 15cm/6”
2. Dahlias - five blooms (any variety)
3. Chrysanthemums - five blooms (any variety)
4. Collection of fresh herbs displayed in a jam jar.
5. One pot geranium.
6. One house plant.
7. Three sunflowers in a vase.

SECTION 4. FLOWER ARRANGEMENT

1. Flower arrangement consisting of garden shrubs and flowers.

Not to exceed 12.5 x 12.5 x 12.5cm. (5 x 5 x 5”).

SECTION 5. COOKERY

1. Iced coffee sponge.
2. Iced apricot fruit cake - See recipe in programme. Also pdf on website.
3. Five Fairy cakes.
4. Plate of ten homemade sweets.

SECTION 6. HANDICRAFTS (DISPLAY SPACE AVAILABLE 50 x 50CM (20 x 20”) MAX)

1. Hand sewn article.
2. Machine sewn article.
3. Knitted article.
4. Crocheted article.
5. Piece of embroidery.
6. Cushion cover incorporating an acorn or oak leaf. 30 x 30cm (12 x 12”).

SECTION 7. JUNIORS.

UNDER 5'S

1. Paper plate flower.
2. Hand print picture.
3. A creature made from an egg carton.

UNDER 7's

1. Leaf-theme mask. (Made from paper plate).
2. A creature made from vegetables and leaves.
3. Painted pebble.

ALL AGES UNDER 12.

1. Leaf garland (wreath).
2. Sock Puppet.
3. Painting or drawing of a tree.
4. Large sunflower. (Measured by head diameter).

SECTION 8. PRESERVES.

1. Pot of home-made chutney.
2. Pot of home-made jam or marmalade.

SECTION 9. PHOTOGRAPHY. Maximum size 18 x 12.5 cm. (7 x 5").

1. Photo of Addison Oak on Sea Mills Square.
2. Pets
3. Black & White photo of nature.
4. Sea Mills landscape. (e.g iron bridge, post box, Sea Mills Harbour etc).
5. Vintage or retro items.

Photos must be submitted before Friday 6th September with an accompanying entry form.

SECTION 10. PAINTING. Max size 25 x 20cms (10 x 8")

1. A self-painted water colour of whatever subject you choose.

Prizes

First: £2.00 + 5 points) Cups are awarded to
Second: £1.00 + 4 points) highest point scorers
Third: 50p + 3 points) in specific sections and classes

Juniors are acknowledged with certificates and rosettes. No monetary prizes for juniors.

Recipe for Section 5. 2- Iced Apricot Fruit Loaf

Makes 1x 2lb (900g) Loaf

Cake ingredients:

3 oz (75g) glacé cherries, washed, dried and cut in quarters

3 extra large eggs

6 oz (175g) self-raising flour

4 oz (100g) soft margarine

4 oz (100g) light muscovado sugar

4 oz (100g) ready-to-eat dried apricots, chopped

5 oz (150g) sultanas

For the Icing:

4 oz (100g) icing sugar, sifted

1 tablespoon apricot jam

1 tablespoon water

2 ready to eat dried apricots, chopped

Pre-heat oven to 160°C/ 325°F/ Gas mark 3. Lightly grease and line a 2lb (900g) loaf tin with greaseproof paper.

Break eggs into a large mixing bowl and then add and mix in remaining cake ingredients. Ensure glacé cherries are washed, quartered and dried before adding to mixture.

Mix until batter is smooth, then put into pre-prepared tin and bake in a pre-heated oven for 1 hours and 10 mins or until cake is golden brown, firm to touch and shrinking away from sides of tin. Allow to cool for 10 mins before turning out of tin, removing paper and leaving to cool completely on a wire rack.

For the Icing:

Measure and sift icing sugar into a bowl. Heat the apricot jam and water together until jam is melted and then pour onto icing sugar. Mix to smooth spreading consistency and then spoon over top of cake. Decorate with the remaining chopped apricots down the centre of the cake.

Regulations for competitors 2019

1. Exhibits, except photographs to be staged between 5-8 pm on Friday 13th Sept – ONLY
2. Photographs need to have the class number entered written on back and placed in an envelope with your name on the outside and submitted along with your completed application form before Friday 6th September. Photos which arrive after this date will not be judged.
3. Class cards available on Friday 13th Sept from the Secretary on the site of show, must be placed on the exhibits with their name face downwards. No cards or tickets will be sent by post.
4. Flowers & vegetables must have been cultivated by competitors. Junior entrants must make & stage their own exhibits entirely unaided. Exhibits in Handicrafts & Needlework, Art & Photography sections must be the competitors' original work & must not have won a prize in a previous show.
5. No competitor can enter more than one exhibit in any particular class.
6. Competitors must be strictly amateur.
7. Judges' decisions shall be final. Judges may withhold prizes if exhibits are not, in their opinion, of sufficient merit or as Schedule.
8. Competitors must ensure their exhibits are disease & pest free.
9. Competitors are asked where possible, to name the variety of their exhibits.
10. Tabling will be covered with white paper; all other requirements must be provided by entrant. (e.g plates).
11. No exhibits to be removed before 4.30pm on show day, & then by rightful owners.
12. Prize money can be collected on the day of the show by the prize winner or by arrangement up to one week after show. No claim will be considered after this.
13. The Committee is not responsible for any damage or loss to persons or property arising out of or connected to the show. Please note photographs may be damaged in display. The Committee reserves the sole & absolute right to interpret the regulations printed in the Schedule.
14. Previous trophy winners must return trophies by the end of July 2019. Please contact Lisa Dicker to arrange. Tel: 07807959768 or seamillscommunity@gmail.com

Prizes

First:	£2.00 + 5 points) Cups are awarded to
Second:	£1.00 + 4 points) highest point scorers
Third:	50p + 3 points) in specific sections and classes

No monetary prizes for junior classes. Winners are acknowledged with certificates and rosettes instead.

Submission of exhibits strictly for amateurs. All Judges decisions are final.