

# Bishampton & District GARDENING CLUB

For amateurs and experienced gardeners alike, Bishampton & District Gardening Club holds friendly gatherings where you can meet and share knowledge with like-minded plant enthusiasts.

The Club meets on the first Wednesday of the month in the Villages Hall, Bishampton, arranges talks by a range of experts and visits to fascinating gardens as well as (under normal circumstances!) organising spring and summer shows.

GUEST SPEAKER: Wednesday September 1st, 7.30pm - 'On Top and ALMOST in Control' - A return visit by the ever popular Timothy Walker, former director of Oxford Botanical Gardens. Timothy will talk about the options he and his wife had when creating their new tiny garden from scratch.

To learn more, visit [www.bishamptongardeningclub.org.uk](http://www.bishamptongardeningclub.org.uk), email [info@bishamptongardeningclub.org.uk](mailto:info@bishamptongardeningclub.org.uk) or contact the Club Chairman (below).



Chairman and Show Secretary:

Pete Chamberlain (01386 861438)

# Bishampton & District GARDENING CLUB

## SUMMER FLOWER AND PRODUCE SHOW

# 2021

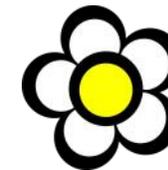
In the Villages Hall, Bishampton  
Saturday 14th August—2pm to 4pm  
Admission 50p



## Competition Rules and Regulations

1. The closing date for entries will be **THURSDAY 12 AUGUST** at **8PM**. Entry forms may be submitted by hand at the **Villages Hall, Bishampton** on **Thursday 12 August** between **6pm and 8pm** when entry cards will be issued. Alternatively, entry forms may be sent by post to: Pete Chamberlain (Show Secretary), Four Acres, Hill Furze, Bishampton, Pershore WR10 2NB. **Postal entries** must arrive before **12 August** and **include the entry fees**. Entry cards for postal entries will be available at the time of staging exhibits. **Entry fees: 20p per exhibit** - except children's classes which are free. Exhibitors will have free entry to the show.
2. Exhibitors will be able to stage their exhibits between 9am and 11am on the day of the show. After 11am, and until the show opens to the public at 2pm, only Judges and Club Officials will be allowed in the Hall.
3. Exhibitors may enter no more than two entries in any one class. Only the highest placed exhibit will count towards the score for any trophy.
4. All exhibits must have been grown, taken or made by the exhibitor. In the case of pot-grown exhibits, these must have been in the possession of the exhibitor for at least three months. (Material used in the floral art classes may be purchased).
5. Paper plates, supplied by the Club, must be used as a base for exhibits where appropriate. In the case of cut flower arrangements, aids are permitted within the confines of the vase. Exhibitors must supply their own vases and containers.
6. All exhibits must remain staged until 3.15pm. Those exhibits not collected by 3.30pm will be assumed to have been donated and will be auctioned. After completion of the auction Trophies will be awarded and the raffle will be drawn.
7. Whilst the committee will exercise every care, they cannot be held responsible for any loss/damage and all exhibits are accepted at the exhibitor's risk.
8. The decision of the Judges will be final as to the merits of the exhibits and the decision of the Committee will be final in all matters connected with the Show. The Show will be conducted in accordance with the Rules and Standards of the RHS Show Handbook where appropriate.
9. The winners of trophies must undertake to return them to the Club Secretary by the end of June 2022.

## Section A : FLOWERS



### General Hints for Exhibitors of Flowers

- ✿ In the flower classes any type of vase or bottle is acceptable for exhibiting blooms as it will be the blooms and not the container that will be judged.
- ✿ In the classes where more than one bloom is exhibited try to select blooms that are well matched in shape and size.
- ✿ Give yourself plenty of time to stage your exhibits so that they are seen at their best.
- ✿ Oasis Floral Foam is now banned by the RHS and is not allowed in the competition.

**CLASS 1:** 3 Gladioli

**CLASS 2:** 6 Sweet Peas

**CLASS 3:** 3 Dahlias - all one variety, any type

**CLASS 4:** 5 Dahlias - any combination of varieties and types.

**CLASS 5:** 1 Begonia Head - floating in water

**CLASS 6:** 1 Single Rose Bloom

**CLASS 7:** Roses Hybrid Tea - 3 stems

**CLASS 8:** Roses Floribunda - 3 stems

**CLASS 9:** Vase of 3 Mixed Annuals - 1 stem of each variety, at least two varieties

**CLASS 10:** Vase of 3 Mixed Perennials - 1 stem of each variety

**CLASS 11:** Any Perennial - 5 stems of one species

**CLASS 12:** "The Best Flower In My Garden" (single stem)

**CLASS 13:** Top Vase (**see over for the rules of the "Top Vase"**)



## TOP VASE (Section A Class 13)

1. The 'TOP VASE' is for a vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different kinds of plants. Please note that it is two different kinds of plants; two varieties of the same plant are NOT two kinds.
2. The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display; 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging should be to the normal rules used for the other classes.
3. Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
4. The vase can be any shape or size and made from any material but must be in proportion to the display. No marks are awarded for the vase itself.
5. No accessories whatsoever - such as bows and additional foliage - will be allowed. Foliage which is growing naturally from the flowering stem, and is still attached to the stem, is allowed. Packaging material, to keep the stems in place is allowed. PLEASE NOTE: Oasis Floral Foam is now banned by the RHS and is not allowed in the competition.



## TOP TRAY (Section B Class 14)

1. The 'TOP TRAY' class is for a collection of three types of vegetables taken from the following list of eight. The quantity of each vegetable required for the collection is given in brackets: Carrots (3), Cauliflowers (2), Onions (3), Parsnips (3), Peas (6 pods), Potatoes (3), Runner Beans (6 pods), 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 the size, shape and colour, 7 points for condition, 6 points for uniformity. The overall mark will therefore be out of a total of 60.
2. All vegetables are to be displayed for effect. Vegetables must be displayed within an area measuring 460mm x 600mm (18" x 24") without bending any of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 460mm x 600mm 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 460mm x 600mm.
3. A black cloth is permitted and the tray may be painted. Parsley is allowed for garnishing but no other foliage or accessories (plates, sand, rings etc) will be allowed. Onion tops may be tied or whipped using raffia or string.

# Section B : VEGETABLES



## General Hints for Exhibitors of Vegetables



Vegetables should be of uniform size and of a quality suitable for the table.



Marrows should be of uniform size and not longer than 380mm (15in).

- CLASS 14:** Vegetable Top Tray (See left for rules of the Top Tray)
- CLASS 15:** 6 Culinary Shallots
- CLASS 16:** 6 Shallots for Pickling (max diameter 30mm)
- CLASS 17A:** 3 Potatoes - whites
- CLASS 17B:** 3 Potatoes - coloured
- CLASS 18:** 3 Tomatoes
- CLASS 19:** 9 Cherry Tomatoes
- CLASS 20:** 3 Chillies
- CLASS 21:** 6 Runner Beans
- CLASS 22:** A Pair of Uniform Marrows
- CLASS 23:** 3 Carrots
- CLASS 24:** 3 Courgettes (max length 200mm)
- CLASS 25:** 3 Onions - dressed
- CLASS 26:** 3 of Any Vegetable Not Named Above
- CLASS 27:** A Bunch of 3 Different Herbs (named) - together in a single container.



## Section C : POT PLANTS

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- CLASS 28:** 1 Flowering Pot Plant (not orchid or fuchsia)  
**CLASS 29:** 1 Orchid  
**CLASS 30:** 1 Fuchsia  
**CLASS 31:** 1 Cactus or Succulent  
**CLASS 32:** 1 Pot Plant for Foliage  
**CLASS 33:** 1 Pelargonium grown from a plug supplied by the club (Any previous acceptable)



## Section D : FLORAL ART

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- CLASS 34: 'Royal Babies'**  
 Maximum width 600mm (24") - plant material to dominate
- CLASS 35: 'Football World'**  
 Arrangement of flowers and foliage to suit.  
 Maximum width 460mm (18")
- CLASS 36: 'Summer Bounty'**  
 Arrangement of flowers, fruit and vegetables. (Foliage may be used). Maximum width 460mm (18").
- CLASS 37: 'Olympics'**  
 A simple arrangement, 5 flowers maximum. Foliage may be used. Maximum width 460mm (18")
- CLASS 38: 'Harmony'** - 9" in any direction

## Section E : FRUIT

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### General Hints for Exhibitors of Fruit

-  Do not polish your fruit as it will remove the natural bloom.
-  Apples, pears, plums, damsons and any soft fruit should be exhibited with their stalks in place.

- CLASS 39:** 3 Dessert Apples - any one variety  
**CLASS 40:** 3 Cooking Apples - any one variety  
**CLASS 41:** 3 Pears - any one variety  
**CLASS 42:** 5 Plums - any one variety  
**CLASS 43:** 5 Damsons or Damascenes  
**CLASS 44:** A Plate of Soft Fruit - any variety  
**CLASS 45:** A display of any 3 fruits (numbers of each at the competitor's discretion), to be displayed in a moveable tray or show board no larger than 12" x 18" (300mmx460mm)



# Section F : HOME PRODUCE

## General Hints for Exhibitors of Home Produce

 For sugar preserves jars should be filled to the top and covered immediately when hot. Use either twist top covers only (no wax disc needed), or wax disc and cellophane tops.

 Chutney tastes better when made at least three months before showing. For any vinegar-based preserves the covers should be plastic lined to prevent evaporation and corrosion.

**CLASS 46:** 1 Jar Chutney—any variety

**CLASS 47:** 1 Jar Jam—Raspberry

**CLASS 48:** 1 Jar Jam—Strawberry

**CLASS 49:** 1 Jar Jam—Stone Fruit

**CLASS 50:** 1 Jar Jelly

**CLASS 51:** 1 Jar Marmalade—any variety

**CLASS 51a:** 1 Jar Jam—Blackcurrant

**CLASS 51b:** 1 Jar Lemon Curd

● NOTE: Classes 46-51b to be in a sealed, plain, clear jar and to be clearly labelled with the contents and date made.

**CLASS 52:** 5 Pieces of Millionaire’s Shortbread to be made to the recipe on PAGE 9

**CLASS 53:** Lemon Meringue Pie—7” or 8” diameter

**CLASS 54:** 8 Butterfly Cakes

**CLASS 55:** 5 Flapjacks

**CLASS 55a:** 3 Gingerbread People

● NOTE: Entries in classes 52 to 55a should be covered in cling film and displayed on the paper plates provided

## Millionaire’s Shortbread- Class 52

### INGREDIENTS

#### For the shortbread:-

9oz (250g) plain flower

3oz (75g) caster sugar

6oz (175g) softened butter

#### For the caramel filling: -

4oz (100g) butter or margarine

4oz (100g) light muscovado sugar

2 x 14oz (397g) cans condensed milk

7oz (200g) plain or milk chocolate in pieces

### METHOD

Pre-heat the oven to 180° /gas 4 / Fan Oven 160°

Grease a 13” x 9” (33x23cm) Swiss roll tin

Shortbread: Mix flour and caster sugar in a bowl and then rub in butter until mixture looks like fine breadcrumbs. Knead together to form a dough. Press into the tin. Prick lightly with a fork and cook in a pre-heated oven for approx. 15-20 mins or until very lightly browned. Cool in tin.

Caramel: Measure butter, sugar and condensed milk into a pan and heat gently until the sugar has dissolved. Then bring to the boil **STIRRING ALL THE TIME**. Then reduce the heat and simmer very gently **STIRRING CONTINUOUSLY** for about 5 minutes until the mixture has slightly thickened. Pour over the shortbread base and leave to cool.

NB: Make sure you stir the caramel mixture continuously to avoid it catching and burning on the bottom of the pan.

Topping: Melt the chocolate slowly in a bowl over a pan of hot water. When melted pour over the cold caramel and leave to set. Cut into bars (24 or so).



## Section G : HOME-MADE WINE

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- CLASS 56:** A Bottle of Home-Made Wine—red, white or rosé
- CLASS 57:** A Bottle of Home-Made Wine—liqueur
- CLASS 58:** A Bottle of Home-Made Beer or Cider

● NOTE: Class 56 to be in 75cl (26fl oz) bottles. All classes to be clearly labelled with contents and the date it was bottled.



## Section H : CHILDREN'S CLASSES

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- CLASS 59:** The Tallest Sunflower (see below)
- CLASS 60:** The Longest Runner Bean
- CLASS 61:** A Fruit and/or Vegetable Monster
- CLASS 62:** Hand-Made Birthday Card
- CLASS 63:** Model Made of Recycled Material

● NOTE: Entry to the children's classes is free—Please contact Pete on 01386 861438 for entries to Class 59 by Friday August 13th at the latest.



## Section J : PHOTOGRAPHY

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- CLASS 64:** 'Lockdown'
- CLASS 65:** 'A Group of Happy People'
- CLASS 66:** 'Feeding Time'
- CLASS 67:** 'A Summer Scene'

● NOTE: Photographs to be mounted but not framed (final size of exhibit no larger than A5. No photograph to have been previously entered in the Summer Show.

## Section K : CRAFTS

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- CLASS 68:** A Hand-Crafted Item of Clothing
- CLASS 69:** A Three-Dimensional Craft Item
- CLASS 70:** A Mounted or Framed Painting—any subject or medium
- CLASS 71:** A Mounted or Framed Drawing—any subject or medium
- CLASS 72:** A Two-Dimensional Hand-Crafted Picture - any medium (tapestry, collage etc)

● NOTE: Items must not have won an award in this category before.

## Section L : CONTAINERS

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**SECTION L WILL BE JUDGED 'IN SITU' BY COMMITTEE MEMBERS DURING THE WEEKEND PRIOR TO THE SHOW AND RESULTS DISPLAYED AT THE SHOW**

- CLASS 73:** A Floor-Standing Planted Container
- CLASS 74:** A Hanging Flower Container

● Entries by Friday 6th August to Pete Chamberlain 01386 861438. To be judged the weekend of Saturday and Sunday 7th and 8th August.