



Affiliated to
GLOUCESTERSHIRE FEDERATION OF GARDEN SOCIETIES

MEMBERS' SHOW
at
BIRDLIP VILLAGE HALL
on
SATURDAY 3rd SEPTEMBER 2022

Doors open to the public at 2.30pm
Presentation of trophies and prizes at 4.00pm

ADMISSION: Free

Show Secretary

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**BRIMPSFIELD & MID-COTSWOLD
GARDEN SOCIETY**

ANNUAL SHOW 2022

After two years of 'virtual' Shows, the Brimpsfield & Mid-Cotswold Garden Society is finally returning to a full 'in-person' Show! Here is the list of classes, and we hope that all members will find something of interest to them. As well as an extensive range of classes for fruit and vegetables and flowers, where you can show off your growing skills, there are classes for cakes and preserves, flower arrangements, crafts and photography; there is also a section for children of various ages, who do not have to be members of the Society or come from a member family. You will also find hints and tips on exhibiting in this leaflet; if you've never taken part before, it's worth having a go as first-timers always win some of our classes!

Even if you really have nothing to enter, come along in the afternoon of the Show to admire the exhibits, enjoy the teas and home-made cakes and take part in the charity auction of some of the exhibits. This year our charity is the group of volunteers who maintain the gardens (at their own expense) at the Sue Ryder Home at Leckhampton Court in Cheltenham.

We look forward to welcoming you to the Show!

8.30 am	Hall opens to exhibitors for staging of exhibits
10.30 am	Hall closes to exhibitors; judging begins
2.30 pm	Show opens to the public Teas and home-made cakes available
4.00 pm	Presentation of trophies Auction of produce for charity

SCHEDULE

SECTION A – FRUIT AND VEGETABLES

Judge: Mrs M. Walters

Class No.

1. Onions – 3
2. Shallots – 5
3. Cucumber – 1
4. Tomatoes – plate of 3
5. Cherry tomatoes – plate of 5
6. Tomatoes – plate of 1, named variety, to be judged for flavour
7. Potatoes – plate of 3
8. Carrots – 3
9. Runner beans – 5 pods
10. French beans – 5 pods
11. Courgettes – 3
12. Collection of any 5 different vegetables, to be displayed in a standard seed tray, approx 24 x 38cms
13. Salad box: collection of any 5 different vegetables that might be found raw in a salad, to be displayed in a standard seed tray, approx 24 x 38cms
14. Apples – plate of 3 (either cooking or dessert)
15. Dish of stone fruit
16. Fresh culinary herbs – 4 named varieties, displayed in a vase
17. Any other vegetable not mentioned above
18. Any other fruit not mentioned above
19. The longest runner bean

Notes:

Classes 1 & 2: Leave most of the outer layers on onions and shallots

Classes 4, 5, 6: Leave calyx in tomatoes

Classes 12 & 13: Vegetables should be placed in the seed tray but may exceed its dimensions. Quantities of each vegetable should be proportionate to the size of the type of vegetable, such as, for example, 1 cabbage, 1 lettuce, 3 potatoes, 5 cherry tomatoes. Tomatoes count as vegetables. Lettuces should have root attached, cabbages a stalk. Parsley may be used as decoration.

Classes 14 & 15: Leave stalks on fruit

Class 16: Herbs: Your exhibit should contain 4 varieties of herb, but may consist of more than one stem of each

Class 18: Leave calyx in soft fruit

Trophies awarded to exhibitors in Section A:

The Ray Smith Memorial Trophy will be awarded for the best exhibit in Section A.

The Jubilee Trophy will be awarded to the exhibitor who gains the most points in Section A: 7 points for a first prize, 4 for a second, 1 for a third. Exhibitors must enter at least 4 classes in Section A to be eligible.

SECTION B – FLOWERS

Judge: Mr C. Pearce

Class No.

20. Roses – vase of 1 bloom, named variety
21. Roses – Large-flowered. 3 blooms of the same variety in container
22. Roses – Cluster-flowered. 1 stem in container
23. Roses – 3 blooms in container: 1 bud, 1 partly open, 1 fully open, all of same variety
24. Dahlias – 3 blooms of one variety, under 15cms diameter, in a vase
25. Dahlias – 3 blooms of one variety, over 15cms diameter, in a vase
26. Sweet peas – 3 stems in container
27. Hydrangea – 1 stem in container
28. A collection of woody shrubs, not roses, 3 stems of different kinds in one container
29. A collection of garden flowers, 6 stems of different kinds in one container
30. Pot plant – flowering, not an orchid, without outer container
31. An orchid in a pot, without outer container
32. Pot plant – foliage, without outer container
33. A cactus or succulent plant in a pot, without outer container

Notes:

Classes 30, 31: Pot plants grown for flowers should be exhibited in flower

Trophies awarded to exhibitors in this Section:

The Peter Standing Trophy will be awarded for the best exhibit in this Section overall

The President's Prize will be awarded for the best rose exhibit (Classes 20-23)

The Hartpury Bowl will be awarded for the best pot plant (Classes 30-33)

SECTION C – FLOWER ARRANGEMENTS

Judge: Mrs R. Stammers

Class No.

34. A miniature arrangement (not more than 10cms in height, width and depth)
35. An arrangement for a side table (not more than 40cms x 40cms, height unlimited)
36. An arrangement of flowers without the use of floral foam (space allowed 40 x 40cms, height unlimited)

Notes:

Entries may be slightly (but not significantly) smaller than the dimensions stated but must not exceed them. All dimensions include the container.

Arrangements should only contain fresh (ie not dried) plant material.
Class 36: Floral foam is not biodegradable. Alternatives could be a pinholder, pebbles, chicken wire, a grid of tape or twigs, or other unobtrusive support.

Trophies awarded to exhibitors in this Section:

The Gladys Le Gros Hobbs Memorial Cup will be awarded for the best exhibit in this section.

SECTION D – CAKES & PRESERVES

Judge: Mrs L. Parker

Preserves:

Class No.

37. Jam, soft fruit, 450g (1lb) approx.
38. Jam, stone fruit, 450g (1lb) approx.
39. Jelly, any kind, 450g (1lb) approx.
40. Marmalade, any kind, 450g (1lb) approx.
41. Lemon curd, 450g (1lb) approx.
42. Chutney, any kind, 450 g (1lb) approx.
43. A dish of home-made relish or salsa of your choice
44. A bottle of home-made fruit liqueur

Baking:

Class No.

45. A plate of 6 white bread rolls - hand-made (not in a machine)
46. A white herb loaf - made in a breadmaking machine
47. Victoria Sandwich: 170g (6oz) flour, 170g (6oz) fat, 170g (6oz) sugar and 3 eggs, raspberry jam filling, using two 17.5cm (7") tins; to be dusted lightly with caster sugar and exhibited on a plate
48. A gingerbread loaf, on a plate
49. Fruit scones – plate of 5
50. A cheese and onion quiche, exhibited on a plate and out of its tin
51. A plate of cheese straws
52. A fruit crumble (fruit of your choice)

Notes:

Classes 37-42, 44: exhibits to be presented in glass jars (bottle for Class 44), filled to a point not below the narrowest part of the neck, labelled with variety and month and year of making.

Class 42: Chutneys should be at least 3 months old and should not be in jars with metal tops, unless they are coated inside, as the metal is corroded by the vinegar.

Trophies awarded to exhibitors in this Section:

The Chairman's Prize will be awarded to the exhibitor who gains the highest number of points in Section D (7 points for a first prize, 4 for a second prize, 1 for a third prize).

The Marie Ann Ellery Prize will be awarded for the best baking exhibit in Section D (Classes 45-52)

SECTION E – CHILDREN'S SECTION

Judge: tbc

The Children's Section is open to all junior exhibitors; they do not have to be members of the Society. Junior exhibitors from member families may also enter classes in the other sections if they wish.

Exhibits should be the work of the junior exhibitor, who may have adult supervision or assistance for reasons of safety appropriate to their age (for example, with using sharp knives or hot ovens) but should otherwise have grown or created the exhibits themselves.

Classes 53 and 54 are open to all children who have **not yet reached their 17th birthday**:

- 53. The best sunflower in a pot, grown by you
- 54. A flowerpot made from recycled materials (eg from an old tin can) and decorated as you choose

Classes 55 and 56 are open to children **under the age of five**:

- 55. An animal made from fruit and/or vegetables
- 56. A painting of flowers

Classes 57 and 58 are open to children **aged 5-16 years old** (where there are enough entries, 1st, 2nd and 3rd prizes will be awarded in each age group):

- 57. A photograph on the subject of 'Animal magic' (unmounted and preferably printed without any border)
 - a. 5-8 years old
 - b. 9-12 years old
 - c. 13-16 years old

- 58. A 'Blue Peter' apple cake, made using the recipe below, presented on a plate
 - a. 5-8 years old
 - b. 9-12 years old
 - c. 13-16 years old

BLUE PETER APPLE CAKE - RECIPE

Ingredients:

2 Weetabix
200g self-raising flour
50g wholemeal flour
3 teaspoons cinnamon
150g butter, softened and cut into small pieces, plus a little to grease the tin
150g Demerara sugar, plus 2 tablespoonfuls to sprinkle
2 cooking apples (about 300g), peeled and core removed
75g sultanas
1 egg, beaten

1. Preheat the oven to 220C (200C if using a fan oven), Gas Mark 8.
2. Use a little butter to grease a 20cm cake tin (it will be easier to remove the finished cake if you use a loose-bottomed tin). This recipe can also be baked in a slightly larger tin if that's what you have available.
3. Put the Weetabix into a large bowl and use your hands to scrunch them into little pieces. Add the self-raising and wholemeal flours and cinnamon, and mix together with a spoon.
4. Add the diced butter and, using your fingers, rub it into the Weetabix and flour mixture until roughly combined.
5. Stir in the 150g demerara sugar.
6. Coarsely grate the apples into the mixture. Add the sultanas and the beaten egg and mix all together; the mixture will be quite thick.
7. Turn the mixture into the greased tin and level it with the back of a spoon. Sprinkle the remaining 2 tablespoons of demerara sugar over the top.
8. Put in the heated oven and bake for 20-30 minutes until golden brown. If you use a smaller, deeper tin it will take a little longer, or less time if you use a larger, shallower tin.
9. Remove from the oven and allow to cool before storing in an airtight tin.

SECTION F – CRAFTS

**Judges: Mrs C. Edwards
Mr M. Mandrigin**

Class No.

59. A knitted or crocheted or woven item
60. A hand-sewn or embroidered item
61. An item created using any other form of textile craft
62. A painting, drawing or other form of graphic art, any medium
63. An item made from wood, metal, stone, ceramic or other solid material
64. 'I've got this far.....!' – an item not yet finished

Notes:

All classes: exhibits to be accompanied by a note indicating the exhibitor's contribution, eg whether the item has been professionally framed/mounted, whether a decorated item was created by exhibitor
Classes 59-61: Items which need making up may be machine-finished.
Class 61: This class covers any textile craft outside the scope of classes 60-61; examples include (but are not limited to) machine-sewing, patchwork, quilting, felting, needlefelting, dyeing, printing.

Trophies awarded to exhibitors in this Section:

The Needlework Trophy will be awarded for the best textile craft exhibit

The Craft Trophy will be awarded for the best non-textile craft exhibit

SECTION G – PHOTOGRAPHY

Judge: Mr B. Swinyard

Class No.

65. A photographic print – Dusk to dawn
66. A photographic print – Rain or shine
67. A photographic print – Celebration
68. A photographic print with a humorous caption of the exhibitor's choice.

Notes:

All photographic prints must be taken by the exhibitor and must be exhibited unmounted.

Trophies awarded to exhibitors in this Section:

The Mike Young Prize for Photography will be awarded for the best photography exhibit

SHOW RULES

1. All exhibitors must fill in the enclosed entry form, which, with the entry fees, should be in the hands of the Show Secretary no later than Wednesday 31st August 2022. Please complete one form for each exhibitor; additional copies are available on request.
2. The entry fee is 20p for each exhibit (Children's classes 10p). With the exception of the children's classes, only members may show exhibits which must be grown or made by them. Late entries, for which the fee will be 40p per exhibit, will be accepted at the discretion of the Show Secretary, but it will be appreciated if entries are submitted as early as possible.
ENTRIES PRESENTED ON THE DAY OF THE SHOW MAY BE ACCEPTED AT THE SHOW SECRETARY'S DISCRETION BUT A FEE OF £1 PER ENTRY WILL BE LEVIED.
3. The hall will be open for staging exhibits on Saturday 3rd September from 8.30am to 10.30 am **prompt**, after which the hall will be closed for everyone except the judges, stewards and the committee.
4. All containers etc. are to be provided by the exhibitor.
5. Exhibitors must ensure that their exhibits conform to the rules as set out in this Schedule; failure to do so will render the exhibitor liable to loss of marks or disqualification.
6. Members may enter any number of classes but only one exhibit in any one class. Where there are four or more entries in a class, 1st, 2nd, and 3rd prizes may be awarded; otherwise the number of prizes will be at the discretion of the judges. Judges are empowered to withhold any prize if the exhibits are not in their opinion of sufficient merit. The committee have the power to settle any dispute arising for which these rules do not provide and their decision is final.
7. The 1st, 2nd and 3rd prizes will be £1.50, £1.00 and 50p respectively.
8. No exhibit may be removed before 4.30pm.

The committee will not be responsible for any loss or damage to exhibits.

TIPS AND HINTS

These tips do not form part of the Show rules, but they will help you make the most of your entries, and some of them will help you avoid the loss of marks or even disqualification.

Read the Schedule, and all the notes, carefully so that you know what is required for each class. Make a note of which classes you have entered, and what you need to provide, for example how many vegetables etc you need to bring, or whether you need a plate or vase. The Show Secretary will be happy to answer any questions you have.

Presentation is important and can be the deciding factor in judging. In particular, make sure that plant material in Sections A, B and C is free from blemishes; remove any damaged flowers or leaves (if necessary, ask someone with sharper eyes to check for you!). Weather or insect damage, holes or marks, or just old flowers or leaves, will result in your exhibit being marked down.

The trays of vegetables, and flowers or herbs in vases, should look attractive; imagine you are going to give them as a present to a friend, but don't add any decorative touches except as allowed in the notes. Preserves, however, may have a fabric or paper cover over the lid.

Fruit and vegetables should be clean but not scrubbed or polished; keep their natural bloom on them.

Fruit, including soft fruit, and tomatoes should be presented with a short stub of stem attached. Root vegetables should have the leaves trimmed to about 75mm (3 inches).

Roses: For class 20 (single bloom) you should have a stem with only one bloom on it and no side-buds. For class 21 there should be three such stems. In class 23 there should be three stems, each with one of the three blooms specified. Remember to check for any additional buds and remove them.

All exhibits in Section D will be cut or opened during judging and tasted. Check any jars of preserves that have been in storage to ensure that there is no mould on them and that the contents have not shrunk below the required level. Jars should be labelled as required in the Schedule, but there should be no traces of previous labels remaining.

Finally: do have a go, and good luck!

The Brimpsfield & Mid-Cotswold Garden Society was founded in 1971 and serves the villages in the area between Gloucester and Cirencester. We have members in Brimpsfield, Birdlip, Cranham and further afield. We welcome anyone with an interest, however general, in gardens and gardening; we're not just for the enthusiast.

From October to March we run a series of Saturday 'coffee mornings' with a speaker, on various topics covering gardening, the local area and wildlife; the home-made cakes are a big attraction. We also organise a spring bring-and-buy plant sale, a self-drive outing to a local garden and a summer garden party, and an annual Show in Birdlip Village Hall. Members benefit from a discount at Dundry Nurseries, Staverton and can take advantage of significantly reduced prices through our bulk order with Dobies Seeds. Our annual membership subscription is £3 per person, £5 for a couple.

Our next event is a coffee morning on Saturday 1st October, in Brimpsfield Village Hall, when we shall have a talk on 'The curious history of vegetables'. Come and join us for refreshments from 10.30 and the talk from 11am.



MEMBERS' SHOW
SATURDAY 3rd September 2022

ENTRY FORM

Entry fee:

20p each exhibit (Children 10p). **Late entries 40p each exhibit**

Name.....

Age (Children only) years months

Entry Forms and Fees to be in the hands of the Show Secretary by Wednesday 31st August 2022. Please place a tick beside each class that you are entering.

PLEASE READ THE SCHEDULE CAREFULLY

Class No.

A1	A2	A3	A4	A5	A6
A7	A8	A9	A10	A11	A12
A13	A14	A15	A16	A17	A18
A19	B20	B21	B22	B23	B24
B25	B26	B27	B28	B29	B30
B31	B32	B33	C34	C35	C36
D37	D38	D39	D40	D41	D42
D43	D44	D45	D46	D47	D48
D49	D50	D51	D52	E53	E54
E55	E56	E57a	E57b	E57c	E58a
E58b	E58c	F59	F60	F61	F62
F63	F64	G65	G66	G67	G68

Total entry fee: £



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Class No.

A1	A2	A3	A4	A5	A6
A7	A8	A9	A10	A11	A12
A13	A14	A15	A16	A17	A18
A19	B20	B21	B22	B23	B24
B25	B26	B27	B28	B29	B30
B31	B32	B33	C34	C35	C36
D37	D38	D39	D40	D41	D42
D43	D44	D45	D46	D47	D48
D49	D50	D51	D52	E53	E54
E55	E56	E57a	E57b	E57c	E58a
E58b	E58c	F59	F60	F61	F62
F63	F64	G65	G66	G67	G68
Total entry fee: £					