# 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.



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

Mrs F Ellery

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Gloucester

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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!

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# 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

**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!

**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.

1. 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.
2. All containers etc. are to be provided by the exhibitor.
3. 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.
4. 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.
5. The 1st, 2nd and 3rd prizes will be £1.50, £1.00 and 50p respectively.
6. No exhibit may be removed before 4.30pm.

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

## **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 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

**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 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 awardedfor 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

**Trophies awarded to exhibitors in the Section:**

**The Mike Freeman Cup** will be awarded for the best exhibit in Section E.

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# 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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|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| 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: £** | | | | | |