

Gayton Gardeners & Allotment Society Produce Show

Show Schedule

GAYTON VILLAGE HALL.
SATURDAY 3rd AUGUST
1.00pm – 4.00pm

Free Admission
Teas & Homemade Cakes
Raffle
Stalls

SCHEDULE OF CLASSES

Class

FLOWERS

- 1 Rose: 1 bloom
- 2 Delphinium: 1 spike
- 3 Flowers raised from seed, 1 vase, 1 kind, 5 stems
- 4 1 vase, 6 stems 1 or more kinds (not Roses)
- 5 Vase mixed foliage: 6 stems
- 6 Flowering plant in pot, (pot not to exceed 20cm)
- 7 Foliage plant in pot, (pot not to exceed 20cm)
- 8 Cactus or Succulent, (pot not to exceed 15cm)

FRUIT AND VEGETABLES

- 9 6 Gooseberries, with stalks
- 10 Blackcurrants or Redcurrants, 6 strigs
- 11 6 Raspberries, with stalks
- 12 6 Strawberries, with stalks
- 13 Any other fruit, 1 dish, for quantities see table on page 4
- 14 4 Onions, Red
- 15 4 Onions, other
- 16 3 Potatoes, white
- 17 3 Potatoes, coloured
- 18 6 Dwarf French Beans, with stalk
- 19 6 Runner Beans, with stalk
- 20 Peas: 6 pods
- 21 3 Beetroot, with tops complete
- 22 3 Carrots, with tops complete
- 23 1 Lettuce, with roots

Entries close Thursday 1st August at 9.00pm prompt

Class No	Entrance	Class No	Entrance	Class No	Entrance

Total No of Entries
.....

Exhibitor's Name
.....

Address
.....

NO LATE ENTRIES WILL BE ACCEPTED ON THE DAY



Exhibits to Village Hall between 9.00 and 11.00am on the day of the show. Doors of the show open at 1.00pm (at conclusion of judging). Presentation of prizes at 4.00pm. Followed by the auction and draw of the raffle.

Trophies to be Awarded

Heaviest Onion
Best plate of potatoes
Best vegetable exhibit in show
Best exhibit flowers
Trophy for overall points
Classes 51, 52, 53 & 55 sponsored

Rules

- 1 Entries close on the previous Thursday 1st August at 9.00pm. The date is definitely **FINAL**.
- 2 No flower, fruit or vegetables shall be exhibited unless the same shall have been the property and in possession of the exhibitor for at least two months previous to the show.
- 3 All exhibits must be ready for the Judging at 11.30am.
- 4 All vegetables to be shown in a clean state.
- 5 No exhibitor will be allowed more than one exhibit in each class.
- 6 Exhibitors must provide their own plate and vase, and everything shown at the risk of the exhibitor, though every precaution will be taken by the committee to ensure safety.
- 7 Junior relatives of village residents are eligible to participate in the children's section.

- 24 4 Tomatoes, with calyx attached
- 25 2 Courgettes
- 26 1 Marrow (not to exceed 35cm)
- 27 6 Radishes
- 28 Vegetables, 2 of one kind not included in schedule
- 29 Longest Runner Bean
- 30 Wonky vegetable
- 31 Chilli Plant, pot not to exceed 23cm
- 32 Herbs: 5 stems in vase – one or more varieties

DOMESTIC

Classes 39-42 must be made within the year and Dated

- 33 Victoria Sandwich
- 34 6 Scones
- 35 6 Pieces of Shortbread
- 36 Apple Pie
- 37 Loaf of Bread – any kind (not Sourdough)
- 38 Sourdough loaf
- 39 Jar of Marmalade
- 40 Jar of Lemon Curd
- 41 Jar of Soft Fruit Jam
- 42 Jar of Chutney

CRAFT SECTION

Photographs max size 10cm x 15cm, no frames or mounts

- 43 A petite floral arrangement of fresh plant material (overall size 4" to 9" including the container)
- 44 Photograph of Garden or Allotment
- 45 Handicraft, Knitting, Embroidery, Macrame or Crochet

ART

18 years and over. Paintings should not be signed or framed.

- 46 British Wildlife, any medium
- 47 Landscape, any medium

CHILDRENS CLASSES

- 48 3 Cookies decorated (up to 5 years) judged on decoration only
- 49 3 Fairy cakes (6-9 years) judged on decoration and taste (home made)
- 50 3 Chocolate Brownies (10-17 years) judged on taste (home made)
- 51 Picture of (up to 5 years) any medium, any subject (not photo)
- 52 Picture of (6-9 years) any medium, any subject (not photo)
- 53 Picture of (10-17 years) any medium, any subject (not photo)
- 54 Garden in seed tray
- 55 Tallest Sunflower in pot (seed provided)

SHOW ENTRIES TO

Tom Rathwell email: thomasrathwell@gmail.com
Malzor Cottage, 23 High Street , Milton Malsor. NN7 3AS

or

Post through door 5 Bugbrooke Road, Gayton
(before 9pm on Thursday 1st August).

Class 13 dish of any kind of fruit not in the Schedule

Cherries 6, Grapes 1 bunch, Plums 4, Melons 1.

HINTS TO EXHIBITORS

Read the schedule and the show regulations carefully, noting the number of specimens to be staged, the number of varieties required and the exceptions to the various classes.

The preparation of produce for exhibition.

Apples and pears should not be polished. All fruit should be shown on the stalk.

All vegetables should be prepared for exhibition by washing only.

Beans and peas should have some stalk attached.

Onions tops and roots should be trimmed and can be staged on rings.

Tomatoes should be ripe but firm, with calyxes attached.

Potatoes should be clean and clear-skinned.

Any paper used on plates or for positioning should be white.

Pick Flowers in the evening or early morning and place them almost up to their necks in deep containers of clean water and place in a cool position until ready for staging.

Pot Plants should receive enough water so they are fresh at the time of showing.

Domestic Jars should be labelled and dated using plain white labels.

Whatever you exhibit remember that quality, freedom from blemish and uniformity are considered of greater importance than size alone.