



Whimble Flower and Craft Show

10th August 2019

Show Schedule

66th Annual show

Victory Hall, Whimble

Show opens at 2.15pm - Entrance £1.50
(VPA Members free)



Prize giving at 4.30pm

Whimble VPA Committee

Chairman	Paul Wilson	822744
Vice Chairman	Brian Nelson	823643
Show Secretary	Paul Wilson	822744
Treasurer	Branco Love	822006
Minute Secretary	Sherril Olive	822145
Acting Membership	Branco Love	822006
Events	Doreen Staddon	823594
Events	Brian Nelson	813643
Committee	Sylvia Broom	822786
	Jim Calverley	823404
	Zena Calverley	823404
	Gilly Curtis	823257
	Jenny Holmes	821995
	Jane Tancock	
	Rachel Owen	
	Danny Bratt	
	Gail Davies	
	Hugh Roberts	
	Myrtle Dockings	
Andy Bratt		

Show schedules are available from:
Whimble Village Stores

Entries:

Entry forms to be handed in at the billiard room at the rear of the Victory Hall between 6.30pm and 9.00pm on Wednesday 7th August 2019. (Only one entry evening). **No entry forms will be received after this date.**

Please note: photographic exhibits – must be unmounted with max size 6" x 8" (150mm x 200 mm) **must also be handed in at this time.** Unfortunately, we only have room for a maximum of 1 exhibit per person, per class.

Entry Fees – 30p except Class 401 (free) and Children's sections 10p

Prizes for adult classes

1st £1.00 2nd £0.60 3rd £0.40

Prizes for children's classes

1st £0.60 2nd £0.40 3rd £0.30

Whimble VPA is affiliated to the Royal Horticultural Society and the Show Committee uses the standards set by it **except** the quantities in each class which are as per schedule.

The Horticultural Show handbook can be obtained from the Royal Horticultural Society, Vincent Square, London, SW1P 2PE.
www.rhs.org.uk or the VPA Chairman.

Please help us pay for the cost of the Show

Donations of raffle prizes are very welcome on the day of the show or before.

Rules

1. All exhibits must have been produced by the exhibitor except for Section 5, Floral Arrangements, where flowers/foilage etc. may be purchased
2. The Committee reserves the right to inspect the garden or allotment of exhibitors.
3. Exhibits (other than photographs) will be received on Friday 9th August 2019 between 6.30pm and 8.30pm and on the morning of the Show, Saturday 10th August 2019 between 8.00am and 9.45am.
4. All exhibits must be staged and the hall cleared of exhibitors by 10.00am. Judging will commence at 10.15am. Anyone not directly concerned with the staging of the exhibits will not be admitted to the hall during the morning. Exhibitors are responsible for placing the correct exhibitor's card with the item on show.
5. Exhibitors must provide their own containers for holding exhibits. However, the VPA has acquired some vases for displaying the cut flower classes and these will be available on the day to borrow.
6. A competitor may win more than one prize in any class.
7. The judges may withhold prizes should they consider the exhibits to be of insufficient standard.
8. The decision of the judges shall be final.
9. Where a competitor wins more than one prize in a class all the points gained will be counted towards the total of that competitor.
10. Scoring: points will be awarded as follows:-

First	4 points	Second	3 points	Third	2 points
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Will all competitors please remove their exhibits following the prize giving at 4.30 pm. Thank you.

Section One (A): Vegetables and Fruit

Open to any gardener, amateur or professional

Class

- 0100 Collection of vegetables, any 4 types from the following vegetable classes according to numbers specified in individual classes. Space not to exceed 900mm x 900mm – garnishing is permitted. **(Double points awarded for this class).**
- 0101 Beans runner, 6 pods with stalks
- 0102 Beans, French, any type 6 pods with stalks
- 0103 Carrots, any type, 3 with foliage cut off to approx. 75mm
- 0104 Beetroot, 3 with foliage trimmed to approx. 75mm
- 0105 Lettuce, 2 of the same type (e.g. Cabbage, Iceberg, Cos) roots washed, wrapped in moist tissue, inserted in a plastic bag and neatly tied
- 0106 Onions, 4 (from sets or seeds) tops should be tied using non coloured raffia and roots trimmed back to the basal plate
- 0107 Shallots, 6, as for onions
- 0108 Potatoes, 4, kidney, round or oval
- 0109 Potatoes, 4 salad variety
- 0110 Cabbages, 2, staged with approx. 50mm stalk
- 0111 Courgettes, 3 with or without flowers, approx. 150mm in length and 35mm in diameter, 75mm in diameter (round varieties)
- 0112 Marrows, 2, for table use, less than 380mm long or 500mm circumference (round varieties)
- 0113 Tomatoes, 5, with calyces present
- 0114 Tomatoes, 5, small fruiting variety (e.g. Gardeners' Delight), with calyces present
- 0115 Cucumbers, 2
- 0116 Any other vegetables, 3, not included in section 1 of this schedule
- 0117 Herbs, 2 types, 3 sprigs of each in a 6" (150mm) vase, for culinary use.
- 0118 An unusually shaped vegetable!
- 0119 Top Fruit, one sort, pears 5, or apples 5 or plums 6
- 0120 Peas, 6 pods with approx. 25mm of stalk.
- NOV **Novice Class**, for anyone not previously having entered vegetables in the show, or having won a prize, a collection of vegetables, any 4 types from the above vegetable classes

THE SLEWTON CUP will awarded to the exhibitor with the highest number of points in Section One (A): Vegetables. To be held for one year.

THE CRANNY BROOK CUP the competitor with the second highest number of points in Section One (A): Vegetables. To be held for one year.

WHIMPLE NOVICE CUP for the best exhibit in the Novice Class in Section One (A). To be held for one year.

Section One (B): Flowers

Open to any gardener, amateur or professional

- 0121 Roses, floribunda, 3 Stems
- 0122 Specimen rose
- 0123 Antirrhinums, 3 Stems
- 0124 Carnations, 3 Blooms
- 0125 Pansies (violas), 5 Blooms
- 0126 Gladioli Large (i.e. Grandiflora type: stem & flower to exceed 65 cm), 3
- 0127 Gladioli Small (e.g. butterfly or primulus: stem & flower less than 65 cm), 3
- 0128 Gladiolus Large (as described above) single specimen
- 0129 Gladiolus Small (as described above) single specimen
- 0130 Sweet peas, 3 colours, 3 stems of each in separate containers, own foliage – i.e. 9 stems in all
- 0131 Sweet peas, 15 stems mixed
- 0132 Cut flowers, 3 kinds, 4 stems of each, 3 containers (excluding dahlias, gladioli, sweet peas, and flowering shrubs)
- 0133 Flowering shrubs, 1 container, 3 distinct kinds, 1 stem of each
- 0134 Asters, 4 Blooms
- 0135 Dahlias, pompom or ball, 3 blooms – not to exceed 11.5 cms in diameter
- 0136 Dahlias, decorative, small or medium, 3 blooms up to 22 cms in diameter
- 0137 Dahlias, decorative, large or giant, 2 blooms – exceeding 22 cm in diameter.
- 0138 Dahlias, cactus/semi, small or medium - 3 blooms up to 22 cms in diameter.
- 0139 Dahlias, cactus or semi, large or giant, 2 blooms – exceeding 22 cms in diameter
- 0140 Marigolds, African, 3 Blooms
- 0141 Mixed annuals, 10 blooms, not less than 3 kinds

THE WIN & BOB SHEPHERD CUP for the competitor gaining most points in Section One (B): Flowers. To be held for one year.

THE PRESIDENTS CUP for the competitor with the second highest number of points in Section One (B): Flowers. To be held for one year.

THE OTTER NURSERIES ROSE BOWL will be presented to the competitor who, in the opinion of the Judges, has the best exhibit in Section One (B) Flowers, to be held for one year.

THE WHIMPLE FOLK CUP for the competitor gaining most points totaled over both parts of Section One (Flowers and Vegetables). To be held for one year.

Section Two: Pot Plants

Open to any gardener, amateur or professional

Class

- 0201 Flowering pot plant. Pot not to exceed 8" (200mm) (excluding double tuberous rooted begonias, fuchsias and pelargonium)
- 0202 Begonia, tuberous rooted, double. Pot not to exceed 8" (200mm)
- 0203 Foliage pot plant. Pot not to exceed 8" (200mm)
- 0204 Specimen cactus/succulent. Pot not to exceed 8" (200mm)
- 0205 Fuchsia, any kind. Pot not to exceed 8" (200mm)
- 0206 Outdoor tub, containing not less than 3 kinds of plants. Tub not to exceed 20" (500mm) diameter.
- 0207 Pelargonium (geraniums). Pot not to exceed 8" (200)mm.

THE BRIAR SHIELD for the competitor gaining most points in Section 2. To be held for one year.

Note: All entries in section 2 must have been the property of the exhibitor for at least 2 months prior to the show.

Section Three: Homecraft

Please note the size requirements carefully.

Class

- 0301 1 jar of Lemon Curd. Screw top lids may be used, but no advertising material to show.
- 0302 1 jar of Raspberry Jam. Screw top lids may be used, but no advertising material to show.
- 0303 1 Jar of a Fruit Jelly. Screw top lids may be used, but no advertising material to show.
- 0304 1 jar of Mango Chutney. Screw top lids may be used, but no advertising material to show.
- 0305 A Small Flask of hot Tomato Soup.
- 0306 A Malt Loaf, see recipe at end of Schedule. To be presented on a plate not exceeding 10" (250mm) in diameter.
- 0307 4 Chocolate Brownies, see recipe at end of schedule. To be presented on a plate not exceeding 10" (250mm) in diameter.
- 0308 A Traditional Victoria Sponge Cake, see recipe at end of Schedule. To be presented on a plate not exceeding 10" (250mm) in diameter.
- 0309 **MEN ONLY** – A Carrot Cake, see recipe at end of Schedule. To be presented on a plate not exceeding 10" (250mm) in diameter.
- 0310 Eggs 3, from your own birds - selected for freshness and uniformity of size and colour.

THE SIR HENRY IMBERT-TERRY CUP for the competitor gaining the highest number of points in Section 3. To be held for one year.

SANDFORDS CUP – Please see important note about Class 0309 at the end of Section 5.

Section Four: The Village Challenge

Open to any individual or groups of individuals, no age restriction.

Note: No entry fee but an entry form must be submitted in the usual way as for all other entries i.e. the deadline for submitting your entry form is 9.00pm on Wednesday 7th August.

Class

- 0401 The challenge this year is a Freestyle Sculpture from Recyclable

Material, not to exceed 6 foot in height.

It should be weatherproof to withstand display outside, freestanding or it may require a stake (which you supply).

To protect the Hall grounds the committee will insert the stake which should require a hole no larger than 5 cm diameter or more than 30 cm deep, accessories are permitted but the **maximum area of ground that may be covered is 1 m square.**

THE WHIMPLE VILLAGE CHALLENGE CUP for the winner to be held for one year. A **RUNNERS UP CUP** will also be awarded to be held for one year.

Section Five: Floral Arrangement

All entries to depict the title. Only fresh plant material to be used, except where otherwise stated. A title card for each class will be provided by the show committee.

Class

- 0501 "Fire". An arrangement not to exceed 560mm x 560mm (22" x 22"). A niche will be provided for this class and accessories are permitted.
- 0502 "Harvest Festival" An arrangement not to exceed 610mm x 610mm (24" x 24"). To be staged on an open table for all round effect.
- 0503 "A Petite Arrangement in Suffragette Colours". To be displayed on an open table and not to exceed 150mm x 150mm x 150mm (6" x 6" x 6")
- 0504 **THIS CLASS IS FOR MEN ONLY – Come on have a go!**
An arrangement of Flowers and Foliage to depict the band "Deep Purple", not to exceed 560mm x 560mm (22" X 22"). A Niche will be provided for this Class.

Note: If used, accessories must complement the arrangements and be incorporated into it rather than just placed beside it.

THE FRANCES PRATT MEMORIAL CUP for the competitor gaining the highest number of points in Section 5. To be held for one year.

THE ROY HORSBURGH TROPHY for the competitor gaining the second highest number of points in Section 5.

THE MARIE LOUISE GROUT CUP for the best exhibit in Section 5. **This award will be made on the basis of votes cast by the public.**

THE SANDFORDS CUP for the gentleman scoring the highest number of points over the two "men only" classes - 0309 and 0504.

Section Six: Arts and Crafts

All exhibits must have been created by the exhibitor and NOT previously exhibited in The Whimble Flower and Craft Show

Class

- 0601 A 3 D Hand Felted Item - display not to exceed 460mmx460mm (18" x 18") and can be folded to fit
- 0602 A Block Printed Tea Towel. Folded display not to exceed 300mm x 300mm (12" x 12")
- 0603 Something New from Something Old – display not to exceed 460mm x 460mm (18" x 18")
- 0604 A hand drawn sketch of any appropriate subject, maximum size A4
- 0605 A hand Knitted Hat and Mittens.
- 0606 A hand crochet article – display not to exceed 460mm x 460mm (18" x 18") and can be folded to fit.
- 0607 An Item made from Wood, display not to exceed 300mm x 300mm (12" x 12").

THE LEN ROSE MEMORIAL CUP for the competitor gaining the highest number of points in Section 6. To be held for one year.

THE WHIMBLE CRAFT CUP for the best exhibit in Section 6. To be held for one year.

Section Seven: Photography

All classes open to all

All prints must have been taken by the exhibitor and NOT previously shown at Whimble Flower Show. **Note:** The **MAXIMUM** size in every print class is 6" x 8" (150mm x 200mm). Unmounted please!

Photographs for exhibition to be handed in on Wed 8th August with your entry forms.

There is a maximum of One Entry per Person, per Class.

We love having all the excellent photos but need to ensure we can have an uncrowded display. We have, however, expanded the sections as below.

Class

- 0701 Print (colour or black and white) – A photograph depicting the title "Cobwebs"
- 0702 Print (colour or black and white) – A photograph depicting the title "Birds or Animals Behaving Badly"
- 0703 Print (colour or black and white) – A photograph depicting the title "Butterflies or Moths"
- 0704 Print (colour or black and white) – A photograph depicting the title "Trees in Winter"
- 0705 Print (colour or black and white) – A photograph depicting the title "Spring Lambs"
- 0706 Print (colour or black and white) – A photograph depicting the title "A Host of Golden Daffodils"
- 0707 Print (colour or black and white) – A photograph depicting the title "A Flowering Clematis"
- 0708 Print (colour or black and white) – A photograph depicting the title "A Seascape"
- 0709 Print (colour or black and white) – A photograph depicting the title "Whimble Village Day"
- 0710 Print (colour or black and white) – A photograph depicting the title "A Mode of Transport"

THE PAUL HENRY G.C. MEMORIAL CUP for the competitor gaining the highest number of points in Section 7.

Section Eight: Junior Classes for under 5s on the day of the show

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor's name MUST NOT be shown.

Class

- 0801 A Garden on a Plate – plate not to exceed 300mm (12”).
- 0802 A Puppet made from a Sock or Glove.
- 0803 A Drawing depicting a Treasure Map, maximum size A4.
- 0804 A Caterpillar made from Fruit and Vegetables, maximum length 300mm (12”).

The Owen Cup for the competitor gaining most points in Section 8. To be held for one year.

Section Nine: Junior Classes for those aged 5 to 8 on the day of the show

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor's name MUST NOT be shown.

Class

- 0901 A Garden on a Plate – Plate not to exceed 300mm (12”).
- 0902 A hand made craft item, not to exceed 25 cm X 25 cm in completed base size.
- 0903 A hand drawn Map of Whimble, not to exceed A4
- 0904 Decorate 3 home made or bought Cup Cakes, to be displayed on a plate not exceeding 200mm (8”).

THE BASILDON AWARD for the competitor gaining most points in Section 9. To be held for one year.

Section Ten: Junior Classes for those aged 9 to 11 on the day of the show

A card must be included with each exhibit stating just the DATE OF BIRTH of the exhibitor. The exhibitor's name MUST NOT be shown.

Class

- 1001 An arrangement of small flowers not to exceed 9" x 9" (230mm x 230mm).
- 1002 A hand made craft item, not to exceed 250 mm X 250 mm (10" X 10") in completed base size.
- 1003 A hand drawn map of Whimble, not to exceed A4
- 1004 3 Chocolate Krispies to be displayed on a plate 200mm (8") use recipe at end of schedule

THE FLETCHER CUP for the competitor gaining most points in section 10. To be held for one year.

Section Eleven: Junior Classes open to those aged 12 to 15 on the day of the show.

Class

- 1101 Any Plant that the exhibitor has looked after for the last four weeks, pot size not to exceed 2 litres.
- 1102 An A4 sheet in your own hand writing of any topic
- 1103 Design a Recycling Poster, Maximum Size A4
- 1104 4 pieces of Flapjack, displayed on a plate not to exceed 8" (200mm) see recipe at end of schedule.

THE CHILDRENS' CHALLENGE CUP for the competitor gaining the most points in Section 11. To be held for one year.

RECIPES

A MALT LOAF (CLASS 0306)

Ingredients:

110 grms (4.5 ozs) Sultanas
110 grms (4.5 ozs) Raisins
40 grms (2 ozs) butter (unsalted)
145 ml water
175 grms (7 ozs) Self raising flour
0.25 teaspoon bicarbonate of soda
1 pinch of salt
110 grms (4.5 ozs) Unrefined dark muscovado sugar
1 large free range egg, beaten
1 Tablespoon Malt Extract

Method:

1. Preheat oven to 180 C (160 C fan assisted 350 F, gas mark 4) and flour a 450 gm / 1 lb loaf tin.
2. Put the sultanas, raisins, butter and water into a pan. Bring to the boil and simmer for five minutes. Remove from the heat and set aside to cool a little.
3. Sift the flour, bicarbonate of soda and salt into a mixing bowl. Stir in the sugar.
4. Pour in the warm water fruit mixture and add the beaten egg and malt extract. Mix until well blended.
5. Pour into the prepared tin and bake for 35 to 45 minutes until a skewer inserted comes out clean. Leave in the tin for 10 minutes, then turn out onto a wire rack to cool.
6. Serve sliced and spread with butter.

GLUTEN FREE CHOCOLATE BROWNIES (CLASS 0307)

Ingredients for the Shortbread:

170 grms (7 ozs) Unsalted butter, melted
200 grms (8 ozs) Caster Sugar
90 grms (4 ozs) Brown Sugar
1 Teaspoon Vanilla Extract
3 Large Eggs
40 grms (2 ozs) Cocoa Powder
70 grms (3 ozs) Gluten Free all purpose flour
75 grms (3 ozs) milk / plain chocolate chips

Method:

1. Preheat oven to 160 C (320 F). Grease and line an 8 inch (200 mm) square baking tin with parchment paper, ensuring two sides overhang (to enable ease of removing from tin). In a large bowl add the melted butter and sugars and gently whisk together. Add the vanilla extract and stir.
2. Add the eggs, one at a time, stirring in between, and then sift in the cocoa powder and flour. Stir until just combined. Add the chocolate chips.
3. Pour the brownie batter into the prepared tin and place in the oven. Bake brownies for approximately 30 to 35 minutes or until they no longer wobble in the middle.
4. Leave in the tin and transfer to a wire rack to cool completely. These brownies are quite fragile so if you can, transfer to the fridge for an hour before cutting into squares to serve.

A TRADITIONAL VICTORIA SPONGE (CLASS 0308)**Ingredients for the Cake:**

225 grms (9 ozs) softened butter

225 grms (9 ozs) caster sugar

4 large range eggs

225 grms (9 ozs) Self raising flour

2 level teaspoons baking powder

2 X 20 cm (8 inches) greased and lined sandwich tins

Ingredients for the Filling and Topping:

4 tablespoons of strawberry or raspberry jam

Method:

1. Preheat the oven to 180 C / 160 C Fan / Gas mark 4. Grease the two sandwich tins then line the base of each tin with baking parchment.
2. Measure the butter, sugar, eggs flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.
3. Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

4. When completely cold, sandwich the cakes together with the jam. Sprinkle with caster sugar to serve.

CARROT CAKE (MEN ONLY CLASS 0309)

Ingredients for the cake:

225 grms (9 ozs) Self raising flour
2 Level teaspoons baking powder
150 grms (6 ozs) Light muscovado sugar
50 grms (2 ozs) Chopped walnuts
100 grms (4 ozs) Grated carrots
2 Ripe bananas, mashed
2 large eggs
150 mls Sunflower oil

Ingredients for the topping:

175 grms (7 ozs) full fat soft cheese
50 grms (2 ozs) Softened butter
100 grms (4 ozs) Sifted icing sugar
A few drops of vanilla extract
Walnut halves to decorate

Method:

1. Preheat the oven to 180 C / 160 C Fan / Gas Mark 4. Grease a 20 cm (8 inch) deep round cake tin and line the base with baking parchment.
2. Measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended and smooth. Turn into the prepared tin and level the surface.
3. Bake in the preheated oven for about 50 to 60 minutes until the cake is well risen and shrinking away from the sides of the tin. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
4. For the topping, measure all the ingredients, except the walnuts, into a bowl or into a food processor and blitz until smooth. Spread over the top of the cake, swirling the top with a spatula for a decorative effect. Decorate the top with the walnut halves. Chill a little before serving and store in the fridge as the topping is soft.

CHOCOLATE RICE KRISPIE CAKES (JUNIOR CLASS 1004)

Ingredients for cakes:

100 grms (4 ozs) Milk chocolate, broken up
50 grms (2 ozs) Dark chocolate, broken up
100 grms (4 ozs) Butter
4 Tablespoons golden syrup
100 grms (4 ozs) Rice krispies

Ingredients for decoration:

50 grms (2 ozs) Milk chocolate, melted

Method:

1. Put the chocolate in a heated bowl with the butter and golden syrup and **WITH PARENTAL GUIDANCE**, gently melt in 10 second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice krispies, coating them gently with the chocolate until they are all completely covered.
2. Divide the mixture between 12 fairy cake paper cases – it is easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put them into fridge for one hour.
3. Drizzle with a little of the melted chocolate. They will keep in an airtight container for approximately five days.

FLAPJACKS (JUNIOR CLASS 1104)

Ingredients:

125 grms (5 ozs) Butter
100 grms (4 ozs) Dark brown sugar
4 Tablespoons golden syrup
250 grms (10 ozs) Rolled oats
40 grms (2 ozs) Sultanas

Method:

1. Preheat oven to 180 C / Fan 160 C / Gas mark 4.
2. In a saucepan over low heat, combine the butter, brown sugar

- and golden syrup. Cook, stirring occasionally, until the butter and sugar have both melted. Stir in the oats and sultanas until cooked. Pour into a 20 cm (8 inch) square baking tin. The mixture should be about 2 to 3 cms (approximately 1") thick.
3. Bake for 30 minutes in the preheated oven or until the top is golden. Cut into squares, then leave to cool completely before removing from the tin.