

SPAXTON VILLAGE SHOW 2017

SATURDAY 5 AUGUST

2.00 – 5.00 at the Village Hall

Donkey rides

Ice creams

Teas

Bar

Car boot

Sports

Stalls

Tug of War

Llamas

Sponsored by:



A copy of this schedule and entry forms are
available from:

www.spaxtonshows.co.uk

**Entry forms must be returned by
5:30pm on Thursday 3 August
to any of these drop off points:**

Spaxton Community Stores or
1 The Cottages, Four Forks (Paul Tomlinson) or
Littledown, High Street (Carol Franzen)

Car boot sale: cars and vans £5

Please do not arrive before 12:30 pm

Sorry - no dogs on the playing field

Top tips for exhibitors

See our website: www.spaxtonshows.co.uk
for hints and tips on vegetable exhibiting & flowers

Sponsored by:



The Spaxton Village Show 2017

www.spaxtonshows.co.uk

Saturday 5th August is the annual Village Show and the show committee look forward to welcoming entrants and visitors to this special village event. Once again the main Flower Show will be in the atmospheric marquee which will be full of wonderful vegetables, flowers, homecrafts and arts and crafts. As always there will be many classes for adults and children and we do urge those of you who have not entered in the past to 'have a go' – it is good fun and the greater the number of entries the better the show and there is something in the schedule for everyone! The regular Scrap Heap Challenge will take place on Thursday 3rd August where adults and youngsters can create their masterpieces, each hoping to achieve Scrap Heap glory on the Saturday.

The Scarecrow competition will be taking place again and it is a great opportunity to have some fun and display it at your property in the days leading up to the show.

Outside the marquee there will be plenty of excitement going on including the children's sports and of course the tug of war. There will be a car boot sale plus a produce stall, llamas, bar, ice creams, homemade cakes and teas, and a great raffle. Also there will be a chance to renew your village hall lottery subscription.

We would like to thank the local businesses who have supported us with advertisements within the schedule and particularly to Jerome Timbrell, Director of C2 Safety for kindly sponsoring and printing it for us. Thanks must also go to Richard and Simon Dare for allowing us to park in their field.

Whether as an exhibitor or visitor we hope that you have an enjoyable time at the Village Show on the 5th August.

Nick Rigden (Chair)

Contact numbers:

Nick 671376, Karen 07979 726779

Trophy Winners 2017

Capt A M Stancomb Cup	Shelley Duggan
Wynn Houghton Cup	Shelley Duggan
Hester Cup	Brig H W K Pye
Ernest Sparkes Memorial Cup	Brig H W K Pye
Lawrence Mills Cup	Brig H W K Pye
Tom and Nancy Merchant Cup	Sandra Schwieso
Silver Salver	Shelley Duggan
Homebrewing Cup	Alan Cable
Marsh Cup	Bill Harmon
Ingram Rose Bowl	Brig H W K Pye
Ellen Sayer Cup	Rowena Tomlinson
Arts and Crafts Cup	Phyllis Williams
St Margaret's Church Cup	Paul Redican
Phyllis Porter Salver	Grace Millard
Spaxton WI Perpetual Challenge Cup	Alison Modley
Adult Scrap Challenge Cup	Guy Barrington
Secretary's Cup	Hayden Burland
Croom Johnson Cup	Maximus Aydin
Ken Fear Cup	Zachary Willcocks
John Pearce Cup	Phoebe Millard
Junior Scrap Challenge Cup	Beau Durston

Committee Members for 2017

Brig. Hugh Pye (President)
Nick Rigden (Chairperson)
Karen de Groot (Secretary)
Sue Parsons (Treasurer)
Lucy Haswell (Judges' Secretary)
Paul Redican (Field Manager)
Anthony Donnelly (Village Hall Rep)
Paul Tomlinson (Marquee Co-ordinator)
Penny Parish (Sponsorship Co-ordinator)
Pete Gray/Tim Moore (Cup Co-ordinators)
Jerry Deeks, Carol Franzen, Jane Gale, Clare Downer, Sally Foxhall,

The Day's Programme

- 8.00 am Marquee opens for staging exhibits
- 10:45 am Marquee closed to exhibitors
- 11:00 am Judging commences
- 1.30 pm Car boot opens
- 2.00 pm Flower Show Marquee opens
- 2:15 pm In the hall: Bar and Teas open
- 3.00 pm On the field: Sports
- 3.30 pm On the field: Tug of war
- 4:45 pm In the marquee: Raffle and presentation of cups
- 5.00 pm Competitors remove exhibits
- 5.15 pm In the Marquee: Auction of produce

Thank you to

C2 Safety for printing this schedules



A1	Collection of 6 different kinds of vegetable	3 of each kind
A2	A tray of 5 different kinds of vegetable, Spaxton allotment holders only; grown on your allotment	2 of each kind
A3	Tomatoes, medium/large	5 in a dish*
A4	Tomatoes, cherry/small-fruited, not exceeding 38 mm (1.5")	8 in a dish*
A5	Runner beans	6
A6	Dwarf French beans	6
A7	Peas	6 pods
A8	Carrots, long, intermediate	3
A9	Carrots, stump or short	3
A10	Parsnips	3
A11	Beetroot, globe	3
A12	Potatoes, coloured	5
A13	Potatoes, white	5
A14	Marrows, not to exceed 375mm (15")	1 pair
A15	Shallots	10
A16	Shallots, pickling, diameter not to exceed 25mm (1")	10
A17	Onions, all bulbs to be over 250 grams (9 oz)	5
A18	Onions, all bulbs to be under 250 grams (9 oz)	5
A19	Leeks	3
A20	Cucumbers	1 pair
A21	Courgettes, not to exceed 150mm (6")	3
A22	Cabbage, green	1
A23	Lettuce, any type, with roots	1 pair
A24	Chard or spinach	5 leaves
A25	Any other vegetable	1 pair
A26	Parsley	1 bunch
A27	Collection of 5 herbs	
A28	Apples, dessert, one variety only	dish of 5
A29	Apples, cooking, one variety only	dish of 5
A30	Rhubarb	3 sticks
A31	Plums, one variety only	dish of 5
A32	Pears, one variety only	dish of 5
A33	Dish of fruit, any one other kind	
A34	Dish of 3 different kinds of fruit	
A35	Heaviest marrow (1 st prize only)	1 only
A36	Heaviest potato (1 st prize only)	1 only

* Calyx and stalks to be included

- A38 Longest runner bean (1st prize only) 1 only
 A39 Strangest shaped vegetable (1st prize only) 1 only
 A40 Largest weight of container grown potatoes (for exhibitors who registered at the Spring Flower Show only – see previous instructions issued, no need to pay exhibitor fee or complete entry form).

DIVISION B: FLOWERS

- B1 Vase of mixed annuals (see Hints & Tips on our website for examples of annuals)
 B2 Vase of mixed perennials
 B3 Vase of mixed foliage
 B4 Pinks (different varieties permissible) 3 blooms in a vase
 B5 Roses, single flowered (hybrid tea) 3 blooms
 B6 Roses, cluster flowered (floribunda) 3 stems
 B7 One specimen rose
 B8 One scented rose, to be judged on scent alone
 B9 Sweet peas 6 stems
 B10 Begonia 1 tuber in pot max 8"/20cm
 B11 Fuchsia in pot, max 10"/25 cm
 B12 Floating Fuchsia Blooms in dish, max 8"/20 cm
 B13 Foliage Plant (not in flower) in pot, max 8"/20 cm
 B14 Pelargonium ("geranium") in pot, max 8"/20 cm
 B15 Orchid in pot, max 10"/25 cm
 B16 Any other flowering pot plant in pot, max 8"/20 cm
 B17 One cactus
 B18 One succulent
 B19 A trained plant, foliage or flowering
 B20 Hanging basket max 18"/45 cm
 B21 Trough or tub of flowers max 3' x 3'/90 cm x 90cm
 B22 Dahlias, pom pom 5 blooms in a vase
 B23 Dahlias, cactus/semi-cactus 5 blooms in a vase
 B24 Dahlias, any other type 5 blooms in a vase
 B25 Dahlia, one specimen flower, any type 1 bloom in a vase
 B26 Gladioli 3 stems in a vase
 B27 Gladioli, one specimen spike 1 stem in a vase
 B28 Marigolds, any one type 6 stems in a vase
 B29 Lavender 10 stems in a vase
 B30 Single hydrangea flower head
 B31 Vase of any mixed garden flowers

DIVISION E: ARTS AND CRAFTS

- E1 Any item of needlework
- E2 An item made for the home
- E3 Any wool craft
- E4 A wrapped present to show your wrapping skills
- E5 A handmade birthday card
- E6 Woodcraft
- E7 Any other craft or hobby
- E8 Original painting in watercolour
- E9 Original sketch in pencil or pen
- E10 Original picture in any other medium
- E11 A limerick "Keeping Fit"

DIVISION F: PHOTOGRAPHY

- F1 Photograph, one black and white print
- F2 Photograph, one colour print
- F3 Photograph, "Symmetry"
- F4 Photograph, "Fur or feather"
- F5 Three photographs on a theme
- F6 A computer manipulated digital photograph
- F7 My favourite selfie
- F8 A photograph of Spaxton locality for the village 2018 calendar*

Note: All photographs to be mounted

*A digital image may be requested from you after the show for inclusion in a calendar to raise funds for the Show.

DIVISION G: HOMEBREWING

- G1 One bottle of homemade wine, red sweet
- G2 One bottle of homemade wine, red dry
- G3 One bottle of homemade wine, white sweet
- G4 One bottle of homemade wine, white dry
- G5 One bottle of homemade wine, table rose medium dry
- G6 One bottle of homemade wine, any other type
- G7 One bottle of homemade beer, lager or cider
- G8 Homemade liqueur

Note: All wine bottles should be clear with cork or plastic stoppers

JUNIOR SECTION

DIVISION J: FOR ALL AGES UP TO 16 YEARS

J1	Runner beans	5
J2	Tomatoes	5 in a dish
J3	Peas	6 pods
J4	Carrots	3
J5	Potatoes	3
J6	Courgettes	3
J7	Any other vegetable	
J8	A funny shaped vegetable	
J9	Cress in any container	
J10	Plant in a pot	
J11	A vase of sweet peas	3 stems
J12	Bowl or vase of any flowers you have grown	
J13	Bunch of flowers for a birthday present (flowers need not be grown by Exhibitor)	
J14	An edible necklace	
J15	Miniature flower arrangement	max 7cm

DIVISION K: AGES 6 AND UNDER

K1	Five small cakes #
K2	A biscuit in the shape of an animal #
K3	A model made from a kit
K4	A model of a creepy crawlie made from anything you like
K5	A vegetable person
K6	A photograph of anything you choose
K6	A photograph of "The Natural World"
K7	A coloured drawing or painting
K8	"Fun in the Sun" – a picture you have made, any media
K9	A decorated crown
K10	A poem written in your best handwriting
K11	A picture made on a computer

cling flim should be used to cover exhibits

DIVISION L: AGES 7 - 11 YEARS

- L1 A decorated cup cake #
- L2 A biscuit person #
- L3 A healthy picnic for one
- L4 An item of craft
- L5 A vegetable monster
- L6 A collage made from recycled materials
- L7 A photograph of anything you choose
- L8 A photograph of "The Natural World"
- L9 My favourite selfie
- L10 A coloured drawing or painting
- L11 A picture of a fantastic beast
- L12 A birthday party invitation
- L13 A model made from a kit
- L14 A poem in your best handwriting

DIVISION M: AGES 12 – 16 YEARS

- M1 Three cookies #
- M2 A decorated cup cake #
- M3 My favourite dessert #
- M4 A smoothie
- M5 An item of craft
- M6 An item made from recycled materials
- M7 A photograph
- M8 My favourite selfie
- M9 Three photographs on a theme
- M10 A piece of artwork
- M11 A piece of digitally produced art or design

cling flim should be used to cover exhibits

FAMILY SCARECROW COMPETITION

- N1 Display a homemade scarecrow in your garden Scarecrows must be on display and visible from the road by the end of Thursday 3 August for our touring judge to view Friday 4 August. Competitors agree to have their scarecrow photographed and the photo displayed at the Show.

SCHEDULE OF PRIZES

ADULT TROPHIES

Capt A M Stancomb Cup

Presented by the late Mrs K Stancomb in memory of Capt A M Stancomb, for the most points in Division A by any exhibitor (excluding Class A40).

Wynn Houghton Cup

Presented by Mr L Wynn Houghton, for the local exhibitor obtaining most points in Division A (excluding Class A40).

Hester Cup

Presented by the late Mr T Hester, for the most points obtained in Division B by any exhibitor.

Ernest Sparkes Memorial Cup

Awarded for the most points gained by a local exhibitor in Division B.

Ingram Rose Bowl

Presented by Mrs M Ingram in memory of her late husband Cyril John Ingram, awarded for the most points in Classes B5 – B8 by a local exhibitor (must have achieved a first prize).

Lawrence Mills Cup

Presented by Mr and Mrs Lawrence Mills, for the most points in dahlia classes B22 – B25 (must have achieved a first prize).

Tom and Nancy Merchant Cup

Presented by Tom and Nancy Merchant, for the most points in Division C.

Ellen Sayer Cup

Presented by Mrs A M Newton in memory of her Aunt Nellie, Mrs Ellen Sayer, awarded for the most points in Division D.

Phyllis Porter Salver

A salver in memory of Phyllis Porter, awarded for the best Victoria Sponge in the Show (Class D8).

Spaxton WI Perpetual Challenge Cup

A cup presented by Spaxton Women's Institute, awarded for the best cake made from a WI recipe (Class D14).

Arts and Crafts Cup

Awarded for the most points awarded in Division E.

St Margaret's Church Cup

Presented to the committee by St Margaret's Church, for the most points in Division F.

Homebrewing Cup

Awarded for the most points in Division G.

The Adult Scrap Challenge Cup

Awarded to the winner of the Adult Scrap Challenge craft exhibit.

Marsh Cup

Presented to the society by Mrs G Marsh of Combwich, awarded for the best exhibit in the show by a local exhibitor.

Silver Salver

Awarded to the exhibitor with the most point in Adult Classes.

JUNIOR TROPHIES

Secretary's Cup

Presented for the most points obtained in Divisions J and K by a child who is 6 years and under.

Croom Johnson Cup

Presented in memory of Miss E A Croom Johnson, awarded for the most points obtained by a child in Divisions J and L by a child who is 7 – 11 years old.

Ken Fear Cup

Presented by Mrs M Fear in memory of Mr Ken Fear for the most points obtained in Divisions J and M by a young person aged 12 – 16.

John Pearce Cup

Presented by Mrs Jo Pearce in memory of her late husband, John Pearce, awarded to the best exhibit in the junior classes.

Junior Scrap Challenge Cup

Awarded to the winner of the Junior Scrap Challenge craft exhibit.

POINTS AND PRIZE MONEY

Class A1 only

Place	Points	Prize money
1 st	4	£2.00
2 nd	2	£1.50
3 rd	1	£0.50

All other adult classes

Place	Points	Prize money
1 st	4	£1.00
2 nd	2	£0.60
3 rd	1	£0.40

Junior classes

Place	Points	Prize money
1 st	4	£0.70
2 nd	2	£0.40
3 rd	1	£0.20

ENTRY FEES

Adults: 30p

Children: 10p

Please enter as many classes as you can to make 2017 another successful show.

RULES AND REGULATIONS

- 1 Classes are open to all. The Local Cups are for those in residence in Spaxton, Charlynch, Aisholt and Merridge.
- 2 Intending exhibitors must give notice to the Secretary according to the directions given on the Entry Form. All Entrance Fees to accompany the Entry Form.
- 3 Exhibitor allowed only one prize in the same class.
- 4 All specimens exhibited for competition must have been grown by the Exhibitor in their own garden or allotment, or have been in their possession for two months prior to the Show.
- 5 No competitor may remove their exhibits until 5.00 pm.
- 6 The Committee will not be responsible for any damage which may occur to exhibits or containers.
- 7 All exhibitors to bring plates of dishes for their exhibits. Plants must be shown in the pots in which they are grown.
- 8 The Committee reserves the right to refuse any entry.
- 9 All prizes are to be awarded at the discretion of the Judges.
- 10 All arrangements to be at the discretion of the Committee.
- 11 All complaints must be made to the Secretary before 4.00 pm. The decision of the Committee is final.
- 12 It shall be the duty of the Committee to see that no person except those officially appointed shall be present during the judging.
- 13 Prize money will be paid on the day of the show. All claims to be made within 7 days.
- 14 Class prizes and point scores as shown on previous page.
- 15 Arts and Craft items cannot be accepted for judging if they have been awarded a prize in any previous Spaxton Show.
- 16 ALL EXHIBITS FOR COMPETITION MUST BE STAGED BEFORE 10:45 am.
- 17 All Entry Forms must be returned to places stated on the back cover of the schedule by no later than 5.30pm on THURSDAY 3 AUGUST. NO CHANGES CAN BE MADE TO ENTRIES AND LATE ENTRIES WILL NOT BE ACCEPTED.

Spaxton and District Flower Show Society

www.spaxtonshows.co.uk

Exhibitor number:

ENTRY FORM
One per person

Class no.	Class name	Class no.	Class name

Name.....

Address.....

Telephone.....

Signed..... Age if under 16.....

Fees enclosed £..... (adults 30p, juniors 10p per class)

WI Challenge Recipe for Class D14

Spinach and Meatloaf

225g (8oz) fresh spinach leaves destalked, 350g (12oz) minced meat (beef or pork), 50g (2oz) mushrooms finely chopped, 50g (2oz) wholemeal breadcrumbs, 1 onion grated, 1 garlic clove crushed, 1 tspn oregano, 3 eggs soft boiled and shelled.

Pre-heat oven to 190°C (fan oven 180°C), grease 1kg (2lb) loaf tin. Blanch spinach leaves in boiling water for 1 min. Drain well and line the sides and base of the tin, allowing the leaves to hang over the edges to be wrapped over when the filling is added. Combine all the ingredients except the eggs. Place ½ the mixture carefully in the tin. Make wells in the meat and place in the eggs. Cover with the remaining meat, flatten the top and fold over the spinach leaves. Cover with greaseproof paper and foil and bake for one hour making sure the meat is cooked. Turn out. Present three slices for serving plus the remainder of the loaf.

Examples of annuals to use in Class B1

Annuals are short term plants that germinate, grow, flower, set seed and die all within a single season. We suspect many of you will have some in your garden so please brighten up our marquee with some flowers!

Examples are: Calendula (marigold), Eschscholzia (Californian poppy), Lathyrus odoratus (Sweet pea), Nigella damascene (Love in a mist), Lunaria (Honesty), Cosmos, Clarkia, Ageratum (Floss flower), Linum (Flax), Tagetes (African/French marigolds) and Larkspur, etc.

Some guidelines for vegetable exhibitors at the Village Show

We wish to attract as many people as possible to 'have a go' and enter some of the classes. Some guidelines have been written below to help you with preparing vegetables for the show. In many ways they are the ideals and with indifferent weather and difficult growing conditions perfect examples will not always exist but don't let that stop you. Entering is good fun and enjoyable so do have a go.

Some general points

Root vegetables should be washed with a sponge or soft cloth and not with a brush which may damage the skin. Clean water only.

Beets, carrots, parsnips and turnips should have leaves removed so that 75mm (3") of stalk remains which should be neatly tied

Take care that the number of vegetables entered complies with the schedule. They should be as symmetrical in shape as possible.

Beetroot – spherical, approx. 50 – 75 mm (2 – 3") in diameter with tap root intact. Smooth skin and flesh of uniform colour

Broad beans - large well filled pods, clean skins, tender beans and intact stalks

Dwarf/French beans – straight tender pods of good colour, seeds should be inconspicuous from the outside. Even length and intact stalks

Runner beans – long slender straight fresh pods of good colour with no outward sign of seeds and intact stalks

Cabbage – fresh well shaped solid hearts with surrounding leaves in good condition. Leave a short length of stalk

Carrots - avoid those showing green at the top. Select uniform roots of good colour and skin undamaged. Stump/short types – well shaped stump with tap root intact. Long types – even length with well defined pointed root

Cauliflower –symmetrical solid white curds with no discolouration or frothiness and trim leaves level with the curd. Short stalk can be left

Courgettes – young tender well shaped fruits approx. 100 – 200mm in length (4 -8") and 30 – 45 mm (1 ¼-1 ¾") in diameter. Well matched intact stalks

Leeks – uniform in length, thick, well blanched, clean and spotless. Not bulbous at the base. Roots neatly washed and teased out. Avoid excessive stripping of leaves. No signs of softness or splits

Lettuce – firm fresh tender hearts, unbroken leaves and a good colour

Marrow – Young tender fruits. Can be any colour as long as well matched. Ideally 300mm (12”) in length

Onions – firm bulbs with thin necks. Leaves above the neck should be removed and the cut end tied where possible. Avoid over skinning and cut roots back to the basal plate

Parsnips – skins as smooth as possible. Well shaped roots free from side roots and stains and discoloured shoulders

Peas – large well filled pods with the original bloom on the skin. Intact stalks and skin of good dark colour. Free from pest and disease damage

Potatoes - medium uniform size (not too big or too small) shapely, clear skinned, few eyes and eyes should be shallow

Rhubarb – Straight, thick fresh stalks with good colour. Foliage to be trimmed leaving approx. 75 mm (3”)

Shallots – solid well shaped and of correct size to conform with the schedule. Thin necked and neatly tied. Normally presented on a dish of sand

Tomatoes - fresh and well coloured and true to the variety. Avoid over ripe fruits and those showing ‘greenback’. The stalk and calyx should be fresh and retained