

# OFFWELL FLOWER & PRODUCE SHOW

Saturday 10th September 2022 at 2.00 p.m. in the Village Hall

*Entries received from 8.30 a.m. doors close promptly at 11.00 a.m. Exhibitors out of hall by 11.15 a.m.  
Judging will commence at 11.30 a.m., presentation of prizes at 3.00 p.m.*

## COMMITTEE

Treasurer – Mike Mulrain Secretary – Marian Tucker 831066

Lynn and Clive Whithear, Dawn Mulrain, Viki and Carl Whitehead

The Committee wish to thank all sponsors, judges, exhibitors and helpers for their support.

Teas, soft drinks and cakes will be available. Raffle and free viewing of exhibits.

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ALL CLASSES OPEN, PRIZES EACH CLASS 1<sup>st</sup>- £1.50, 2<sup>nd</sup> - £1, 3<sup>rd</sup> - 50p.

*Entrance Fee 30p per Class (excluding children's classes)*

## DECORATIVE

	Sponsors
Class 1. A flower display with a "Yellow and Blue" colour theme	Helen & John
2. A single colour flower display, foliage permitted (maximum 12")	Mr & Mrs R Langworthy
3. A table decoration with a "Jubilee" theme	Mr & Mrs C Whitehead
4. One flowering pot plant - <b>named variety</b> - pot not to exceed 8" (Not previously entered)	Mr & Mrs K Perritt
5. A non-flowering pot plant grown for its foliage – pot not to exceed 10"	Mr & Mrs B Sutton

## CUT FLOWERS

Class 6. Dahlias - six blooms	Mrs A Richards
7. Rose - single bloom - not floribunda	Mr & Mrs J Tristram
8. One cluster of Floribunda - not less than 12" high	Mr & Mrs D Emmett
9. Rose - Single bloom - Old English Rose	Mr & Mrs J Gumbrell
10. Container of mixed garden flowers - minimum six not for arrangement - space not exceeding 24" width	Mr & Mrs G Harris
11. Vase of garden flowers, six stems of one variety - not for arrangement	Sarah & Sue
12. Vase of three Hydrangea heads	Mrs M White
13. Container of hedgerow plants	Mr & Mrs A Bennett

## FRUIT

Class 14. Four sticks of Rhubarb (untrimmed)	Dr & Mrs P Hutchinson
15. Longest stick of Rhubarb (untrimmed)	Mr & Mrs P Jolly
16. Plate of Raspberries - six berries ( <i>all soft fruit stalks attached</i> )	Mr & Mrs M Mulrain
17. Plate of Tomatoes - four fruit ( <i>all stalks attached</i> )	Mr & Mrs L Brobyn
18. Plate of Blackberries - six berries ( <i>all soft fruit stalks attached</i> )	Mr & Mrs D Millington
19. Plate of any other fruit - three of one variety ( <i>if soft fruit all stalks attached</i> )	Mrs J Royle

## VEGETABLES

Class 20. Five home grown potatoes	Mr & Mrs D Summers
21. Two sweet peppers	Mr & Mrs A Ricketts
22. Three chillies	Mr & Mrs C Whithear
23. Three onions	Mrs J Woodhouse
24. Five runner beans	Mrs M Tucker
25. <u>Five stems only</u> of named mixed herbs (for culinary use)	Mrs P Dickinson
26. Three carrots with green tops attached	Mrs P Batten
27. Display of five different vegetables (one of each) contained within a seed tray	Jane Mariner
28. Display of three beetroot with trimmed tops	Mrs J Royle
29. Any other vegetable, up to three pieces of one variety	Mrs P Staunton

## HOME PRODUCE

Class	30. Six hen's eggs displayed in egg box	Mr & Mrs B Hallowes
	31. One full jar - Jam	Mr & Mrs D Paveley
	32. One full jar - Marmalade	Mr & Mrs A Jenkins
	33. One full jar - Chutney	Mr & Mrs J Warne
	34. One full jar - Lemon Curd	Mr & Mrs D Johns
	35. Home made focaccia – using recipe provided	Mrs L Malet
	36. Lemon drizzle cake	Davina Isaacson
	37. Four plain scones	Mr D Erith
	38. Four pieces of plain flapjacks	Mrs R Hiron
	39. Five pieces of coconut ice	Mr & Mrs J Smith
	40. Three sausage rolls (puff pastry)	Mr & Mrs G Bartlett
	41. Swiss roll - <b>MEN ONLY</b>	The Grazing Cow

## HOME BREW

Class	42. One small bottle fruit flavoured Gin	Mrs T Ord-Smith
	43. One bottle homemade lemonade – recipe provided	Mr & Mrs F Hayes
	44. One small bottle Vodka based liqueur	Karen Hayes
	45. One bottle of sloe gin	Mr & Mrs J Paveley
	46. One bottle of home made beer <i>(Please state clearly on each bottle the type of spirit used)</i>	Offwell Woodland Centre

## HANDICRAFTS (Not previously entered but made by exhibitor)

Class	47. An unframed painting any medium, 16" x 12" maximum	Mrs A Monkhouse.
	48. A handmade toy, 18" by 18" maximum	Mr & Mrs C Banks
	49. A poem entitled "Positivity"	Mr & Mrs T Fry
	50. A handmade greetings card	Mrs T Critchard
	51. Any hand knitted item	Mr & Mrs B Berringer
	52. Any hand crocheted item	Mr & Mrs M Norfolk
	53. An item made of wood	Mr A Giles-Wilson
	54. A piece of cross-stitch, 18" by 18" maximum (including frame)	Villager

## PHOTOGRAPHIC.

Class	55. Unframed colour photograph – <b>Oops!</b>	7" by 5" max (A5)	Mrs M Smith
	56. Unframed colour photograph – <b>Happiness</b>	7" by 5" max (A5)	Mr & Mrs M Salter
	57. Unframed colour photograph – <b>Gardener's Lament/Success</b>	7" by 5" max (A5)	Mrs P Retter
	58. <b>Under 16 years</b> unframed colour photograph – <b>Seaside</b>	7" by 5" max (A5)	Mr & Mrs P Binks

## CHILDRENS OPEN CLASSES (Entries are free)

Class	59. A vegetable animal, 12" maximum	Mr & Mrs Harrington
	60. A handmade Birthday card	Ms G Williams
	61. An illustrated poem entitled "Seasons"	Mrs R Fowler
	62. Four homemade decorated cupcakes	Mr & Mrs Davey
	63. A decorated stone	Mr & Mrs M Potter
	64. A junk model of an aeroplane	Mr & Mrs M Brake
	65. A plant grown from a seed	Mr & Mrs S Quick

**All entries to be on the official form attached to this schedule. More copies available from the secretary and on the day.**

## CHILDREN'S CLASSES - OFFWELL SCHOOL ONLY

### **work carried out at school under supervision**

Class	66. Ash Class	Foundation 3 to 5yrs	Offwell School Staff
	67. Willow Class	Key Stage 1 (5 to 7yrs)	Offwell School Staff
	68. Beech Class	Lower Key Stage 2 (7 to 9yrs)	Offwell School Staff
	69. Oak Class	Upper Key Stage 2 (9 to 11yrs)	Offwell School Staff

## Recipe for Focaccia to be followed for Class 35

### Ingredients:

1 packet dried yeast, 1 tsp sugar, 100 ml tepid water  
80g potato peeled, boiled and mashed 1 cup strong bread flour, ½ tsp salt, 1 tbsp olive oil  
10 slices medium/thick tomatoes extra flour, salt and oil 20 x 30cm baking pan

### Method:

Mix first three ingredients together and leave for half an hour to let the yeast work. Mix flour, salt, mashed potato, yeast mixture and the olive oil together then knead the dough on a floured surface for five minutes. Place the dough in an oiled bowl, brushing the top with oil, cover and leave to rise for 90 minutes. After 80 minutes preheat the oven to 230C/210fan/mark8. Oil a 20 x 30 cm baking pan and spread the dough out to about 1cm depth. Squash the tomatoes to release the juices onto the dough, spread the tomatoes evenly over the surface and press down lightly. Drizzle extra olive oil over the surface and sprinkle with a little salt. Bake 20-25 minutes on the lower rack until dough is nicely browned top and bottom.

## Recipe for Lemonade to be followed for Class 43

### Ingredients:

3 large lemons, preferably unwaxed/organic  
2-3oz (50-75g) sugar about 1 ½ pints (about 900ml) boiling water

### Method:

Scrub the lemons, slice up roughly and purée them coarsely in a food processor or blender, adding about 2 cups of the water and about a 1/3 of the sugar. Strain through a nylon sieve, then repeat the process twice more using the pulp remaining in the sieve. Add extra water and sugar to taste.

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### AWARDS

*All Trophies are returnable to the Committee two weeks prior to the next Show*

<b>The John Welch-Thornton Challenge Cup</b>	<b>Highest number of points overall</b>
<b>A Perpetual Challenge Cup given by A. Biddick, Esq</b>	<b>Runner-up</b>
<b>A Perpetual Rose Bowl given by Mr &amp; Mrs S. Harker</b>	<b>Best single Rose bloom - Class 7</b>
<b>The Jill Morris Memorial Cup given by Bryan Morris</b>	<b>Best single Old English Rose - Class 9</b>
<b>The Corker Cup given by Mr M Corker</b>	<b>Highest number of points - Classes 1 to 5</b>
<b>The Flower Show Plate</b>	<b>Highest number of points - Classes 6 to 13</b>
<b>A Perpetual Challenge Cup given by L G Wigan, Esq</b>	<b>Highest number of points - Classes 14 to 29</b>
<b>Offwell Flower Show Cup</b>	<b>Highest number of points - Classes 30 to 41</b>
<b>The Brewers Trophy</b>	<b>Highest number of points - Classes 42 to 46</b>
<b>The Chas Miller Cup Given by Mrs A Miller</b>	<b>Highest number of points - Classes 47 to 54</b>
<b>Five Bells Trophy given by Mr &amp; Mrs G. Phillips</b>	<b>Highest points in Children's Classes 59 to 65</b>

### COMPETITION RULES

1. **The Judges' decision is final.**
2. **All produce to be home grown or made by the exhibitor**, except 1, 2, and 3.
3. All exhibits to be staged on the day of the show from 8.30 a.m. to 11.00 a.m. Exhibitors must be out of the hall by 11.15 a.m. Judging will commence at 11.30 a.m.
4. Not more than one entry per class will be accepted from one exhibitor.
5. Exhibitors are responsible for supplying and removing containers.
6. Container not to be judged except in classes 1, 2, 3, 27 and 30.
7. Handicrafts - if exhibitors wish to sell items after the show, please price entries at the time of entering.
8. Food may be covered with cling film or exhibition covers.
9. Liquors, wines and beers to be in unbranded clear bottles, *clearly labelled*.
10. The hall will be open for free viewing at 2.00 p.m., awards will be presented at 3.00 p.m.
11. No exhibits to be removed before 3.45 p.m.
12. All measurements given will be accepted in metric or imperial equivalent, sizes must be adhered to.

# OFFWELL FLOWER & PRODUCE SHOW ENTRY FORM

NAME ..... CONTACT PHONE NO.....

*Entry fee 30p per class.*

*Please circle your entry numbers and bring your completed entry on the day of the show to speed up booking in.*

<p><b><u>Decorative</u></b></p> <p>1 2 3 4 5</p>	<p><b><u>Vegetables</u></b></p> <p>20 21 22 23 24 25 26 27 28 29</p>	<p><b><u>Handicrafts</u></b></p> <p>47 48 49 50 51 52 53 54</p>
<p><b><u>Cut Flowers</u></b></p> <p>6 7 8 9 10 11 12 13</p>	<p><b><u>Home Produce</u></b></p> <p>30 31 32 33 34 35 36 37 38 39 40 41</p>	<p><b><u>Photographic</u></b></p> <p>55 56 57 58</p>
<p><b><u>Fruit</u></b></p> <p>14 15 16 17 18 19</p>	<p><b><u>Home Brew</u></b></p> <p>42 43 44 45 46</p>	<p><b><u>Children's Open Classes</u></b> <i>(Entries are free)</i></p> <p>59 60 61 62 63 64 65</p>

<b>Total Number of Entries</b>		<b>Total Fee</b>	<b>£</b>
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