

WELCOME to the COLERNE GARDENING SHOW 2022

This is our 16th Show. We invite everyone in the village to take part and there is no charge to enter either exhibits or entry to the show!

Another change this year all exhibitors must collect all their entries at 3:45pm as there is no Auction at the end of the show. Any exhibits left in the Hall and not claimed will be destroyed.

SHOW TIMETABLE

Show Opens	2.00 p.m.
Trophies/Certificates Awarded	3.15 p.m.
Final Admission	3.30 p.m.
Raffle draw	3.45 p.m.
Collection of Exhibits & Certificates from the Main Hall	3.45 p.m.
Show Closes	4.00 p.m.

SHOW RULES

1. **All entries** must comply with these rules.
2. **The show schedule/entry form** should be used to provide a list of your entries to be submitted **between 9.00 a.m. and 11.15 a.m. on Saturday 16th July 2022** at Colerne Village Hall. ***Late entries will not be accepted.***
3. **Entry is free.**
4. **All entries** other than Section 5 are open to ALL age groups 12 years of age & over.
5. **Certificates** will be awarded for 1st, 2nd and 3rd Points (3 for 1st, 2 for 2nd, 1 for 3rd) will be totalled for each entrant to establish trophy winners.
6. **If there are three or less** entries in a single class, certificates will be awarded at the Judge's discretion, and may not all be awarded.
7. **Judging** will commence promptly at 11.30 a.m. and the judge's decision is final.
8. **Any loss or damage** cannot be held to be the responsibility of the organising committee, although we will take all reasonable care.

TROPHIES TO BE AWARDED

- Peter McLellan Trophy awarded to the entrant who accumulates the most points overall in Sections 1 – 9 and is a Gardening Club member.
- The Colerne Gardening Club Challenge Vase will be awarded to the entrant who has the most points in Sections 1-4 and is a Gardening Club member.
- **Non-members can win** the annually awarded Non Member's Show Certificate if they accumulate the most points overall in Sections 1-9
- Floral Trophy – to entrant with most points in classes 23, 24 & 25
- Fiddlehead Trophy sponsored by Fairyglass of Corsham for class 26

Trophies remain the property of Colerne Gardening Club and must be returned to the club two weeks prior to the next show.

Enquiries to Sue Reid (secretary) on 01225 742654 or at susanmreid101@gmail.com

Colerne Gardening Club Show 2022 Schedule & Entry Form

This schedule/entry form should be used to provide a list of your entries to be submitted between 9.00 a.m. and 11.15 a.m. on Saturday 16th July 2022 at Colerne Village Hall.

Late entries will not be accepted.

No Auction will be held at the end of the Show, all entries must be collected at 3:45pm.

Any entries left will be destroyed.

Name:

Contact Phone Number:

Tick box for each class you wish to enter

SECTION 1 – FRUIT/VEGETABLES - VEGETABLES need to be from your own garden or allotment and should be presented on a paper plate unless specified

Class 1:	Rhubarb: 3 sticks, tops trimmed to approx. 3" (75mm)	<input type="checkbox"/>
Class 2:	Dish of Soft Fruit: 8 fruits, any one type	<input type="checkbox"/>
Class 3:	Potatoes: 3 white of any shape	<input type="checkbox"/>
Class 4:	Potatoes: 3 coloured of any shape	<input type="checkbox"/>
Class 5:	Carrots: 3 any cultivar foliage trimmed to approx. 3" (75mm)	<input type="checkbox"/>
Class 6:	Onions: 3, trimmed, not over skinned, weight not to exceed 9 oz.(250g) per onion	<input type="checkbox"/>
Class 7:	Courgettes: 3, any variety shape or colour, flower/buds to be left on if present	<input type="checkbox"/>
Class 8:	Beetroot: 3, with foliage trimmed to approx. 3" (75mm)	<input type="checkbox"/>
Class 9:	Tomatoes: 6, ordinary cultivar	<input type="checkbox"/>
Class 10:	Tomatoes: 6, other variety e.g. cherry, plum, beefsteak	<input type="checkbox"/>
Class 11:	Herbs: Neatly tied bunch of fresh mixed culinary herbs at least 4 cultivars	<input type="checkbox"/>
Class 12:	French Beans: dwarf or climbing 6 beans	<input type="checkbox"/>
Class 13:	Runner Beans: 6 beans	<input type="checkbox"/>
Class 14:	Vegetable Collection: Any 5 different vegetables in a seed tray-sized container SEED TRAYS measure 38 x 24 cm / 9½" x 15":	<input type="checkbox"/>
Class 15:	Peas: 6 pods (not mangetout or sugarsnap)	<input type="checkbox"/>
Class 16:	Cucumber: 1, label to state if Frame (grown under glass) or Ridge (open ground)	<input type="checkbox"/>
Class 17:	'Fruit Salad' – any 5 ripe fruits displayed on an approx. 8" plate	<input type="checkbox"/>

SECTION 2 – FLOWERS Flowers need to be from your own garden or allotment

Class 18:	5 Sweet Peas, any variety	<input type="checkbox"/>
Class 19:	Rose: spray/cluster, 1 stem	<input type="checkbox"/>
Class 20:	Dahlias: 3 stems, 1 or more varieties	<input type="checkbox"/>

SECTION 3 – POT PLANTS - POT PLANTS must have been owned for at least 1 year, and can only be shown once

Class 21:	Flowering House Plant, max. pot size 8" (20cm)	<input type="checkbox"/>
Class 22:	Foliage House Plant, max. pot size 8" (20cm)	<input type="checkbox"/>

SECTION 4 – FLORAL ART entries for the floral art classes to be prearranged

Class 23: A Jubilee Arrangement – Maximum width 24” (61cm)

Class 24: A posy for the Queen

Class 25: Floating Flower Heads in a bowl, max. diam.8” (20cm)

SECTION 5 – CHILDREN’S SECTION - CHILDREN must be under 12 on the day of the Show to enter the children’s classes. You’ll need to put their date of birth on the entry form

Class 26: An Aliens Garden - in half size seed tray for the Fiddlehead trophy

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SECTION 6 – BAKING

Class 27: Victoria Sandwich - following recipe provided.

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SECTION 7 – JAMS AND PICKLES

All entries in must be in clear glass jars. PLEASE list all ingredients on label or the entry will not be accepted

Class 28: Jam/Jelly: approx. 1lb Jar

Class 29: Chutney/Pickle: approx. 1lb Jar

SECTION 8 – CRAFTS Should be the work of those exhibiting, and can only be shown once. You can enter work NOT necessarily made for the Show.

Class 30: Knitted or crocheted item of your choice, one only

Class 31: Sewn article of your choice, one only

SECTION 9 – PHOTOGRAPHY – Colour Only

PHOTOGRAPHS should only be the work of amateur photographers, and you need to:

print out the images approx. 15.25 x 10.15 cm (6” x 4”)

mount them on card approx. 17.75 x 12.5cm (7” x 5”)

Class 32: A Garden

Class 33: A Flower

Recipe for Victoria Sandwich

Ingredients

175g (6oz) margarine, 175g (6oz) caster sugar, 3 eggs, 175g (6oz) self-raising flour, 1½ tspn baking powder, 4 tbspn jam, sandwich tins 2 x 18cm (7in) approx.

Method

Lightly grease the tins and line the bottoms with baking parchment. Combine all the ingredients in a large bowl. Beat well for about 2 minutes until smooth. Divide the mixture between the prepared tins and level the surface. Bake in a preheated oven at 180C (350F, Gas4) for about 25 minutes until the cakes are well risen, golden and springy to the touch. Turn onto a wire rack, peel of the lining paper, and leave to cool. Sandwich the two cakes together with jam.