

16th Fishponds Horticultural and Craft Show.

Saturday 15th July 2023 Official opening – 2pm

At:

The Beechwood Club, Beechwood Road Fishponds BS16 3TP

Classes include:

Flowers, Vegetables, Floral art, Photography, Baking

Art and Crafts - & special categories for children.

Light refreshments - Raffle - Competitions, Sale of produce.

Admission: £1 – under 16's free.



Why not come along and join us – with or without an exhibit; the show is open to everyone and we hope you'll find something of interest in the following schedule of classes. Entry forms can be found in the centre of the schedule....the more exhibits we have – the better the show!And the refreshments are pretty good too!!

<u>RULES</u>

1) Fruit, flower and vegetable exhibits (with the exception of the floral art classes) must have been grown by the exhibitor.

2) The Gill Coombe Salver, the David Elsbury Memorial trophy & The Jean Mason Memorial Trophy, remain the property of 'Activate'.Winners undertake to return them 2 weeks prior to the next show.

3) The 'Activate' committee cannot accept responsibility for any loss or damage to exhibits or personal property during the show (including setting up and clearing away).

4) Vases for exhibits must be provided by the exhibitor.

5) No exhibitor may exhibit more than one entry in any one class. No two or more persons may exhibit produce from the same garden or greenhouse in any one class. A separate official entry form **must** be used for each exhibitor and entries **must** be as specified in the schedule.

6) Handicraft exhibits must **not** have been exhibited in previous years.

7) All entry forms with appropriate fee of 30p per exhibit to be RECEIVED BY Wednesday 12th July 2023.

(Entries accepted on day of show will be charged at 50p each and **must be submitted** <u>with a completed entry form</u> between 09:15 and 10:15 – after which doors will be closed for judging)

8) Exhibits must be staged at the Beechwood Club, Beechwood Road, Fishponds between 09:00 and 10:30 on the morning of the show.

9) No exhibit shall be removed before 3:50pm

PROGRAMME

09:00 - 10:30	Staging of exhibits
11:00	Judging of exhibits
2:00pm	Official opening
3:30pm	Presentation of prizes, Trophies and Raffle
3:50pm	Removal of exhibits
4:00pm	Sale of produce*

* To assist with the expenses of the show, it would be appreciated if some of the exhibits of flowers, vegetables, fruit, cookery and preserves could be offered for sale at the end of the afternoon.

Thank you.

For further supplies of schedules or entry forms, please phone

0117 9650156 - or visit our website:

www.activatefishponds.co.uk

Trophies and Prize monies.

Cup - awarded for highest overall number of points gained in the show.

Gill Coombe Salver – awarded for best entry in class 45 (Patchwork or quilting)

David Elsbury memorial trophy – awarded for highest number of points in the photography section.

Jean Mason Memorial Trophy – awarded for highest total number of points in classes 1-10

The above 4 awards are annual awards and remain the property of 'Activate' They are to be returned to Chris Williams (0117) 9650156 not later than 2 weeks prior to the next show.

Prize money for each class in the show:

1st - £1 2nd - 75p 3rd - 50p





SCHEDULE

<u>Class</u>	<u>Title</u>
	FLOWERS AND PLANTS
1	One single Rose
2	3 stems of Penstemon
3	Three stems of Dahlias of one variety (Cactus, Ball, Pom-pom or decorative)
4	One Gladiolus
5	3 stems of Alstroemeria
6	3 Pelargonium heads
7	A vase of 5 stems, each one a different garden flower
8	A vase of contrasting foliage
9	A foliage pot plant (not to exceed 9" / 23cm) width
10	A vase of 5 stems of Sweet Peas.
11	One Cactus
12	One Succulent

VEGETABLES

13	Three Potatoes (any named variety)
14	Three Chillies – any one variety
15	Three Onions
16	Three Beetroot
17	Four Runner Beans
18	Three Carrots (any variety)
19	Three Tomatoes (not Cherry type)
20	Eight Tomatoes (Cherry or small variety)
21	Longest Runner Bean (judged on length only)
22	Any other vegetable not listed above
23	Any humorous looking vegetable!



FRUIT



- 24 Three Dessert Apples
- 25 Plate (max 8" 20cm dia.) of soft fruit one variety with stems
- 26 5 Plums any variety
- 27 3 Cooking apples any variety

HERBS

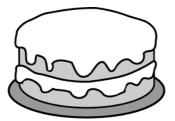
28 Collection of 4 named herbs displayed in a vase or bunches

FLORAL ART

- 29 'Coronation' Table Arrangement using fresh plant materials and accessories of your choice. Max overall size 30cm x 30cm (12" x 12")
- 30 An arrangement in an unusual container. Max overall size 30cm x 30cm (12" x 12")

HOME BAKING – please cover loosely

31	Cake using vegetable ingredient (please indicate vegetable used)
32	Plate of traditional savouries from any country.
33	Victoria Sponge (using recipe on page 18) Jam only filling – NO decoration of any kind – including sugar on the top.
34	Plate of 6 Scones (sweet or savoury)
35	6 decorated Cup-cakes or Muffins
36	Fruit cake (using recipe on page 18)
37	Dessert – ready to serve – including dish
38	Chocolate or coffee cake to your own recipe
39	Shortbread – plain or Millionaires



PRESERVES – ANY SIZE JAR MADE TO OWN RECIPE

- 40 A Jar of Jam
- 41 A Jar of lemon Curd
- 42 A Jar of Marmalade
- 43 A Jar of Chutney or Pickle



44 A Painting by the exhibitor, in any medium. Max 30cm x 30cm (12" x 12")

HANDICRAFTS AND HOBBIES

45	An example of Patchwork or Quilting
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- 46 'Upcycling' Something new from recycled materials
- 47 Crochet any item
- 48 Knitting any item
- 49 Cross stitch any item
- 50 Any other craft / hobby item not listed above



CHILDREN'S CLASSES

Pre-school – Year 2

51 A drawing or painting – A4 size – 'The King's Coronation'

<u>Year 3 – 6</u>

52 A drawing or painting – A4 size - 'The King's Coronation'

Year 7 + (up to 16)

53 A drawing or painting – A4 size - 'The King's Coronation'

PHOTOGRAPHY – CHILDREN (Picture size 5" x 7")

- 54 A Celebration
- 55 A photo of a local park

PHOTOGRAPHY – ADULTS (Picture size 5" x 7")

- 56 Action (photo that captures fast action / motion)
- 57 Wildlife (any animal, insect, mollusc etc. not including domestic pets)
- 58 Flowers / Foliage
- 59 Water



NOTES APPLICABLE TO ALL ENTRIES IN PHOTOGRAPHIC CLASSES.

All photos must be unmounted.

No editing or enhancement of photos is allowed

ALL photos MUST be 5" x 7" (125 x 175mm)

One entry per person per class

Please ensure your name is on the back of all photos.

RECIPES:

SPONGE CAKE (CLASS 31)

6oz / 170g Self raising flour 6oz / 170g Butter or margarine 6oz / 170g Caster sugar 3 Eggs Raspberry jam for filling

Beat the butter and sugar together until pale and fluffy. Add the eggs and mix well. Fold in the flour. Divide the mixture between 2x 7" (17.5cm) tins. Bake at 180C / Gas mk4 for around 30 - 40 mins or when the sponge springs back when lightly touched. When cool, add jam between the sponges.

DO NOT DECORATE. Display on paper or foil plate.

FRUIT CAKE (CLASS 34)

8oz / 227g Self raising flour 4oz / 113g Caster sugar 4oz / 113g Margarine 8oz / 227g dried mixed fruit 2 eggs ½ level tsp salt 1 tsp mixed spice

Add all ingredients together and mix well. Add a drop of milk if necessary. Turn into a 7" (17.5cm) tin. Bake at 170C / Gas mk3 for around 1 - 1.5 hrs. Display on paper or foil plate.

HINTS FOR EXHIBITING VEGETABLES:

Potatoes	Uniform size and shape – medium size.
Onions	Do not rub off outer skins – just clean. Cut roots to about ½ " / 1.25cm. Tops can be tied down.
Runner beans	Best not showing beans inside. Uniform size and shape is best.
Carrots	Avoid green tops
Tomatoes	Leave stalks on. Do not polish. Best without split skins
'Activate' would like to thank local businesses for their help in promoting the Horticultural show By displaying posters and having Show schedules available for The public.	

We are also grateful to the judges For their interest in the show And for the time and effort they take To give a fair assessment of the exhibits – And to our wonderful refreshment team For baking, buying, brewing and smiling!

And of course, THANK **YOU** for attending and / or exhibiting. See you again next year! For a large print version of the schedule and more information about 'Activate' events, other local community groups, gardening tips and more – visit our website: www.activatefishponds.co.uk



Space below for your Notes: