

Combe St Nicholas 48th Annual Show



Combe St Nicholas Parish Church
Saturday 3rd August 2024
Open to the public from 2pm

SHOW COMMITTEE:

Claire Eggle (07748 590937) Kay Grimmond
Rob Grimmond (07933 081830) Sue Millington (07369 228751)
Elaine Wearmouth (07806 506411)

RULES FOR EXHIBITORS

All Exhibitors must be bona-fide owners of all exhibits shown in their names.

All exhibits to be grown or made by the exhibitor unless otherwise stated in the Schedule. **Pot plants to have been owned by the exhibitor for at least three months.**

Non-horticultural exhibits must not have been entered previously in a show held in Combe St. Nicholas.

All exhibits must be staged by **9.30 am** on the day of the Show.

Judging will start at **10.00 am**. Public entry from **2.00 pm**. Prize-giving will take place at **4.15 pm**.

No exhibits are to be removed before **4.30 pm** on the day of the Show.

Any exhibit not removed by **5.00 pm** will be disposed of at the discretion of the Committee.

All exhibits to be staged at owner's risk. The Committee will not be responsible for loss of or damage to any exhibit.

One entry per person per Class.

Entry forms to be returned by **Tuesday 30th JULY** to:

Village Shop, Combe St. Nicholas (please place in an envelope) or
Rob Grimmond, Motcombe House, Combe Wood Lane, CSN or
Claire Eggle, Moonraker, Rackstile, Wadeford

Exhibits for staging will be accepted on SATURDAY 3rd August, from 7.30 am – 9.30 am

INFORMATION FOR EXHIBITORS

1. Entrants may be awarded cards for First, Second and Third places, and rosettes for all First places.
2. Classes 1 – 79 and 89 - 91 are open to all age groups.
3. Children entering any of those Classes must pay the relevant entry fee.
4. Classes 80 - 88 are open to all young people within the specified age groups, and do not have an entry fee.
5. All Cups and Trophies may be held for one year only. Please return them in clean condition.
6. Prize money will be awarded in the Young People's Sections only:

First £1, Second 60p, Third 40p.
7. Where the award of a Cup or Trophy is made on the basis of points, these are determined as follows:

First 3 points, Second 2 points, Third 1 point.
8. List of Cups and Trophies is on the reverse of the entry form.
9. Judges' decisions are final.

SECTION 1 FLOWERS

1. Sweet Peas for show (six stems)
2. Three Rose stems (the same)
3. Three Rose stems (different)
4. Three Dahlias (the same)
5. Three Dahlias (different)
6. Three Gladioli
7. Five perennials in a vase (different)
8. Five perennials in a vase (the same)
9. Five annuals in a vase (different)
10. Five annuals in a vase (the same)
11. Vase of flowers for scent
12. Vase of foliage
13. Cactus or succulent, grown in pot up to 20cm (8") wide
14. Pelargonium in a pot up to 20cm (8") wide
15. Orchid in pot up to 15cm (6") wide
16. House plant (other than cactus succulent or orchid)

SECTION 2 VEGETABLES AND OTHER EDIBLES

17. Eight Shallots
18. Four Onions without tops
19. Four Onions grown from sets without tops to pass through a 7.5cm (3") wide ring
20. Two Marrows
21. Three Carrots, any, but same, variety
22. Five stems, all different, culinary herbs, in a vase, NOT seeds or roots
23. Six pods of peas
24. Six Runner Beans
25. One Cabbage
26. Five Potatoes (white)
27. Five Potatoes (coloured)
28. Three Courgettes, maximum 15cm (6") length
29. Six French Beans
30. Plate of four Tomatoes (not cherry)
31. A truss of cherry tomatoes (some may be green)
32. Two Cucumbers
33. Three Beetroots
34. Two of any other vegetable not scheduled above
35. A collection of salad leaves on a plate not more than 20cm (8") wide
36. A display of edible flowers
37. A small collection of soft fruit on a plate

HINTS FOR EXHIBITORS

It seems obvious, but read the Schedule carefully, and check the number of exhibits in any class.

Vegetables need correct preparation. Wash all roots carefully, with sponge and water. DO NOT SCRUB.

Remove any “wild life” and try to avoid exhibits with pest or handling damage.

Make your entries in any class as uniform as possible i.e. size, shape, colour.

For flowers, where the Schedule calls for a specific number of blooms, remove buds.

Unless called for, foliage does not have to be included, so if damaged, leave it out.

Onions, shallots - do not overskin to reveal ridges and white flesh near roots. Neatly trim roots. Unless tops are requested, remove but leave a short length turned over and neatly tied or taped.

Beet, carrots etc should have leaves removed, but retain approx. 75 mm of stalk.

Runner beans – long, straight, slender fresh pods with stalk and minimum outward sign of seed.

Peas – large fresh pods, good colour with bloom intact, and intact short stalk.

Potatoes – medium size (approx. 200 gms ideal). Shapely, clean, clear skin, eyes few and shallow.

Tomatoes – ripe, firm, well coloured, with calyx and some stalk.

Flowers should be staged in an attractive manner.

Flowers should be fresh, free of pests, and multiple specimens should be as symmetrical in size and quality as possible.

Stems should be as long as possible (within reason!).

The number of stems MUST comply with the Schedule.

Remove damaged or dying blooms and leaves. Remove seeds.

REMEMBER – very few entries are perfect, so please do not let these notes deter you from entering; they are only for guidance. GOOD LUCK!

Combe St Nicholas Annual Show 2024

ENTRY FORM

Please complete a separate sheet for each Exhibitor.

I declare that the entries are my own property and were grown or made by me (where applicable). **Non-horticultural exhibits must NOT have been entered previously in the Combe St Nicholas Annual Show.**

NAME: Mr/Mrs/Miss.....

If entering Young People's Classes, please give age

Address:

.....

Tel. no Email:

Section **Class Entered** Please **CIRCLE** each entry

1 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16

2 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35
36 37

3 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56
57 58 59

4 60 61 62 63

5 64 65 66 67 68 69

6 70 71 72 73 74

7 75 76 77 78 79

8 80 81 82

9 83 84 85

10 86 87 88

11 89 90 91

Number of entries Cash enclosed

ENTRY FORMS TO BE RETURNED BY TUESDAY 30th JULY TO

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Rob Grimmond, Motcombe House, Combe Wood Lane CSN (Tel. 07933 081830) or

Claire Egle, Moonraker, Rackstile, Wadeford (Tel. 07748 590937)

Entry:

25p per class for classes 1 to 79 and 89 to 91

Young People's classes 80 to 88 are free to enter

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2 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35
36 37

3 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56
57 58 59

4 60 61 62 63

5 64 65 66 67 68 69

6 70 71 72 73 74

7 75 76 77 78 79

8 80 81 82

9 83 84 85

10 86 87 88

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CUPS AND TROPHIES

COMBE DINGLE TROPHY	Awarded for the highest number of place points in the whole of the horticultural classes
KEN WHEADON TROPHY	Most points in the whole Show
THE DAVE CLARKE TROPHY	Best rose bloom
FLORAL CUP	Most points in Section 1, excluding Classes 1- 3
ROBERT BOLTON CUP	Winner of Class 1
SYBIL BLACKBURN CUP	Most points in Classes 2 and 3 (in the event of a tie, the Judge will decide)
THE JUBILEE TROPHY	Most points in Sections 1 and 2
THE MABEL TRAYFORD BOWL	Best Exhibit in Section 1
THE NORMAN DOWN MEMORIAL TROPHY	Best Exhibit in Section 2
CYRIL OSBORNE CUP	Most points in Classes 17, 18 and 19 (in the event of a tie, the Judge will decide)
THE AUDREY MILLER CUP	Most points in Section 2, excluding Classes 17 -19
THE PRESIDENT'S BOWL	Most points in Section 3, Classes 38 – 44
COOKE CUP	Most points in Section 3, Classes 45 - 59
HILLIER TROPHY	Most points in Section 4
DORCAS CUP	Most points in Section 5
NEWBERY CUP	Most points in Section 6
BRYMOR TROPHY	Best exhibit in Section 6
HURST CUP	Most points in Section 7
STOKER CUP	Most points in Sections 3, 4, 5, 6 and 7
THE CHAIRMAN'S CUP	Most points in Section 8
WILCOX CUP	Most points in Section 9
CYRIL DEE CUP	Most points in Section 10
THE LITTLE CUP	Best Children's Exhibit

SECTION 3 DOMESTIC

38. Pot of Raspberry jam)
39. Pot of Strawberry jam) (preserves should be labelled with
40. Pot of any other variety of Jam) description and date and any trade
41. Pot of Jelly (any variety)) name removed or covered)
42. Pot of Marmalade)
43. Pot of Lemon Curd)
44. Pot of Chutney)
45. Vegetarian quiche
46. Small bowl of coleslaw
47. Six cheese scones
48. Victoria Sandwich – as recipe below – 17.5cm (7”) wide tins (no sugar dusting)

175g (6oz) self-raising flour

175g (6oz) margarine

175g (6oz) caster sugar

3 eggs

Jam

49. Six cupcakes
50. Cake made from vegetables (variety to be identified on entry card on the day)
51. Loaf of bread (any type) - hand made
52. Loaf of bread (any type) - machine made
53. Six Shortbread pieces
54. Six no bake cookies/biscuits
55. Four chocolate brownies
56. Three rock cakes
57. Fruit Cake - **as per recipe on back page**
58. Six pieces of flapjack
59. Gingerbread cake

SECTION 4 ART

Not to exceed A4 (29.7cm x 21cm) excluding frame if used, each class may be in any medium. Signature to be hidden.

60. A Seascape
61. Wildlife
62. A Landscape
63. A Portrait

SECTION 5 HANDICRAFTS and LITERATURE

No item to exceed table area of 60cm x 60cm (24" x 24"). Soft items can be folded.

64. A collage using any material
65. A knitted item
66. A crocheted item
67. An item made from wood
68. An item made from any other material
69. A limerick (humorous five line verse) - Exhibitor's original work on **"Potholes"**

SECTION 6 PHOTOGRAPHS

Not exceeding 17.5cm x 12.5cm (7"x 5") unmounted and NOT digitally enhanced.

70. "Looking through"
71. "Gate"
72. "Fungi"
73. "Blue"
74. "Flight"

SECTION 7 FLOWER ARRANGEMENTS

Source of material is unlimited. Accessories may be included.

75. "Egg cup" a petite exhibit
76. "Five blooms" Space allowed - 40cm width, 40cm depth, 45cm height
77. "Foliage" Space allowed - 50 cm width, 50cm depth, 50cm height
78. "Flowers from
your garden" Space allowed – 60cm width, 60cm depth, 60cm height
79. "Sunburst" Space allowed – 60cm width, 60cm depth, 60cm height

Please note - dimensions will be strictly enforced

YOUNG PEOPLE'S CLASSES

Please Note - Classes 1-79 and 89-91 are open to ALL AGE GROUPS

SECTION 8 UNDER 16 YEARS

80. A moving model
81. Design a poster for an Olympic event
82. A painting (maximum size A4)

SECTION 9 UNDER 10 YEARS

83. Garden in a seed tray
84. A vegetable animal
85. A painting of a flower

SECTION 10 UNDER 5 YEARS

86. A painted stone
87. Leaf collage
88. A potato print

SECTION 11 NOVELTY CLASSES, OPEN TO ALL AGES

89. Longest runner bean
90. Big and small (same vegetable)
91. "Wonkiest" vegetable

FRUIT CAKE RECIPE

175g (6oz) soft margarine
175g (6oz) soft brown sugar
3 medium size eggs, beaten
110g (4oz) plain flour
110g (4oz) self-raising flour
50g (2oz) mixed chopped peel
50g (2oz) chopped glace cherries
225g (8oz) mixed dried fruit (raisins, currants and sultanas)
1-2 tablespoons milk (optional)

1. Preheat oven to 130°C or 260°F. Line sides and base of an 18cm (7") round tin.
2. Cream the margarine and sugar together. Add the eggs and flour. Mix well. Fold in the remaining ingredients, ensuring the fruit is well coated with mix. The mixture should drop off the spoon easily. If it is too thick, fold in 1-2 tablespoons of milk. Spoon the mixture into the tin and spread evenly.
3. Bake for 1½ - 1¾ hours, until golden brown and a skewer comes out clean when inserted in the middle of the cake.
4. Remove from oven and leave to cool in the tin for 10-15 minutes. Turn out onto cooling rack. To keep, wrap the cake in foil or baking paper and store in an airtight container.