

ST MAWES AND DISTRICT FLOWER SHOW

2015

Saturday 18th July

2.30 pm

St Mawes Memorial Hall

Classes in

Floral Art
Flowers
Vegetables
Cookery

For more information contact
Show Secretary Michael Somers

Tel:01326 270659
Email:somers192@btinternet.com

The Committee gratefully acknowledge contributions from the following patrons: Hotel Tresanton

H Tiddy

Pengelly Plant Nursery King Harry Ferry

Rising Sun Watch House Cafe Chandlers

Cups will be awarded for overall performance in the Horticultural, Floral Art, Home Industries and Children's Sections.

Cup winners in 2014 were:

Annual Challenge Cup No 1	Cedric Thomas
Annual Challenge Cup No 2	Michael Somers
Crawford Holden Plate	Michael Somers
George Greenhalgh Cup	Angela Greenwell
Milligan Rose Bowl	Alyson Emmett
St Mawes Rose Bowl	Sue Vickery
Kitto Cup for Children	Veronica Hayes
Annual Challenge Cup No 3	The Watch House

Cover design by Yvonne Fuller

Class DescriptionCommentVegetables

1.	6 pods of peas	On a plate
2.	6 pods of mangetout pea	“
3.	6 pods broad beans	
4.	6 Pods French beans	
5.	1 Hearting lettuce	Leave 1” root
6.	1 Non-hearting lettuce	“
7.	3 Globe beetroot	Trim foliage to 3” and tie
8.	3 Carrots, single variety	“
9.	4 Potatoes, single variety	On a plate
10.	3 Courgettes, with stems	Flowers attached if possible
11.	4 Tomatoes, normal	Not Cherry
12.	6 Cherry tomatoes	
13.	Collection of salad vegetables	Points for variety
14.	4 Stems of curled parsley	In water
15.	6 Stems flat-leaved parsley	In water
16.	5 Spring onions	
17.	3 Stalks of rhubarb	Leave a few cm of the leaf
18.	3 Onions, single variety	Ripened and tied over
19.	6 Shallots	“
20.	A half seed tray of Growing Salad Greens	
21.	A bunch of 4 different herbs	In a container
22.	Any vegetable not otherwise in the schedule	

Fruit

23.	6 Strawberries with stalks	On a plate
24.	10 Raspberries with stalks	“
25.	10 Gooseberries	“
26.	4 Strigs blackcurrants	“
27.	Dish of red and/or white currants	“
28.	Any fruit not otherwise in the schedule	

Decorative Horticulture

29. A collection of hardy perennial herbaceous flowers. Width allowed 75cms (30")
30. A container of flowers raised from seed in the 12 months preceding the show. Not necessarily by the exhibitor
31. A collection of stems of flowering shrubs. Space allowed 75cms (30")
32. 3 Large flowered roses
33. 3 Cluster flowered roses
34. 1 Specimen rose
35. A container of sweet peas - 9 stems, 3 each of 3 varieties
36. A container of sweet peas - 6 stems
37. A container of plant material grown mainly for its foliage.
38. 6 stems of pinks or carnations
39. A flowering pot plant grown in the pot as shown
40. A foliage pot plant grown in the pot as shown
41. A collection of plants suitable for the house or conservatory arranged in a tray up to 60cms (24") wide.
42. 3 Stems of dahlias, single variety
43. 3 stems of hydrangea in a vase
44. A gentleman's buttonhole
45. A lady's corsage
46. A hanging basket
47. A single stem or spike of any flower not listed above.
48. A specimen pelargonium (geranium) in a pot.

Exhibits in Classes 30,39,40,46 and 48 must have been in the exhibitor's possession for more than 3 months.

Home Industries

49. 8 Cheese Straws (on a plate)
50. 4 Cornish Fairings (on a plate)
51. 4 Scones - plain or fruit (on a plate)
52. A Savoury Quiche - Filling of choice (up to 7 inch/18cms diameter)
53. A Cornish Pasty
54. A Date and Walnut Loaf

55. Shortbread, round
56. “St Mawes ShowStopper” - A 3 egg Victoria Sponge mix decorated in a ‘seaside’ theme - anything goes!
57. A Loaf of brown bread (including granary) - not more than 900gms 2lbs) and 1 day old.
58. A White loaf -not more than 900gms (2lbs) and 1 day old.
59. 1 Jar of Jam (1lb/454gm jar)
60. 1 Jar of Marmalade (1lb/454gm jar)
61. 1 Jar of Chutney (1lb/454gm jar)
62. 1 Jar of Jelly (1lb/454gm jar)
63. A Cake to the following recipe:

“ROSEMARY and APPLE CAKE“

Courtesy of Nigella Lawson

Ingredients

1 Dessert apple

1 Teaspoon of caster sugar Juice and zest of half a lemon 1 Teaspoon of butter

2 Sprigs Rosemary - 1 short & 1 long

For the Cake Batter 225gm/8oz Butter

150gm/5oz caster sugar + 1 tablespoon 3 Eggs

300gm/10ozs plain flour

2 teaspoons baking powder

Method

Peel, core and chop the apple. Put the apple, the small sprig rosemary, teaspoon of sugar, the lemon juice and zest in a saucepan. Put on a low heat and cook for 4-8 minutes until the apple is soft.

Pre-heat oven to 170C/150C fan/gas 3 (340/300F). Grease and line a 900g/2lb loaf tin.

Blitz the cooked apple to a pulp in a food processor, then add the butter, eggs, flour and baking powder and process to a smooth batter. Spoon into the loaf tin and smooth the top. Dust the top with 1Tbsp sugar and lay long sprig of rosemary down the middle. The baking releases the rosemary oil to leave a scented path.

Bake for 50 mins or until a skewer comes out clean. Turn out and cool on a rack.

Floral Art

Unless otherwise stated, accessories are allowed.

64. "Happy Times in St Mawes". An interpretive exhibit, not more than 60cms in W,H or D .
65. "Contrast", an exhibit consisting predominantly of two flower varieties, size as above. Foliage and accessories allowed
66. "Those Were The Days!", an interpretive exhibit, size as above. Accessories allowed.
67. "Anniversary", a table decoration suitable for an anniversary party. Free-standing; size 45 cms (18") overall (H or W). No accessories.
68. "Twins", a miniature exhibit: no more than 10cms (4") overall.

Children's Section

69. Fudge. Cut into squares and shown on a plate up to 18cms Dia
70. Five cupcakes; decorated in a 'seaside' theme.
71. An edible crocodile (using fruit and/or vegetables). Named for extra points.
72. A floral arrangement in an item of child's footwear.
73. "My Perfect Garden". A miniature garden not more than 30cm in width or length.
74. Restricted to pupils of St Mawes Primary School: flowering nasturtium in the pot provided.

These classes, except 74, will be divided into age groups:

(a) Under 5, (b) under 8 and (c) over 8 - all on the day of the Show

Special Classes

75. Restricted to professional chefs: Annual Tart Class.
1 Tart Tatin not more than 25cms (10 ins) in diameter.
76. FAMILY OR GROUP CLASS. "Scarecrow"; an exhibit entered by a family team or a group. To be shown outside the Hall. Exhibitors to provide their own support for the scarecrow.

Notes for Exhibitors

These notes are intended to help new or inexperienced exhibitors to stage their exhibits to best effect. Not only do the judges look for that bit of extra thought and care in staging, but a well presented show improves the whole occasion.

- 1 Do read the schedule carefully and conform both as to number and type. Many experienced exhibitors bring along a spare item for a class in case of accident. It is fatally easy to forget to remove it before leaving the hall!
- 2 Obviously you will bring your best blooms and produce to the show, but you also need to give some thought to presentation. A judge will often be faced with two exhibits of equal horticultural merit, but if one is better staged than the other it will gain the prize, and what follows is a list of little touches that help to make your displays attractive.
- 3 Finally, make sure you leave sufficient time to stage your exhibits before the judges arrive, and please show consideration to your fellow competitors.

Floral and Foliage Exhibits

- 1 Check that your exhibit is clean and undamaged. Remove badly damaged or dying leaves. Clean off items such as bird droppings and ensure that there are no insect pests on them.
- 2 Choose your vases and containers carefully. Large flowers can be unstable in a small light vase, and small ones will be lost in a large wide vase.
- 3 Anchor your blooms firmly so that the judge can lift the vase to examine the blooms more closely (he or she certainly will). 'Oasis' a foam material sold by florists and garden centres for this purpose is ideal.
- 4 Arrange your blooms so that they 'face' the judge (unless the schedule specifies an 'all round' arrangement), and try to ensure that no bloom touches any of its neighbours.
- 5 A 'collar' of healthy foliage around the lip of your vase will be a bonus.
- 6 Make sure that pot plants are exhibited in a clean pot of the right size for the plant and that any plant supports are neat and unobtrusive. Ensure that the pot does not 'clash' with its contents!
- 7 As long as exhibits are firmly held and all stems are in water-retaining material it is permissible to pack the lower part of the vase with other material so that you can include blooms with short stems.
- 8 Roses open very rapidly in a show environment and a good judge will look at them first. By the time the public are admitted they can look a bit 'sad'; this is unavoidable and should not have affected the results.
- 9 Again for roses, it is tempting to carefully remove one or two outer petals that are showing signs of age. This will not disqualify the exhibit, but a good judge will be aware of 'petal-picking' and dock points.

- 10 Try to get uniformity in your exhibit, so that all the blooms are of similar size and appearance.

Vegetable Exhibits

- 1 All your exhibits should be clean, dry, fresh and free from blemish.
- 2 Specimens shown together should be uniform in size and quality. This is more important than size.
- 3 Beetroot, carrots, etc. Trim the foliage to no more than 10cm (4") and for best effect tie with raffia. Ensure that ALL the root is retained.
- 4 Carrots; avoid specimens with green 'shoulders', and reject any showing signs of root fly. To achieve this, grow carrots under fleece and ensure that the soil covers the shoulders. Do not scrub with a stiff brush.
- 5 Onions should be firm with a thin neck and roots neatly trimmed. Dirty outer skins can be removed, but do not over-skin.
- 6 Potatoes should be clean, dry and of uniform size. Avoid specimens with odd shapes or deep eyes.
- 7 All beans; should be straight and tender and shown with some stalk. The judge will snap one of your specimens which should show a clean break. Uniformity is more important than sheer size.
- 8 Peas should be uniform in size and appearance and well filled. Be sure to leave the 'bloom' on and some stalk. You should only handle peas by the stalk. The judge will open one pod, and if only one has the pea moth, that will surely be the one!
- 9 Tomatoes should not be too large (unless the class is for 'beefsteak' tomatoes). The calyces should be attached and the bloom still on (handle only by the stalks). Any fruit or vegetable that needs handling by the stalk is best taken using secateurs.
- 10 Courgettes should be 10 - 15cms (4" - 6"), have reasonable length of stalk and have, preferably, the flower still attached .
- 11 Berries (strawberries and raspberries) should have calyx intact and be clean and undamaged.
- 12 Currants should be shown in 'strigs' (i.e. on their stalks with no loose ones).
- 13 Lettuce should be shown with a length of root still attached (2-3cms or 1"); make sure it is clean and dry. The lettuce should be fresh and firm, so prepare them as late as possible. They need to be free of slug damage.
- 14 Leaves (Spinach, chard, etc) should be large, still firm, undamaged and dark green. Keep the stems in water for as long as possible and dry them just before staging.
- 15 The judge will appreciate care in presentation. Use a clean paper plate for anything that will fit on it. Decorate your soft fruit exhibit with a few leaves. Onions and shallots can be shown on 'onion rings' or on a plate with a good layer of dry silver sand.

Please fill in the class numbers for your entries, your name, total number of classes, your address and Tel No, then cut the page out and hand it to the Show Secretary before 8.00pm on Thurs, 16th July *with a fee of £1 per class for first 5 entries - entries in excess of 5 are free, and no charge for children (15 or under)*. Use a separate form for each entrant. The hall will be open at 0830 for staging. Please ensure that your exhibits are staged before 10.45am. If you need more forms, please photocopy this page.

NAME..... **Entries**.....

| Class No |
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NAME..... **Entries**.....

| Class No |
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Address.....

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Tel No:

Late entries will not normally be accepted.

Committee

- 16 Chair: Amelia Whitaker, Nearwater, Polvarth Rd, St Mawes,
01326 279278
- 17 Show Secretary: Michael Somers, Sea Mist, 14 Marine Parade,
St Mawes, Tel: 01326 270659.
Email: somers192@btinternet.com
- 18 Treasurer: Nigel Hare-Scott
- 19 Members: Julia Hare-Sott, Frances Wood, Carolyn Adlington,
Jonathon Adlington.