



# Cheddington Horticultural Show AUGUST 2017

Horticultural Show  
SATURDAY 19th AUGUST  
AUCTION OF PRODUCE



For more information please contact: Sue Foster at  
[westend.house@hotmail.com](mailto:westend.house@hotmail.com) or 01296 661332



# St Giles Restoration Fund

## Forthcoming events

You are all warmly invited to attend the events listed below.

EVENT	VENUE	DATE & TIME
Afternoon Tea	Methodist Hall	Wednesday 28th June 2 to 4pm
Open Garden	Westend House (tea profits to fund)	Sunday 2nd July 2 to 5pm
Garage Sale	the Vicarage	Saturday 15th July
Afternoon Tea	Methodist Hall	Wednesday 26th July 2 to 4pm
Open Garden, tea and more	Westend House	6th August 2pm
Afternoon Tea	Methodist Hall	Wednesday 30th August 2 to 4pm more dates to follow.
Line Dancing	Cheddington Village Hall	Saturday 2nd December
Auction of Promises	Cheddington Village Hall	Friday 2nd February 2018
Jumble Sale	Methodist Hall	Saturday 10th March 2018

For further details of events visit the Cheddington web site at [www.cheddington.org](http://www.cheddington.org) or email [Westend.house@hotmail.com](mailto:Westend.house@hotmail.com)



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## Classes 1 to 10

within these Classes are 50 categories

### Class 1: Vegetables

- |                                             |                                                              |
|---------------------------------------------|--------------------------------------------------------------|
| <b>1.</b> 3 potatoes                        | <b>7.</b> 3 onions any size                                  |
| <b>2.</b> 3 beetroot, stalks still attached | <b>8.</b> The longest marrow                                 |
| <b>3.</b> 3 carrots, stalks still attached  | <b>9.</b> The longest runner bean                            |
| <b>4.</b> 3 courgettes                      | <b>10.</b> 1 funny shaped carrot                             |
| <b>5.</b> 6 French beans                    | <b>11.</b> At least 5 tomatoes with stems and calyx attached |
| <b>6.</b> 6 runner beans                    |                                                              |

### Class 2: Fruit – stalks still attached in all categories.

- |                             |                                               |
|-----------------------------|-----------------------------------------------|
| <b>12.</b> 3 dessert apples | <b>14.</b> A plate of 15 pieces of soft fruit |
| <b>13.</b> 5 plums          |                                               |

### Class 3: Flowers

- |                              |                                               |
|------------------------------|-----------------------------------------------|
| <b>15.</b> 1 specimen rose   | <b>17.</b> 3 blooms of any variety of annuals |
| <b>16.</b> 1 specimen dahlia | <b>18.</b> 3 blooms of any type of perennial  |

### Class 4: Flower Arranging

- |                                                   |                                        |
|---------------------------------------------------|----------------------------------------|
| <b>19.</b> A flower arrangement, width over 45cm  | <b>21.</b> A pot plant                 |
| <b>20.</b> A flower arrangement, width under 45cm | <b>22.</b> A decorative bunch of herbs |

### Class 5: Children's class – under 8 years

- |                                                             |                              |
|-------------------------------------------------------------|------------------------------|
| <b>23.</b> A greetings card                                 | <b>25.</b> 3 x krispie cakes |
| <b>24.</b> A miniature garden in a seed tray (38cm by 24cm) |                              |

### Class 6: Children's class – 8 to 12 years

- |                                                             |
|-------------------------------------------------------------|
| <b>26.</b> A greetings card                                 |
| <b>27.</b> A miniature garden in a seed tray (38cm by 24cm) |
| <b>28.</b> 3 small decorated cup cakes                      |

### Class 7: Baking

- |                                                                                           |                                                                          |
|-------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| <b>29.</b> A Victoria sandwich cake with 3 eggs, jam filling and topped with caster sugar | <b>32.</b> A lemon drizzle cake                                          |
| <b>30.</b> 5 plain scones                                                                 | <b>33.</b> 5 white bread rolls                                           |
| <b>31.</b> 5 decorated cup cakes                                                          | <b>34.</b> Men only – a tray bake ginger cake using the recipe on page 4 |
|                                                                                           | <b>35.</b> 6 sausage rolls                                               |

### Class 8: Produce and Preserves

- |                                |                                       |
|--------------------------------|---------------------------------------|
| <b>36.</b> A jar of jam        | <b>41.</b> A bottle of home made wine |
| <b>37.</b> A jar of marmalade  | <b>42.</b> A fruit vodka liqueur      |
| <b>38.</b> A jar of jelly      | <b>43.</b> A fruit gin liqueur        |
| <b>39.</b> A jar of fruit curd | <b>44.</b> 3 eggs from your own hens  |
| <b>40.</b> A jar of chutney    |                                       |

### Class 9: Needlework and Crafts

- |                                               |                                 |
|-----------------------------------------------|---------------------------------|
| <b>45.</b> A hand knitted garment of any size | <b>46.</b> A crochet garment    |
|                                               | <b>47.</b> A decorative cushion |

### Class 10: Photography

- |                                      |                                                 |
|--------------------------------------|-------------------------------------------------|
| <b>48.</b> A garden visitor          | <b>50.</b> Children's category – my best friend |
| <b>49.</b> The spirit of Cheddington |                                                 |

## Recipe

### Gingerbread tray bake

#### INGREDIENTS

- 275g golden syrup
- 275g black treacle
- 225g light muscavado sugar
- 225g soft margarine
- 450g self raising flour
- 2 teaspoons of mixed spice
- 2 teaspoons of ground ginger
- 4 eggs
- 4 tablespoons of milk

#### METHOD:

- Pre-heat the oven to 160°C/325°F/Gas 3.
- Line a 12 x 15in (30cm x 38cm) 2in (5cm) deep, roasting tin with non-stick baking paper.
- Measure the syrup, treacle, sugar and margarine into a large pan and heat gently until the fat has melted.
- Remove the pan from the heat and stir in the flour and spices.
- Add the lightly beaten egg and milk, and beat well until smooth.
- Pour into the prepared tin.
- Bake in the pre-heated oven for about 40 - 50 minutes or until well risen and beginning to shrink away from the sides of the tin.
- Allow to cool in the tin for a few minutes before turning out and cooling on a wire rack.

## Rules of the show

- No exhibitor is permitted to make more than 1 entry in any category.
- No commercial growers are allowed to compete.
- All exhibits must be the produce of the exhibitor's own garden or allotment.
- All vegetables should be washed. See guidelines.
- Exhibitors should provide their own plates and containers at their own risk.
- No late entries will be accepted. Entry forms must be handed in by 8pm on Wednesday 16th August.
- All exhibitors should stage their entry in the Church between 9.00am and 11.15am on Saturday 19th August.
- Each exhibit is to have an official entry card on it.
- No person, except those officially engaged, shall be allowed in the Church during the judging between 11.15am and 2.30pm on Saturday 19th August.
- In the event of a tie, the exhibitor with the most firsts will be deemed the winner.
- The judges' decision shall be final.
- Exhibits must not be removed without consultation with a member of the committee. Exhibits can be removed at 4.15pm and if not removed will be auctioned at 4.30pm unless previously arranged with the committee.
- Any matter not provided for in the rules shall be decided by a majority of the committee.
- The committee shall not be responsible for any loss or accident.
- Prize restrictions depending on entry. If only 1 entry then the judge will not award a first prize but may award a prize of 'highly commended'. Likewise if there are only 2 entries then only a first prize will be awarded if it is of the required standard and a second prize will not be awarded.

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## Entry Forms

Please deliver your entry form with the fee (cash or cheque) to either of the addresses shown below. Cheques should be made payable to St Giles Restoration Fund.

### Andrew Docherty

38 High Street  
Cheddington  
01296 668155

### Sarah Miles

16 Lammas Road  
Cheddington  
Se.miles@btinternet.com

## Guidelines and Tips

### on Showing in the Horticultural Section

The following advice is drawn from the Royal Horticultural Society guidelines for showing. **We are however newcomers and all should be encouraged to enter and have fun. It is proposed that the Cheddington show, like most village shows, is a friendly show run for local amateur growers.** Anyone who enjoys growing flowers, fruit and vegetables can enter successfully by following these simple guidelines.

#### Guideline 1

##### Read the rules and class description carefully

Always read the Show rules and class title carefully. You must enter only home-grown produce. Check the number specified in the Schedule for the class you wish to enter - if it says 8 pods runner beans you will be disqualified if you have too few or too many. It is worth bringing along a few extra as spares just in case you find you need them when you are placing your exhibit.

#### Guideline 2

##### Start small

Show a small set of flowers/fruit/vegetables really well to ensure you have a stress-free show. If you are new to showing, which most of us are, don't be tempted to enter too many classes. Preparing entries for showing takes a bit of time.

**Continued overleaf...**

### Guideline 3

#### Choose easy-to-grow cultivars to begin with

When planning your growing, choose cultivars with care. Instead of using traditional varieties, you may have more success, at least at first, if you choose modern, disease-resistant varieties. These are often easier to raise and require a bit less attention.

### Guideline 4

#### Protect your crops from damage and disease

Look for perfect specimens. Flowers/fruit/vegetables should be as near perfect as possible, even if it is not the largest specimen you have. This means no damage, no signs of disease and nice even growth (unless you are entering our 'Comedy Vegetable' class!)

### Guideline 5

#### Review your entries

About 10 days before show day review your flowers/fruit/vegetables and plan your entries.

### Guideline 6

#### Harvest, prepare, wash and pack your entries with great care.

The day before the show, carefully harvest your crops. The only exception to this is shallots and onions which may be harvested and set out to dry out a little, a few days earlier. Gently wash away all soil on entries which have been in contact with the ground. Try to avoid dropping or bruising any entry. Remove any pests you find. With leafy vegetable entries, you must leave all leaves in place, do not be tempted to remove the outer ones. If there are multiple items in the class (e.g. 5 tomatoes), make sure that they are roughly the same size and match as much as possible - this applies to flowers, fruit and vegetables. You may find it easier to pack entries individually in newspaper or kitchen paper, place in a box and pack around them so they do not move and become damaged in transit. For flower stems, do not forget to put them in water when you stage them. You may label the exhibit with its name; this is not compulsory. Arrive in good time to set out your entries.

### Guideline 7

#### Chat to other exhibitors

It's a good way to get ideas for next year!  
**Have fun and enjoy the show!**

## Tips on Showing Vegetables

### Beetroot

All beetroot should be firm, fresh, and clean with a single root (if possible). Cut the foliage to approximately three inches, tie the remaining foliage for neatness (but not essential). The judge will cut one beet from each exhibit to see if there are any prominent white rings. The optimum size is around the size of a tennis ball.

### Courgettes

Should be young, tender fruits of good shape (straight if possible) and colour approximately six inches (150mm) in length and one and a half inches (35mm) in diameter. May be shown with or without their flower.

### Potatoes

Should be cleaned with a sponge and look a fresh colour. All the potatoes in the exhibit should be of similar size; as a guide each potato should be a size to just cover the palm of your hand and weigh approximately 6/7 ounces (175/200g).

### Runner or French Beans

Beans for showing should all be of the same length and width (as near as possible). A couple of weeks or so before the show look at your beans still growing and any bean less than four inches, which you think may be ready for the day of the show, squeeze gently where the seed is so as to break the seed and it will not swell or bulge out and spoil your exhibit.

### Tomatoes

**Small fruited:** Should be fresh, ripe but firm, well coloured and blemish free with fresh calyx (or stalk) still attached. Each tomato should be no larger than 35mm in diameter.

**Medium fruited:** Should be of good shape, well rounded, clear skinned, ripe but firm. Size about 60mm in diameter (as near as possible but not essential in local shows) all fruits should match as near as possible.

### Onions

Lift them a few weeks before the Show to allow the skins to dry. Find your matching onions. Peel off the minimum number of damaged skins. Carefully rub off the soil from the dry roots.

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## Tips on Showing Flowers

### Dahlias

Blooms should be fresh and clean (no earwigs or thrips), firm and not marked. Stems and foliage are taken into account by the Judge, especially if there is close competition.

### Roses

Hybrid Tea blooms should be shown at half to three-quarter open stage without the middle of the flower wide open showing the stamens.

### Chrysanthemum

Blooms should be fresh and clean. Slit the stems 75mm up from the base or dip the ends in boiling water, this will help water uptake on the woody stems.

### Annuals and Perennials

Fresh blooms with no sign of disease or insects. Some leaves attached are helpful.

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## Tips on Showing Fruit

All fruit should be fresh and clean, not polished, shown with stalks attached where specified.

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## Tips on Baking Classes

Make sure your entry is fresh and neatly exhibited. Check that you have the correct quantity and that they are of a similar size and appearance.



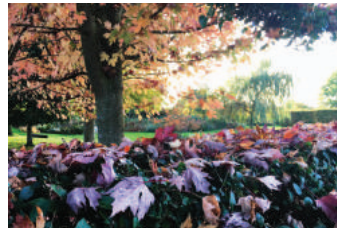
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# Horticultural Show

SATURDAY  
19th AUGUST

- Vegetable and Flower Show
- Flower arranging • Baking
- Children's classes • Photography
- Craft and more

Lots of categories for all the family.

Entry forms in by **Wednesday 16th August**

On Saturday 19th August,  
exhibits should be brought to  
St Giles Church between  
9.00 and 11.15am

Viewing between  
2.30 and 4.15pm

Prize Giving followed  
by auction 4.30pm

See [www.cheddington.org](http://www.cheddington.org)

