

Cheddington

Horticultural Show

SATURDAY

11th AUGUST 2018

ENTRIES BY 11am • VIEWING AT 2.30pm
AUCTION OF PRODUCE AT 4.30pm



For more information please go to:
www.cheddington.org or 01296 661332



St Giles Restoration Fund

Forthcoming events

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

EVENT	VENUE	DATE & TIME
Tea and Homemade Cake	Methodist Hall	2.30 to 4.30pm Every last Wednesday of each month from 30th May
Quiz Night	The Old Swan	4th June Including Pasta and Prosecco Supper Contact: Julie Gaymer 07734705537 julie.gaymer@icloud.com
Cheddington Open Gardens	6 Gardens Open	17th June Tea and Cakes at Westend House
Safari Supper		6th July With 3 courses in different houses around the village Contact: Mandy Bunce 07739874475 or bunceam@outlook.com
Horticultural Show	St Giles Church	11th August Details in this brochure Contact: www.cheddington.org or 01296 661332
Jumble Sale	Village Hall	29th September 2.00 to 4.30pm Contact: Irene Johnson on 01296 661342
Cheddington Walk	Sunday 7th October	Details to follow

For further details of events email cheddingtonhorticulturalshow@gmail.com

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Classes 1 to 10

within these Classes are 50 categories

Class 1: Vegetables

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

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

- | | |
|--|--|
| 12. 3 dessert apples | 14. A plate of 10 pieces of other assorted fruit on stems |
| 13. A plate of 10 raspberries with calyx attached | |

Class 3: Flowers

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

Class 4: Flower Arranging

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

Class 5: Children's class – under 8 years

- | | |
|-----------------------------|------------------------------|
| 23. A greetings card | 25. 3 x krispie cakes |
| 24. A potato head | |

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

- | |
|--|
| 26. A greetings card |
| 27. 3 radishes with stalks attached |
| 28. 3 small decorated cup cakes |

Class 7: Baking

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

Class 8: Produce and Preserves

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

Class 9: Needlework and Crafts

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

Class 10: Photography

- | | |
|----------------------------------|---|
| 48. Our feathered friends | 50. Children's category – my best friend |
| 49. A summer garden | |



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

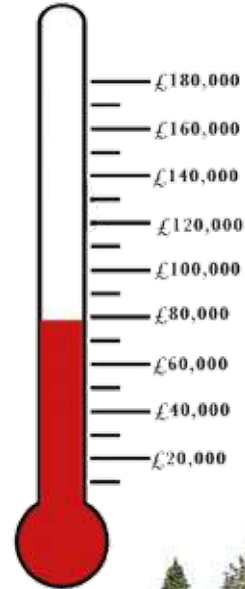
METHOD:

- 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.
- All exhibitors should stage their entry in the Church between 9.00am and 11.00am on Saturday 11th 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 11.00am and 2.30pm on Saturday 11th 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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St Giles Restoration Appeal NEEDS YOUR HELP

SEE PAGE 2 FOR EVENTS



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Cheddington Horticultural Show

SATURDAY 11th AUGUST 2018

Class	Description of category	Category number	Fee included
1 to 10	eg 1 specimen rose	1 to 50	50p per category 80p on the day before 11.00am
Total fee included			

Name: Age if child:

Address:

Postcode:

Telephone: email:

Please return forms to Andrew Docherty, Sarah Miles or Jill Nutkins – addresses overleaf



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 **Cheddington Horticultural Show**
SATURDAY 11th AUGUST 2018

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

Jill Nutkins

3 Chaseside Close
Cheddington

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 marked down 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...

For more information please email: cheddingtonhorticulturalshow@gmail.com

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 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.

Annuals and Perennials

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

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).

Carrots

Long pointed: Should be fresh, firm and long with smooth roots, good colour all down the length of the root. Foliage trimmed to approximately 75mm in length.

Stump rooted: Fresh, of good colour and shape with a distinct stump showing, clear smooth skin and foliage trimmed to approximately 75mm in length.

Tips on Showing Fruit

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

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.

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
11th 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 8th August**
or by 11am on the day (for 80p per entry)
at St Giles Church

Exhibits should be brought to
St Giles Church between
9.00 and 11.00am

Viewing between
2.30 and 4.15pm

Prize Giving at 4.30pm
and Raffle Draw

Auction at 4.30pm

