

IRON ACTON HORTICULTURAL SHOW

Saturday 14th September 2024

Iron Acton Parish Hall



Entries: 9am-11am (Staging until 11:30am)

Judging: 11:30am onwards

Show open to the public (tea and home-made cakes available): 2:00pm

Auction and Presentation of cups: 3:00pm onwards

Non-perishable items may be entered on Friday 13th September from 5pm to 7pm.

Exhibits and Prize cards should not be removed before 3pm

Welcome to the Iron Acton Horticultural Show Schedule. Whether you grow it or make it, bake it or create it, this is your chance to show it! The Horticultural Show is organised into seven sections and 89 different classes, there is something for all ages and abilities!

QUESTION

Any questions, please contact a member of the Horticultural Show Committee:

Meryl Cook: 228405, Jenny Millward: 228704 or email us at ironactonparishhall@hotmail.com

GENERAL SECTION

The judges will be looking for vegetables and fruit that are firm and as similar in size and length as possible, ideally with few blemishes. Root vegetables should be cleaned. Onions should have their roots washed and tops trimmed and tied. Tomatoes should have calyces attached. Blooms of the same variety should be as similar in size and shape as possible. All collections should be a mixture of examples from that class.

A collection of vegetables grown on an allotment

1. A Collection of Vegetables presented in a shoe box
2. A Collection of Garden Produce which may include Vegetables and / or Fruit and / or Flowers
3. A Collection of Fruits
4. A Collection of Edible Gourds, Squash and Pumpkins
5. Four Potatoes (any one variety)
6. Three Carrots (long, tops trimmed to 3 inches)
7. Three Carrots (short)
8. Most Amusing looking Vegetable
9. Three Onions from Seed (trimmed)
10. Three Onions from Sets (trimmed)
11. Six Shallots
12. Six Runner Beans
13. Six French Beans
14. The Longest Runner Bean
15. Two Peppers (Sweet or Chilli)
16. Two of any Vegetable not listed in the schedule
17. A Vegetable Animal
18. Three Courgettes
19. Two Cucumbers
20. Six Cherry Tomatoes on the Vine
21. Six Tomatoes
22. Three Parsnips
23. Three Beetroot
24. Four Apples (dessert)
25. Four Apples (culinary)
26. Four Pears
27. Four Plums
28. Bowl of floating Flower Heads (bowl no more than 20cm)
29. Bunch of three or more Roses
30. One Specimen Rose (named) home-grown
31. Three Dahlias (same variety) home-grown
32. Six Cosmos stems home-grown
33. Tied bunch of Herbs out of water
34. Vase of home-grown Foliage
35. Potted home-grown House Plant (flowering)
36. A home grown Cottage Garden Collection
37. Potted Home-grown House Plant (foliage)
38. Six Fuchsia Flowers (any one variety, displayed on black card)

HEMOCRAFT SECTION

Jars should be plain glass with no brand markings and have labels that indicate contents and date made. Jars should be sealed with either a twist top lid or waxed disc with clear film top – not both. Alternatively, Kilner style jars may be used with a waxed disc. No mop caps.

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| 39. A Flavoured Oil | 47. A Fruit Pie 8" (any fruit) |
| 40. One jar of Jam | 48. Six Cheese flavoured Scones |
| 41. One jar of Fruit jelly | 49. Gluten free Lemon Drizzle cake |
| 42. One jar of Marmalade (citrus) | 50. A Loaf of Bread |
| 43. One jar of Fruit Curd | 51. Six Flapjacks |
| 44. One jar of Chutney | 52. A "MEN ONLY" Sticky Ginger Loaf Cake (see recipe) |
| 45. A Savoury Flan | 53. A bottle of Beer, Wine, Cider, Spirit or Cordial |
| 46. A Classic (3 egg) Victoria sandwich | 54. Six Bread Rolls (one variety) |

FRESH, DRIED OR SILK FLOWER ARRANGING SECTION

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| 55. A Hand Tied Posy (space allowed W 20cm by D 20cm by H 20cm) | 57. A Display in a Boot (space allowed W 30cm by D 30cm by H 30cm) |
| 56. An Autumnal Wreath (space allowed W 40cm by D 40cm by H 60cm) | 58. A Front Facing display for a Hall Table (space allowed W 30cm by D 30cm by H 60cm) |

PHOTOGRAPHY SECTION

Entries should be unframed and simply mounted on card. Colour must not be edited other than slight adjustments to brightness and contrast. Images must not be digitally manipulated or enhanced.

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| 59. 'A Wonderful Sky' | 61. Nigel Davis Memorial Cup (ages 16 and under) |
| 60. 'A Coastal Scene' | 'Insect Life' |

CHILDREN'S SECTION

The entries are judged on creativity and age-appropriate ability – parental involvement should be kept to a minimum.

Pre-School

- 62. A Decorated (home-made or shop bought) Cup Cake
- 63. Make a Marmalade sandwich for Paddington Bear
- 64. A Hand or Footprint Picture

Ages 4, 5, 6 and 7 years old

- 65. Three Decorated (home-made or shop bought) Cup Cakes
- 66. A Gingerbread person
- 67. A Leaf Rubbing Picture
- 68. A Paperchain Snake

Ages 8, 9, 10 and 11 years old

- 69. A Miniature Garden in a Clay Pot or Pots
- 70. A Metre of Bunting- can be Fabric or Paper, Sewn or unsewn
- 71. A Picture using Buttons
- 72. A Mobile made from Natural materials

Ages 12 to 16 years old

- 73. A box of home-made sweets (6)
- 74. A Treasure Map
- 75. A Self Portrait
- 76. A Paper Boat

ARTS AND CRAFTS SECTION

Craft entries are judged on the variety and required skill of techniques, standards of workmanship, freshness and suitability of materials. Art entries are judged on perspective, balance and composition, tonal value, use of materials and eye appeal (focal point).

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| 77. A knitted item | 83. A felted item |
| 78. A patchwork item | 84. A painting |
| 79. A tapestry or canvas work item | 85. A drawing |
| 80. A cross-stitched item | 86. A Wooden Item |
| 81. A sewn or embroidered item | 87. A Hand-made Toy |
| 82. A crocheted item | 88. A Ceramic Item |

SHOWSTOPPER

The Showstopper Class will be voted on by everyone attending, Your Showstopper can be a cake, desert or bread-based creation. It can be any shape or size and will be judged on decoration. Good Luck!

- 89. A Showstopper cake, dessert or bread-based creation.

POINTS, PRIZES AND TROPHIES

Points awarded per class

Classes	First	Second	Third
1-5	8 points	6 points	4 points
6-89	3 points	2 points	1 point

Prize money

Classes	First	Second	Third
All	70p	50p	30p

TROPHIES

Allotment Trophy – awarded to the best collection of vegetables grown on an allotment.

Golden Jubilee Cup – awarded to the most entries in all sections by any one family.

Amateur Gardening Red Ribbon – awarded to the best exhibit in the General Section.

Hall Committee Rose Bowl and The Gordon Powell Cup – awarded to the competitors with the highest and second highest number of points in the General Section.

St. James the Less Cup – awarded to the resident of Iron Acton Parish gaining the highest number of points in the General Section.

Acton Aid Cup – awarded to the competitor gaining the highest number of points in the Home-craft Section.

Flower Arranging Rose Bowl – awarded as First Prize in the Flower Arranging Section.

Photography Cup – awarded to the highest number of points in the adult photography section.

Nigel Davies Memorial Cup – awarded as First Prize in the Children's Photography Section.

Pre-school Cup – awarded to the most points in the Under 4 section.

Junior Cup - awarded to the most points in the 4, 5, 6 and 7 years old section.

Parker Shield – awarded to the most points in the 8, 9, 10 and 11 years old section.

Rudman Cup – awarded to the most points in the 12 – 16 years old section.

The Dave Taylor Challenge Trophy- awarded to a Child with the most points gained in their age group and other classes.

Class 52- MEN ONLY, Sticky Ginger Loaf cake

200g plain flour	1tbsp ground ginger	2 eggs, beaten
1 tsp cinnamon	1 tsp mixed spice	150g icing sugar
½ tsp bicarbonate of soda	pinch of salt	80ml milk
100g unsalted butter	100g golden syrup	½ lemon, zest and juice
100g dark brown soft sugar	140g black treacle	30g crystallised ginger, chopped

1.Preheat the oven to 180 C (160 fan), gas mark 4. Grease and line a 900g loaf tin (approx. inside diameter 22cm long x 11cm wide 6cm deep) with baking parchment, leaving extra length at each end to help lift the cake out once cooked. In a large bowl, stir together the flour, spices, bicarbonate of soda and a pinch of salt. Put the butter, syrup, treacle and sugar in a small pan, then gently heat until the butter has melted but do not boil.

2.Make a well in the dry mixture and pour in the wet mixture and eggs. Use a wooden spoon to pull the flour slowly into the wet mixture until all combines. Stir in the milk, a little at a time until incorporated. Pour the mixture into the prepared loaf tin and bake for 40-45 minutes, until a skewer inserted into the centre comes out clean. If, after 30 minutes it is browning too quickly, cover loosely with baking parchment.

3.Cool in the tin for 10 minutes, then lift out onto a wire rack to cool completely. Once cool, sieve the icing sugar into a bowl. Stir in the lemon zest. Make a small well in the centre and add the lemon juice. Use a spoon to mix into a thick, smooth icing, adding a little just-boiled water if needed. Pour over the cake, spreading with a palette knife, then scattered over the crystallised ginger and leave to set.

Keep in an airtight container for 2-3 days. The flavours develop over time.

Entry Form

(Each person entering any exhibits must fill in a separate form)

Individual Name: _____

Family/ Team Name: _____

(For entry into the Jubilee Cup)

Tel No: _____

Email _____

Parish Resident	
Exhibitor Number	
Comp	
Card	

Entry fees: Each Class 20p

Class	Class	Class	Class

I enclose the sum of £..... to cover the above entries and I agree to abide by the rules as shown in this year's schedule.

Signed.....

Please bring this completed form to the parish hall on the morning of the show. Non-perishable items may be entered on Friday 8th September between 5.00pm and 7.00pm.

It is the responsibility of the exhibitor to ensure that the correct exhibitor slip is placed with the correct exhibit. If the exhibit is not to be auctioned, please make sure it has a red dot stuck to the exhibitor slip.

Rules

1. You may enter up to 3 entries per class.
2. All entries must have been made or grown by the exhibitor.
3. Judges reserve the right to inspect the garden or allotment of any exhibitor
4. Complaints must be made to a member of the committee by 2:45pm on the day of the show.
5. The judge's decision is final.
6. Entry and staging times must be observed.