

# Iron Acton Parish Hall

An asset to the community

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## 2023 Horticultural Show Schedule



Saturday 9th September 2023

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 8th September from 5pm to 7pm.

Items not to be sold at Auction need to be removed by 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 90 different classes, there is something for all ages and abilities!*

QUESTIONS

## 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 flowers, shades of one colour
35. Potted home-grown house plant (flowering)
36. A home grown cottage garden collection
37. Potted home-grown house plant (foliage)
38. Six Fuchsia Heads (any one variety)

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## HOMECRAFT 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.

39. A flavoured Oil
40. One jar of jam
41. One jar of fruit jelly
42. One jar of marmalade (citrus)
43. One jar of fruit curd
44. One jar of chutney
45. A Broccoli and Stilton Quiche
46. A Banana Loaf
47. A decorated chocolate cake
48. Six Fruit flavoured scones
49. "Free from" cake (please label)
50. A loaf of bread
51. Six Shortbread Biscuits
52. A "MEN ONLY" Victoria Sponge (see recipe)
53. A bottle of beer, wine, cider, spirit or cordial
54. Six bread rolls (one variety)

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## FRESH, DRIED OR SILK FLOWER ARRANGING SECTION

55. A display in a Cup and Saucer (space allowed W 20cm by D 20cm by H 20cm)
56. A flower arrangement celebrating the Coronation (space allowed W 40cm by D 40cm by H 60cm)
57. A Basket arrangement (space allowed W 30cm by D 30cm by H 30cm)
58. A display incorporating three candles (space allowed W 30cm by D 30cm by H 60cm)

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## 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.

- 59. 'Through the Woods'
- 60. 'Doorways and Arches'
- 61. 'Coronation Memory'
- 62. Nigel Davis Memorial Cup (ages 16 and under) 'A form of Transport'

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## CHILDREN'S SECTION

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

### Ages under 5 years old

- 63. A decorated (home-made or shop bought) plain biscuit
- 64. A playdough model
- 65. A finger painting

### Ages 5, 6 and 7 years old

- 66. Three decorated (home-made or shop bought) plain biscuits
- 67. Three butterfly cakes
- 68. Stained glass window from tissue paper
- 69. Make a crown

### Ages 8, 9, 10 and 11 years old

- 70. Three decorated cupcakes
- 71. Make an insect hotel in a large tin or plant pot
- 72. Make a wind Chime
- 73. A collage of a mountain landscape

### Ages 12 to 16 years old

- 74. Four homemade biscuits
- 75. Any art or craft (cards, posters, painting, sketches, etc.)
- 76. A miniature garden
- 77. A paper airplane, judged on distance when thrown

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## 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).

- 78. A knitted item
- 79. A patchwork item
- 80. A tapestry or canvas work item
- 81. A cross-stitched item
- 82. A sewn item
- 83. A crocheted item
- 84. A felted item
- 85. A painting
- 86. A drawing
- 87. A Home-made card
- 88. A miniature Scarecrow (space allowed H60cm by W 30cm)
- 89. A knitted, crocheted for or felt poppy, to be donated for the Remembrance Sunday Church display St James The Less

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## 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!

- 90. A Showstopper cake, desert or bread-based creation.

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## POINTS, PRIZES AND TROPHIES

<u>CLASSES</u>	<u>CLASSES</u>
1-5	6-89
<b>FIRST</b> 8 points	<b>FIRST</b> 3 points
<b>SECOND</b> 6 points	<b>SECOND</b> 2 points
<b>THIRD</b> 4 points	<b>THIRD</b> 1 points

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## PRIZE MONEY

<u>CLASSES</u>
ALL
<b>FIRST</b> 70p
<b>SECOND</b> 50p
<b>THIRD</b> 30p

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## 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 5 section.

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

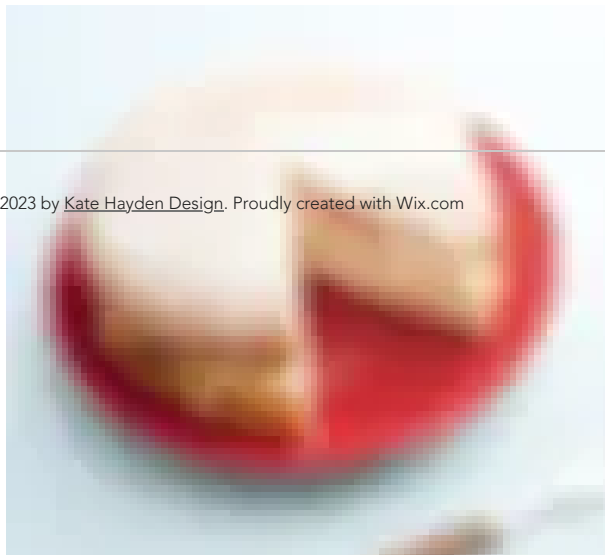
Parker Shield – awarded to the most points in the 8, 9, 10 and 11 years old section.

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

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

## CLASS 52 - MEN ONLY

### Recipe for a traditional Victoria Sponge



## Ingredients

- 4 medium eggs weighed in shells (probably 9oz/260g)
- weight of eggs in butter/margarine
- weight of eggs in caster sugar
- weight of eggs in self raising flour
- raspberry jam to fill

## Method

### Step 1

Set oven Gas 4, 160c (fan) 180c

### Step 2

Grease and baseline bottom of 20cm/8" sandwich tins

### Step 3

Cream Butter/Margarine and sugar.

Beat eggs then gradually add, beating well each time  
Sieve flour and fold into mixture

### Step 4

Divide equally in two tins

Bake 25 mins in the middle of the oven;

Ready when golden , shrunk from sides, and spring back when touched; When cold fill with raspberry jam

### Step 5

Add a light dusting of caster sugar on top

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