

Stourton Caundle Garden Club

Cups and Prizes in 2017

The Cups to be held by the winners for one year only.

Julius Cup

Gentleman with the highest number of points gained in the show.
(1 point for 3rd prize, 2 points for 2nd prize and 3 points for 1st prize certificates) plus £10 token

Bond Cup

Lady with the highest number of points gained in the show.
(1 point for 3rd prize, 2 points for second prize and 3 points for 1st prize certificates) plus £10 token

Barnes Cup

Prize for best exhibit in Class 1 plus £5 token

Salter Cup

Prize for the best exhibit in the Vegetable Section plus £5 token

Baillie Cup

Prize for the best exhibit in the Floral Art Section plus £5 token

Hukins Cup

Prize for the best exhibit in the Domestic Section plus £5 token

Firth Cup

Prize for best exhibit in the Handicraft Section plus £5 token

Sherwin Cup

Prize for best exhibit in the Flower Section plus £5 token

Villiers Cup

Prize for best exhibit in the Fruit Section plus £5 token

Hamilton Cup

Prize for the Men only exhibit class 42 plus £5

Ken Moore Watering Can

Prize for the Children up to 11 years of age Small Decorated Cakes x 3 exhibit class 57 plus £5 token

Maureen Dike Cup

Prize for the Growing Competition exhibit class 18 plus £5 token

Showing produce at the Summer Show in Stourton Caundle

Please read these rules carefully before entering. Any exhibit not according to this Schedule may be disqualified.

Potatoes and Root Vegetables: Wash and dry, don't break the skins. Size and shape roughly the same. Discard veg. with slug damage, diseased or marked skin. With a pointed knife carefully clean round the tops of the veg. where the leaves meet the root. Remove any discoloured or broken stalks. Cut off the leaves about 1-1.5 inches above the root, tie each veg. with raffia or garden string to make a neat finish.

Tip: If carrots or beans are not quite straight, wrap firmly in damp newspaper or towel and leave in the fridge overnight. Unwrap in the morning.

Marrows, Pumpkins and Courgettes: All to be harvested with a knife, leaving a small piece of stem. No blemishes or injuries to the skin. Courgette, with or without flower (leave on if possible).

Tomatoes: All varieties should be firm and of an even size. Harvest with the stalk and green bit (calyx) attached. Gently wash and dry and remove any water marks. Exhibit on a plate with calyces uppermost.

Onions: Prepare well in advance. Lift and store, to allow the skins to dry. Choose even size and shape with no blemishes. Rub off loose skin when bulb is dry. Cut stems leaving enough to turn over and tie with raffia or garden string. Wind string round folded stem making sure the cut end is sealed and tied with a couple of knots. (Don't do this too early as stems dry out and shrink) Cut the root off close to the bottom of the bulb. Exhibit onions on little stands or rings. Empty toilet or kitchen rolls can be used when cut to size.

GOOD LUCK!

Shallots: Make sure the shallots have only one bulb, often there is another hiding under the skin. To exhibit they should be displayed in a container of dried sand. Otherwise treat the same as onions.

Beans: Whatever the type of bean you are showing, they must be young. The judge will snap the pod to check they are not stringy. They should be the same length and shape with the stalk left on. (See tip for root veg. to straighten beans).

Leeks: All of an even size. Remove outer damaged leaves. Trim off tops, not too close to the white. Wash well. Trim roots about 1" from the bottom.

Cabbage: Choose and pull the cabbage with a firm heart, cut the root off leaving about 1" of stalk. Wash well and remove damaged leaves. Turn upside down to drain and dry.

Peas: Should have full pods and be of the same length. Harvest leaving a small stem and handle the peas by the stem. Pea pods have a "bloom", ideally this should not be removed.

Celery: To be a uniform size with no slug damage. Cut of the roots close to the bottom. Wash all soil off plants. Trim leaves at the top.

Cucumber: Usually shown in pairs. Choose same size, shape and variety. No skin damage.

Lettuce: Usually shown in pairs. Choose same size and shape with firm hearts. Pull the lettuce keeping roots on. Remove damaged leaves. Carefully wash, including the root. Trim roots.

Basket or Trug of Produce: The items of this class still need to be of good quality but can be less perfect than the show bench. Show a colourful collection of fruit and veg with more than one of any variety where possible. Curly kale, herbs and lettuce to be shown in a jar of water.

Rhubarb: Always pulled not cut, leaves trimmed to about 1" from the stalk.

Strawberries, Blackberries and Raspberries: Keep their stalks and can be shown in a small plain container.

Apples, Plums and Cherries: Leave the stalks on and never polish. Display with a few leaves on the plate. Avoid blemished or misshapen fruit.

Flowers: Show with straight stems, blooms of the same size and no marks on petals or leaves. Sweet Peas should have four or more flowers on each stem. Show rose in mid bloom. To stop them opening too soon, put in water in the fridge, to encourage opening put in warm water in warm place.

Handicrafts: The Judge must be able to see the back of the work. Knitting: the seams must be sewn neatly and lightly pressed.

Domestic: Jams and chutneys must be in clear jars with a label stating the contents. Jam jars should be filled to the brim and have a waxed disc and cellophane cover, OR a metal lid. Chutney should have screw or clip tops and be at least three months old. Jars or tops bearing trade names are not acceptable.

Anything savoury should be staged on a plain napkin and savoury flans and scones must have straight sides (cut with a plain cutter or glass for scones).

All exhibits must state what they are if you enter your own choice.

If a recipe is on a schedule, it must be followed or the entry will be disqualified.