

THE BARCOMBE

Autumn

FLOWER AND PRODUCE SHOW

Saturday 7th September 2024

In the Village Hall

Classes for adults and children – all welcome!
Fee 40p per exhibit

- Hall open from 8.30am until 11.00am for setting out
- Judging from 11.15am
- Show opens at 2.00pm
- Auction of produce
- Raffle

Free entry to the Hall

Entries must be received by 12 noon, Friday 6th September
Entries, together with fees, should be handed in to:

Barcombe Village Stores

Supported by Barcombe Garden Club

OUR SPONSORS

The Flower Show thanks all of the following for their kind and generous support. Without it the Show would not be possible!

Cup Sponsors

Barcombe Garden Club
Barcombe WI
Barcombe Nurseries
Goldcliffe Nurseries
Christine Arbenz
Bradness Gallery
The Bevern Trust
Jenny Slater

Raffle Sponsors

Holman's Bridge Farm Shop
Barcombe Nurseries
Staverton Nurseries

Poster and Stationery Sponsors

Jeff Goddard
James Stewart

CUPS TO BE AWARDED

- **Barcombe Garden Club Cup** for the Best Flower Exhibit
- **Barcombe Nurseries Cup** for the Best Fruit/Vegetable exhibit
- **Slater Cup** for the Best Flower Arrangement
- **Arbenz Cup** for the best exhibit in the Cookery Section
- **The Emma Goldstein Rose Bowl** for the Best Rose exhibit
- **Bradness Cup** for the most points in the Children's Section
- **Goldcliffe Nurseries Cup** for the most points in the Flower and Vegetable Sections
- **The WI Cup** for the most points in the Cookery and Preserves Section
- **The Bevern Trust Trophy** for Photography

(Points: Three for first place, two for second place, one for third place)

TO ENTER

A full Schedule of Classes follows. Please fill in the entry form on the last page. Then take it, along with the total entry fee, to **Barcombe Village Stores**.

Cheques should be made payable to 'Barcombe Flower Show'.

PLEASE REMEMBER - ENTRIES CLOSE AT NOON ON FRIDAY 6th September, 2024!

Schedule of Classes

Vegetable Section

1	Potatoes	5 white	Medium sized tubers 150g-225g (5.25oz-8oz)
2	Potatoes	5 coloured	Medium sized tubers 150g-225g (5.25oz-8oz)
3	The heaviest potato		
4	Onions	5	250g (8.75oz) and under, Only one layer of outer skin removed.
5	Onions	5	Over 250g (8.75oz). Only one layer of outer skin removed
6	The heaviest onion		
7	Shallots	6	
8	Garlic	3 bulbs	
9	Carrots	3	Tops trimmed to 76mm (3ins)
10	Runner beans	6	With stalks
11	Longest Runner Bean	1	
12	French Beans	6	With stalks
13	Parsnips	2	Tops trimmed to 76mm (3ins)
14	Beetroot	3 globe	Tops trimmed to 76mm (3ins)
15	Marrows	2	Max length 380mm (15ins)
16	Courgettes	3	Max length 150mm (6in)
17	Red Tomatoes	5	Larger than 35mm (1.4ins) diameter
18	Red Cherry Tomatoes	6	Not exceeding 35mm (1.4ins) diameter
19	Coloured Tomatoes	5	Not red!
20	The heaviest tomato		
21	Cucumber	1	Any variety
22	Aubergine	1	Any variety
23	Leeks	3	Leaves untrimmed but clean
24	Celery		
25	Pumpkin	1	Heaviest
26	Decorative Gourds	3	Unvarnished
27	Butternut Squash	1	

28	Winter Squash	1	Not butternut
29	Swiss Chard	5 leaves	
30	Bell Peppers	2	
31	Chilli Peppers	3	Of one variety
32	Bunch of culinary herbs	Not in flower	Three named varieties in a 76mm (3in) diameter vase
33	Most Unusual Vegetable		

Fruit Section

34	Dessert Apples	3	1 variety
35	Cooking Apples	3	1 variety
36	The Heaviest Apple	1	
37	Pears	3	1 variety
38	Raspberries	6	Stalks left in
39	Collection fruit and/or vegetables	Six different vegetables and/or fruit, more than one example of each acceptable.	Home-grown, in a container of your choice. Quality of produce will be judged.

Flower Section

40	Zinnias	3	
41	Marigolds	3	All of one variety
42	Dahlia	One specimen flower	Any variety
43	Dahlias	3 blooms	All of one variety
44	Mixed Dahlias	3 blooms	Each of a different variety
45	Roses	3	Each of a different variety
46	Roses	1	Specimen bloom
47	Hydrangea	3 blooms	All of one variety
48	Fuchsia	3 stems	All of one variety
49	Flowering Fuchsia in a pot		
50	Flowering pot plant	1	Not a fuchsia!
51	Perennial flowers	3 stems	All of one variety
52	Perennial flowers	3 stems	Each a different variety
53	Sunflowers	3 stems	All of one variety
54	Sunflower	One specimen Flower	
55	Largest sunflower head	1	

A Flower Arrangement in your own container

*Space measurements below indicate maximum width, but do not limit height. Bought flowers and accessories may be included. **Oasis may not be used.***

56	A Table decoration		Suitable for Harvest Thanksgiving
57	An arrangement in a Tin		A container that compliments the arrangement
58	An Arrangement for a Button Hole		To be judged by popular acclaim
59	An Autumn Door decoration		

Cookery Section

With some old Sussex recipes!

60	Pippin Pye	1	See recipe below
61	Cake with a vegetable ingredient	1	Clearly labelled – eg 'Carrot cake'
62	Sausage Rolls	5	
63	Shortbread Biscuits	5	
64	Sussex plum heavies	5	See recipe below
65	A loaf	1-2lb	Made <i>entirely</i> in a breadmaker
66	A loaf	1-2lb	Not made in a breadmaker

Preserves Section

67	Fruit Jam	1 jar	Single fruit
68	Mixed Fruit Jam	1 jar	Labelled with the names of fruits used.
69	Fruit Jelly	1 jar	
70	Fruit Curd	1 jar	
71	Homemade Cordial	1 bottle	
72	Homemade Pickles	1 jar	To be judged unopened

Recipes

To Make a Phippen Pye

Take the fairest & best Pippens (apples), pare them & make a hole in the top of them, & then prick in each hole a Clove or two, then put them into a Pie-dish, then break in whole sticks of Cinnamon, & slices of Orange pills [peels], & on the top of every Phippen put a little piece of sweet Butter; then close up the Pye, & bake it as you do Pies of the like nature; when it is baked anoint the lid over with store of sweet butter, & then strew Sugar upon it a good thickness, & set it into the oven again for a little Space, as while the Meat is dishing up, & then serve it.

Sussex Plum Heavies

225g self-raising flour
1/4 t salt
85g lard
85g butter [170g fat, total]
100g currants
50g soft brown sugar
100g milk
Beaten egg to glaze

Method

1. Sift together the flour and salt.
2. Cut the fats into small pieces, or grate it coarsely.
3. Rub 50g of the fat into the flour.
4. Add the currants and sugar and, using a palette knife, bring together with milk. Don't pour all the milk in at once – use just enough to combine.
5. Turn out the dough onto a lightly floured surface and knead lightly.
6. Form a rough slab and roll it out to form a rectangle about 30 by 12 cm.
7. Flake one-third of the remaining fat (40g) over the bottom two-thirds of the dough.
8. Fold the un-fatty top third down onto the fatty middle third, then fold the fatty bottom third up.
9. Rotate 90 degrees then roll out again to about the same size and repeat the process with another 40g of fat.
10. Give it one final fold in the same way with the last 40g of fat.
11. Wrap the dough in plastic and leave to rest in the fridge of about 45 minutes. More won't hurt.
12. Preheat the oven to 200C (180C fan).
13. Roll out the dough about 6mm thick
14. Cut out 6.5cm rounds.
15. Place on baking sheets and brush with beaten egg, or milk, which is easier.
16. Gather the scraps and roll out again. Cut more rounds, until you've used all the dough.
17. Bake for about 15 minutes, or until a nice golden brown.
18. Cool on a wire rack.

Craft Section

Three age groups for each class — Under 12, from 12 to under 16; Adult

73	Spooky Tablescape	Any material	Minimum length 800mm (31.5in)
74	Design for a Record Sleeve		Any Medium but must be square
75	A knitted hat for a baby		

Photography Section

Three age groups for each class — Under 12, from 12 to under 16, Adult

Class	Theme		Comment
76	Leaves		Max size 175mm x 125mm (7in x 5in)
77	My Summer		Ditto
78	Harvest		Ditto

Photographs must be unframed, and must not exceed 175mm x 125mm (7in x 5in). Photos may be mounted to a maximum size of 20mm x 15mm (8in x 6in), including backing. Digital photos can be cropped, re-sized and sharpened but not otherwise manipulated.

The judge will look for:

- *Interpretation of title*
- *Composition*
- *Technical quality (exposure, focus, etc)*

Children's Section

Sponsored by Bradness Gallery

Two age groups for each class: Under 8yrs, 8–12 yrs

79	A picture of Autumn Leaves		Any Medium
80	A memory from your favourite Holiday		Collage
81	A robot made from any material		

Children's Cookery

82	Fridge Biscuits	3	
83	Iced Cup Cakes	3	

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And ... An Exhibition of Work by Barcombe Art Group

Rules for Exhibitors

1. On all questions regarding the eligibility of an exhibitor, and/or the exhibit, the decision of the committee will be final.
2. Unless the show schedule specifically states otherwise, any plant, fruit, flower and vegetable exhibited in the competition must be the property of the person in whose name it is entered. It must have been grown by the exhibitor or cared for by the exhibitor for at least three months prior to the show date.
3. All entries are accepted on condition that the committee is satisfied that these rules have been adhered to.
4. The committee will appoint Judges, whose decision shall be final in all cases. All exhibits may be cut and tested by the Judge(s), who may withhold prizes, or award additional prizes at their discretion.
5. No one shall enter more than one exhibit in each class.
6. All exhibits must contain the number of items specified, and be in accordance with the description given in the schedule. Any exhibit that is not in accordance with the schedule will be disqualified.
7. All exhibits must be staged between 8.30am and 11.00am and removed between 3.15pm and 3.30pm, unless donated to a sale of produce. All cups, sale items and raffle prizes must be collected between 3.30pm and 4.00pm.
8. Entries must be on the form attached and forms must be sent to the Secretary before the show. No forms will be accepted after **12 noon on Friday 6th September**. A separate entry form must be used by each competitor.
9. All cut flowers must be staged in vases supplied by the Committee, unless stated otherwise. These will be available on the day.
10. All exhibits, personal property etc shall be left at the exhibitor's risk. The Committee shall not be held responsible for loss or damage from any cause whatsoever.
11. Should the Show not proceed for any reason, no exhibitor shall have any claim on the Committee.
12. Competition labels must be collected from the Show Secretary and attached to the exhibits between 8.30am and 11.00am on the day of the show.
13. All cups awarded may be kept until one month before the next Show, when they should be returned to the organisers.
14. *Any social distancing measures in force must be respected and observed.*

(Entry form follows...)

BARCOMBE FLOWER AND PRODUCE SHOW ENTRY FORM

Name: _____

Age (if under 16yrs) _____

Address: _____

Telephone/e-mail: _____

Class Entered	Description	Entry Fee
	Total	£

(Continues...)

Class Entered	Description	Entry Fee
	Grand total £	

Closing date: 12 noon, Friday 6th September 2024. Please take your entry, together with the total entry fee, to

Barcombe Village Stores

Cheques should be payable to 'Barcombe Flower Show'.