ABBOTTS ANN FETE

Flower, Vegetable and Craft Show Saturday 4th September 2021

Closing date for **entry forms: Friday 3 September at 4pm**. To be dropped off at the Eagle Inn on Duck Street - 01264 710339.

Locations for displays:

Flower show - St Mary's Church

Arts, crafts and photography and young exhibitors' classes – skittle alley at The Eagle Inn

Domestic, fruit and veg, & eggs – War memorial Hall.

Saturday 4th September

9.00am – 10.45am Exhibitors set up

11.00am Judging

1.30pm Displays open to the public16.30 Exhibits to be collected

Prizes: Classes 1-79; 1st = £1, 2nd & 3rd award cards

Classes 80 - 86: 1st = 50p, 2nd = 30p, 3rd = 20p. (In

addition, all entries will receive a small gift)

Trophies to be awarded

Abbotts Ann Challenge Cup (Residents Most points in classes 17 – 39

(only)

Miller Mundy Cup Most points in classes 1 – 41, plus 48 – 79

Andover Garden Centre Cup Most points in classes 24 – 39

Abbotts Ann Community Cup Most points in classes 48 – 73

Mrs Thomas King Cup Most points in classes 1 – 41, plus 48 – 79(WI

only)

Marjorie Fowles's Cup Most points in classes 48 – 79 (WI only)

Cindy Rose Cup Most points in classes 63 - 73

Cooper Cup Most points in classes 80 - 86

Abbotts Ann Growers' Association 'Top Tray' £3, £2 and £1 garden gift tokens

Abbotts Ann Growers' Association 'Top Vase' £3, £2 and £1 garden gift tokens

'Best in Show' award for each section £5 garden gift tokens

Closing date for entries - 4pm on Friday 3rd Sep – no late entries.

2021 Schedule

| | 9 | |
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| To the | | |

Flowers

Class

- 1 3 dahlias of any one cultivar
- 2 3 asters of any one cultivar
- 3 3 stems of one variety of perennial or herbaceous flowers
- 4 3 stems of one variety of any annual,
- 5 1 specimen rose
- 6 3 roses of any variety
- 7 A vase of flowers to be judged for scent
- 8 My favourite garden flower
- 9 Hydrangea, 1 stem
- 10 3 stems of sweet peas
- Any horticultural exhibit of fresh plant material without flowers (foliage, berries, etc)
- 12 1 pot plant flowering or foliage
- 13 Top Vase a vase of mixed flowering stems (criteria are set out in the Rules below)
- A celebration of the NHS: an exhibit composed of natural plant materials. Size not to exceed height 70cm, width 46cm and depth 46cm. Accessories may be used
- 15 My Favourite Herb or Herbs a display to your design not exceeding 46cm in width, depth and height
- 16 An arrangement of flowers, floating on water



Fruit

Class

- 17 3 cooking apples
- 18 3 dessert apples
- 19 3 pears
- 20 Dish of 5 plums/damsons/greengages
- 21 Dish of 6 Blackberries
- 22 Dish of any other soft fruit
- 23 Any other fruit not specified in Classes 17-21 (contact me for numbers required)



Vegetables

Class

- 24 Truss of cherry tomatoes
- 25 4 tomatoes (not cherry)

Closing date for entries - 4pm on Friday 3rd Sep – no late entries.

- 26 1 cucumber
- 27 2 courgettes for quality
- 28 3 sweetcorn cobs
- 29 6 runner beans
- 30 6 pods of peas including sugar snap or mange tout
- 31 3 beetroots
- 32 3 onions
- 33 2 peppers
- 34 3 chilli peppers
- 35 3 carrots
- 36 3 parsnips
- 37 3 potatoes
- 38 Any vegetable not on the schedule (contact me for numbers required)
- 39 Top Tray a collection of three types of vegetables (criteria are set out in the Rules below)
- 40 The longest runner bean
- 41 The strangest shaped vegetable



Eggs

Class

- 42 3 matching eggs
- 43 A single egg external (specify whether bantam, large fowl or other)
- 44 A single egg for quality internal (specify as above)
- 45 Pair, 1 large and 1 bantam any colour
- 46 Pair different colour same size
- 47 An egg sandwich



Domestic

Class

- 48 1 jar of marmalade
- 49 1 jar of savoury preserve (chutney, jelly etc.)
- 50 1 jar of jam
- 51 1 jar of curd
- 52 Baked vanilla cheesecake- *using the recipe at the end of the schedule*.
- 55 3 cheese scones
- 56 5 ginger biscuits
- 57 A scotch egg
- A loaf of flavoured Soda Bread (add your favourite herbs or other flavour combinations 'Freeform' not in a tin, not to exceed 38cm
- 59 A Victoria sponge cake with raspberry jam filling (minimum diameter 7in/18cm)
- 60 A lemon drizzle cake

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Art

Class

- A portrait in any medium
- A landscape in either oil or acrylics
- An abstract work of art in any medium
- 66 A 3-dimensional sculpture
- A drawing in charcoal, pencil, pen & ink or pastel
- A still life, flowers or foliage in any medium



Craft

Class

- An item of embroidery or cross stitch
- 70 An item of crochet work or knitting
- 71 A sewn item (machine or hand)
- 72 An item of woodwork or ceramics
- 73 An item of handmade clothing



Photography

All photographs are not to exceed 10in x 8in/ 25cm x 20cm (mounting optional) Class

- 74 In the fog and mist
- 75 Seascape
- 76 Nightscape
- 77 Flora or fauna
- 78 Sports scene
- 79 Repetition in architecture



Young Exhibitors

Class

- A photograph: A favourite animal (size not to exceed 10in x 8in/25cm x 20cm)
- 81 A collage what a wonderful alien
- 82 A drawing/painting of a holiday
- A posy of flowers in a jam jar

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- 3 chocolate biscuits
- 85 3 decorated fairy cakes
- 86 5 sausage rolls

Recipe for Baked Vanilla Cheesecake – the cake should be light and fluffy and volcanic-looking with a cracked top.

40 g butter, 140g Hobnobs, 225 caster sugar, 2 tablespoons cornflour, 750g cream cheese, 6 large eggs separated, ½ teaspoon vanilla extract, 150ml double cream, 150 sour cream, pinch of sea salt, zest of 1 lime. Preheat oven to 150C/300F/gass 2. Grease and line a 26cm springform cake tin. Whiz the biscuits in a food processor and mix with the butter (melted), and flatten into the base of tin and chill. Meanwhile, mix sugar and cornflour together and whisk in the cream cheese, egg yolks and vanilla extract, then gradually add the creams and finally the salt and lime zest. Separately, whisk the egg whites to stiff peaks then fold into the cheese mixture. Pour onto the chilled base and bake for 1 hour 15 minutes. Turn off oven and leave the cheesecake to completely cool in the oven and then remove baking paper.

Rules

- 1 Please return completed entry forms by 4pm 3rd September. No late entries will be accepted.
- Written entries are to be returned to The Eagle Inn, Abbotts Ann tel no 710339.
- 3 No competitor may have more than one entry per class.
- 4 All entries must have been grown or made by the competitor.
- 5 Flowers; Classes 1 6 and 7-12 are judged for quality.

Class 13; see Top Vase instructions below.

Classes 14-16 are judged for quality and arrangement,

Fruit and Classes 17-41 are judged for quality.

Vegetables Class 39; see Top Tray instructions below.

Eggs Classes 42 - 46; should be presented on a plain plate.

Art/Craft Nothing may be entered which has previously won a prize in any

show.

- A class must have a minimum of two entries to be judged, otherwise the entry will be for display only. However, the judges reserve the right to award a prize for exceptional quality.
- 7 To determine cup winners, points are awarded for places 1^{st} = 4pts, 2^{nd} = 3 pts, 3^{rd} = 2pts, HC=1pt.
- 8 Exhibitors **must** leave the tent at 10.45 when requested to do so, to enable judging to be completed on time. No entries after this time will be accepted.
- 9 Any queries that may arise should be referred to the show officials, whose decision will be final.

TOP VASE COMPETITION RULES

*The Abbotts Ann Growers' Association Top Vase class is for a vase of mixed flowering stems containing a total of between five and ten stems, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants; two varieties of the same plant are NOT two kinds.

*The display will be judged out of a total of 35 points, split into; 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of the flowers should be to the normal rules used for other classes.

- *Stems must be showing flowers only; no seed heads or berries will be allowed.
- *The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- *No accessories whatsoever such as bows and additional foliage will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material including floral foam to keep the stems in place is allowed.
- *The winner of the Abbotts Ann Top Vase will receive a certificate plus a £3 garden gift voucher.

Closing date for entries - 4pm on Friday 3rd Sep – no late entries.

The runner-up will receive a £2 garden gift voucher. Third place will receive a £1 garden gift voucher.

NOTES FOR EXHIBITORS AND JUDGES

- *Flowering stems can be taken from ANY flowering plant. The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet William which are all dianthus –would not be classed as different kinds.
- *Only fresh, home-grown flowers can be used in the vase. No dried or silk flowers are allowed.
- *A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.
- *Judges should use their discretion when judging the Top Vase, bearing in mind that the entries may come from inexperienced exhibitors.
- *Judges and exhibitors should note that the display has to be viewed all round.
- *Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by the show officials.

TOP TRAY COMPETITION

- *The Abbotts Ann Growers' Association Top Tray class is for a collection of three types of vegetables taken from the following list of eight. The quantity of each vegetable required for the collection is given in brackets; carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods) tomatoes (6). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour, 7 points for condition and 6 points for uniformity. The overall mark will be out of a total of 60.
- *All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18 x 24 in), without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board 45cm by 60 cm (18 x 24 in) can be used to display the vegetables, or the area can be simply marked on the staging. Where a trayhas a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18 x 24in).
- *A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings etc will be allowed. Onion tops may be tied or whipped using raffia or string.
- *The winner of the Abbotts Ann Top Vase will receive a certificate plus a £3 garden gift voucher. The runner-up will receive a £2 garden gift voucher. Third place will receive a £1 garden gift voucher.

NOTES FOR EXHIBITORS AND JUDGES

- *Carrots and parsnips must have foliage trimmed back to 7.5cm (3 in).
- *Peas and beans must be displayed with some stalk attached.
- *Tomatoes must be displayed with calyces (the green flower bud case).
- *Judges may handle exhibits, open pods etc to check for quality.
- *The tray, board or staging must not be cut or mutilated in any way at all such as cutting holes for standing onions in.
- *Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by the show officials

| Abbotts Ann Fete - Flower, Vegetable and Craft Show | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|--|
| ENTRY FORM 2021 NAME (Block letters) | | |
| ADDRESS (Block letters) | | |
| | | |
| Tel No email email | | |
| I WISH TO ENTER THE FOLLOWING CLASSES: | | |
| | | |
| Total number of classes entered | Age (young exhibitors only) | |
| WI Members Only | Abbotts Ann Resident?Yes/No | |
| Put an x in the box [_] | | |
| Please return to Kate Wingate, The Eagle Inn, Abbotts Ann. Tel no 710339 Closing date for entries - 4pm on Friday 3 rd Sept – no late entries. If you think you won't know which categories you will wish to enter till last minute, please complete a form for all the classes you may possibly compete in by the closing date - as 'no shows' are no problem. | | |
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| | | |
| ADDRESS (Block letters) | | |
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