



SHOW SCHEDULE

OF THE FORTY-SEVENTH SHOW

AT SPORTS GROUND
WESTON TOWN

SATURDAY 7th SEPTEMBER 2024

MARQUEE OPENS AT 12 Noon

ADMISSION TO THE SHOW: £2.50

CHILDREN FREE

**(OR FREE TO PATRONS AND MEMBERS
PRESENTING THEIR CURRENT MEMBERSHIP CARD)**

EVERCREECH SHOW SOCIETY

OFFICERS:

Chairman: Andrew Lee
Hon. Treasurer: Simon Rundell
Hon. Secretary: Helen Jenkins
(Cranfield, Prestleigh Road, BA4 6JY
Evercreech, Tel: 831268)

COMMITTEE MEMBERS:

Sarah Rees
John Robson
Christine Toms
Lynda Nichols

(Email address: evercreechshow@aol.com)

LIFE MEMBERS:

Mr C Bath; Mrs V Bath; Mrs L Buckley; Mr and Mrs S Cradock;
Dr D Lindsay; Mrs G Lindsay; Mrs S Powell; Mr D Selman; Mrs L Selman;

PATRONS:

Ms D Aldworth; Mrs M Bedell; Mr H Bush; Mrs J Bush;
Ms T Day; Mrs L Denman; Revd H Drever; S Ehmann;

Mr I Elliott; Mrs J Elliott; Mrs P Felstead; Mr G Fry;
Mrs H Fry; Ms P Green; Mr A Harford; Mrs A Harford;
Mrs E Henderson; Mrs N Hobson; Mrs M Hole; Mr N Hole;
Mrs S Jenkins; Mrs J Keen; Mr A Lee; Mrs A Lee; Mrs S Moore;
Mrs J Neill; Mr C Norris; Mrs M Norris; Mrs D Poyntz;

Mrs M Purse; Mr A Roach; Mrs D Roach; Mr S Rundle;
Mrs J Rundle; Mr D Skidmore; Mrs J Skidmore; Mr A Tucker;
Mrs J Tucker; Mrs S Twigger; Mrs E Westmacott

EVERCREECH SHOW SOCIETY

**Would like to express their appreciation to all
Sponsors (Commercial, Groups and Individuals)
who have assisted them during 2024.**

ENTRIES

1. **Only one entry per person per class.**
2. Entry forms and fees (**not exhibits**) to be taken to **Robin House**, Prestleigh Road

Wednesday 4th September
FROM
10.00am – 12 noon
6.00pm – 8.00pm

If you are unable to attend any of the above times, you may post your entry form to Helen Jenkins, Cranfield, Prestleigh Road, Evercreech BA4 6JY (Tel: 01749 831268), or email to evercreechshow@aol.com **by 8.00pm on 4th September**. Don't forget to include name, address and telephone number of the exhibitor(s), and the class(es) you wish to enter. Alternatively complete the entry form at the back of this schedule, scan and attach to your email.

Postal and Email entry class cards to be collected in the Marquee on the morning of the Show. Payment for postal and emailed entries to be made at this time.

3. **ENTRY FEES** for all Classes except where otherwise stated:
Non Members 50p; Members 25p; Patrons Free of Charge

PRIZE MONEY for **CHILDRENS** Classes except where otherwise stated:

1st £3; 2nd £2; 3rd £1

4. Class cards or labels will be issued by the Secretary and must be placed with the exhibit when staged. In respect to Handicrafts, cards should be attached to the garment or item.

Adhesive numbers will be issued which must be adhered to bottles and jars.

STAGING

5. Please note that there will be no staging on Friday evening. Staging begins at 7.00am on Saturday 7th September and must be completed by 10.30am when all but the Judges and officials must leave the Marquee. Exhibits and prize cards must remain on display until the Show closes at 4.30pm, after which time any remaining items will be removed.

EXHIBITS

6. All exhibits to be the bona fide property of, and cultivated or made by, the exhibitor except for the Floral Art classes. The Committee reserves the right to inspect any exhibitor's garden or allotment up to and including the day of the Show.
7. The Committee will not be responsible for any loss or damage to the exhibits before, or after the Show, but all reasonable care will be taken.
8. Exhibits not in accordance with the Schedule will be disqualified.
9. No exhibit that has previously won a prize at the Evercreech Village Show may be re-exhibited.

GENERAL RULES

10. Judges may withhold prizes where the standard is too low or where there are insufficient entries and may award additional prizes where merited.
11. Notice of any objection to an exhibitor or exhibit to be made in writing and handed to the Secretary before 3.00pm on the day of the Show. This must be accompanied by a fee of £5 that will be refunded if the objection is sustained.
12. The Committee shall have the power to decide all matters not provided for in these rules and on all matters on which there is any question and their decision is final.

JUDGES

13. As far as possible, the Show will be governed by the Royal Horticultural Society handbook, which can be examined on application to the Secretary.
14. Where the term "vase" is mentioned, any suitable container may be used.
15. Exhibits in the Floral Art Section – every stem of living plant material must be in water or in water-retaining materials. The use of floral foam is discouraged.
16. The Judge's decision is final.

PRIZES

17. Cash prizes for **Children's entries** will be available from the Treasurer from 3.00pm on the day of the Show on production of the relevant entry card and **NOT** the prize card, which must remain with the exhibit until 4.30pm.
18. Prize money not collected from the Treasurer **on the day of the Show** will be assumed to be a donation to the Society.
19. Points towards the Challenge Cups in all Sections are awarded as follows:

**Collection Classes:
1; 2; 3; 38**

6 points for 1st prize
4 points for 2nd prize
2 points for 3rd prize

Other Classes:

3 points for 1st prize
2 points for 2nd prize
1 point for 3rd prize

20. **All cups shall remain the property of the Society and will be held by the winners for one year only and handed back, to the Secretary, by 1st July. Cups may be engraved at the winner's own expense.**
21. Cups will be presented at 4.00pm.
22. If a cup is allocated to a class that fails to obtain a first prize, the cup will be withheld.
23. **The Tradesman's Cup** will be awarded to the exhibitor with the most number of points in the Show.
(Winner 2023: Paul Holland)
24. **The Evercreech W I Cup** will be awarded to the Evercreech W I Member gaining the most points in the Show. Indication to be made on the entry form if a Member of the Evercreech W I.
(Winner 2023: Maxine Clinton)
25. **The Twyford Cup** will be awarded to the best Pot Plant in the Show.
26. **The British Legion Cup** will be awarded to the exhibitor, over 60 years of age, gaining the most points in the Show. Indication to be made on the entry form.

JUDGES 2024

**FLOWERS, FRUIT
& VEGETABLES**

Mrs Helen Crofts
Mr Roy Cheek

FLORAL ART

Mrs Sue Clissold

HOMECRAFT

Mrs Hilary Foster
Mrs Alison Stonehouse
Mrs Viven Lloyd

HANDICRAFT

Mrs Janet Stoyel

WINE

Mr Paul Hayes

CHILDREN

To be confirmed

ART

Ms Sally Ridout

PHOTOGRAPHY

Mr Geoff Corris

VEGETABLES

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The President's Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2023: Paul Holland)

The Gordon Billing Memorial Cup will be awarded to the winner of Class 1 Collection of Vegetables. (Winner 2023: Norman Watts)

The Mr & Mrs C Cox Cup will be awarded to the winner of Class 6. (Winner 2023: Dennis Selman)

A Rosette will be awarded to the most outstanding exhibit, excluding Class 1.

All Entry Fees: 50p – Except Class 21 (which is free)

1. Collection of Vegetables, 5 kinds, 2 of each. Space allowed 75cms square.
2. Collection of Potatoes, 2 varieties, 3 of each.
3. Collection of Herbs, 4 kinds, for culinary use, in neat bunches, in a jam jar.
4. Potatoes, 3, all the same variety.
5. Beetroot, 3, round.
6. Runner Beans, 6 pods.
7. Dwarf Beans, 6 pods.
8. Courgettes, 10cm – 15cm, 2.
9. Onions, 3 trimmed, from sets or seeds.
10. Shallots, 6.
11. Carrots, 3, stump-rooted.
12. Dish of Cherry Tomatoes, 9.
13. Tomatoes, 5.
14. Cucumber, 2, ridge or greenhouse.
15. Peppers, hot (chilli) or sweet, 2 specimens.
16. Rhubarb, 3 sticks.
17. 2 specimens of any one vegetable not listed in the above classes.
18. Longest Runner Bean (1st Prize Only).
19. Ugliest Vegetable (1st Prize Only).
20. Heaviest Marrow (1st Prize Only).
- 21. Special Class * Tromboncino***



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Special Class Vegetable (21)

This year's special class is the '**Tromboncino**'!!!



Why not have a go at entering a Tromboncino this year! Seedlings are available from the plant sale, but you can always enter your own.

A cultivar of butternut squash, mostly used as a summer squash like courgettes, by harvesting the fruits when young, pale green and around 30cm (1ft) long. These have a sweeter flavour and are less watery than courgettes. They are produced on trailing vines, but will also climb if a trellis is provided. Left to fully develop, the fruit become a stretched, narrowly cylindrical, sometimes twisting shape, around 1m (39in) in length, with a bulbous end furthest from the stalk. The hard skin is smooth and pale orange. Ripe fruits can be stored and used in the same way as other winter squash.

How to grow

Grow in fertile, moisture retentive but well drained, acidic to neutral soil in full sun. Sow indoors March to May in good quality seed compost. Sow the seeds on their side 1cm deep and maintain a constant temperature of 18-21C. Feed regularly with a high potassium fertiliser when the first fruits start to swell.

FLOWER CLASSES

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The Ough Rose Bowl will be awarded to the winner of Class 22.
(Winner 2023: Andi Matthews)

The Kath Chappell Memorial Salver will be awarded to the winner of Class 25.
(Winner 2023: Trish Burridge)

The Edward Osment Memorial Cup will be awarded to the winner of Class 26.
(Winner 2023: Eva Westmacott)

The Betty Randel Prize will be awarded to the winner of Class 31.
(Winner 2023: Paul Holland)

The Baber Cup will be awarded to the exhibitor with the most points in this Section.
(Winner 2023: Andi Matthews)

22. Vase of Mixed Flowers. Space allowed 38cm in width and depth, height unlimited.
23. Dahlias, 3 blooms, same variety.
24. Dahlia, 1 specimen bloom.
25. Rose, 3 blooms.
26. Rose, 1 specimen bloom.
27. Antirrhinums, 1 single stem.
28. Sweet Peas, 1 vase, minimum of 6 stems.
29. Hydrangea, 3 blooms.
30. Any flower not listed above – 3 stems in vase.
31. The Colours from my Garden. A vase of flowers and/or foliage and/or fruits and berries. Space allowed 50cm x 50cm.
32. Fuchsia, 6 flower heads – to be shown on board with water underneath. Any variety.
33. Floating Flowerheads, in water, maximum size of container 30cm square.
34. Buttonhole or Corsage.
35. * 1 Cactus or Succulent.
36. * 1 Pot Plant, foliage, including ferns.
37. * 1 Pot Plant, flowering.
38. * 1 Orchid Plant.

*** Must be in possession of exhibitor for more than 3 months.**

Pot size in Classes 35 to 38 not larger than 25cm diameter

FRUIT

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The Horrell Cup will be awarded to the exhibitor with the most points in this Section.
(Winner 2023: Billy Turner)

A Rosette will be awarded to the most outstanding exhibit.

Note: Fruit without stalks will be disqualified.

39. Collection of any fruit on a 25cm plate, min. of 3 kinds, any number of each.
40. Apples, 5, cooking.
41. Apples, 5, dessert.
42. Plate or Dish of Plums, 6.
43. Plate or Dish of Blackberries, 20.
44. Plate or Dish of Raspberries, 20.
45. Plate or Dish of Fruit not listed in the above classes.

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FLORAL ART

This section will be judging under NAFAS rules 2023.
Every exhibit will be on a trestle table covered with white cloth.

The Bessie Ashman Candlestick will be awarded to the most outstanding exhibit in the Floral Art Section. (Winner 2023: Hazel Fry)

The Mid-Somerset Flower Cup will be awarded to the winner of Class 52. (Winner 2023: Hazel Fry)

The J W Cox Memorial Shield will be awarded to the exhibitor gaining the most point in this Section. (Winner 2023: Hazel Fry)

46. **Reflection.** A petite exhibit not exceeding 25cms in width and depth, and up to 37cms in height.

47. **Novice Class – Canned.** An Exhibit in a Can. Space allowed 40cms in width and depth, height unlimited.

The definition of **NOVICE** is “open to an exhibitor who has **NOT** previously won a First Prize in this Section at the Evercreech Show”.

48. **Ring the Changes.** A wreath for your door or table. Space allowed 50cms x 50cms, height unlimited.

49. **Passion Pink.** An exhibit. Space allowed 60cms x 60cms, height unlimited.

50. **Fascinating Foliage?** An exhibit **WITHOUT** the use of floral foam as a mechanic. Space allowed 70cms x 70cms, height unlimited.

51. **Double Delight (two placements).** An exhibit. Space allowed 70cms x 70cms, height unlimited.

52. **Extravaganza.** An exhibit. Space allowed 70cms x 70cms, height unlimited.
Restricted to Mid-Somerset Flower Club Members only.

THE BELL INN

Bruton Road, Evercreech, BA4 6HY

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HANDICRAFT

(NOTE: Class cards to be attached to the garment.
Garments not to be displayed on stands).

The Peter Green Haulage Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2023: **Violette Valentine**)

The Acreman Cup will be awarded to the most outstanding exhibit in this Section. (Winner 2023: **Maxine Clinton**)

53. Hand knitted **or** Crocheted Adult's Garment.
54. Hand knitted Baby Mobile any medium (not to exceed 60cm in any direction)
55. Hand knitted **or** Crocheted Accessory (e.g. Hat, Gloves, Belt, Scarf, Socks).
56. Dressed Doll – any craft not less than 4 garments. Doll may be purchased.
57. A Toy in any medium. Maximum size of base 50cms x 50cms, maximum height 1 metre.
58. A Handmade Card – any medium.
59. A Handcrafted Item in Wood, Metal or any **hard** substance. Maximum size of base 50cms x 50cms, maximum height 75cms.
60. A Hand Sewn Item.
61. An Item of Handmade Jewellery in any non-precious material - to be displayed on a stand **or** pinned to a small frame.
62. Any other craft, including yarncraft, not covered by the above classes. Maximum size of base 75cms x 75cms, maximum height 1 metre.

RECIPES FOR CAKES

CLASS 63 – FRUIT CAKE:

6oz	(175g) Butter or Margarine	4oz	(100g) Plain Flour
5oz	(150g) Caster Sugar	12oz	(375g) Mixed Fruit
3	Large Eggs		Pinch of Spice
4oz	(100g) Self-Raising Flour		Little Milk if necessary

METHOD: Cream together fat and sugar. Add eggs, beating mixture between each. Stir in flour, fruit and spice. Bake in lined 7" (or metric equivalent) round cake tin at 170°C (325°F, Gas Mark 3) for approximately 2 hours.

CLASS 65 - SOMERSET APPLE CAKE

6oz	(175g) Butter or Margarine	12oz	(375g) Self Raising Flour
6oz	(175g) Caster Sugar	5ml	(1 teaspoon) Mixed Spice
3	Medium Eggs, beaten	30ml	(2 tablespoons) Milk
14oz	(425g) Chopped Cooking Apples		

METHOD: Pre-heat the oven to 180°C (350°F, Gas Mark 4). Grease and/or line an 8" (or metric equivalent) round cake tin.

Cream fat and sugar, add beaten egg. Add spice to flour and sift into the creamed mixture. Add enough milk to make a soft dropping consistency. Stir in the chopped apple and mix well. Put into prepared tin. Dot with a little butter and sprinkle with demerara sugar. Bake in oven for approximately ONE hour.

At home this can be served hot or cold.

HEMECRAFT

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The J Green Cup will be awarded to the exhibitor gaining the most points in this Section.
(Winner 2023: Tracey Burr)

The Foster Cup will be awarded to the most outstanding exhibit in this Section.
(Winner 2023: Tracey Burr)

63. Fruit Cake – recipe and tin size given on Page 15.
64. Vegetable Based Cake (e.g. carrot, rhubarb etc) own recipe – to be labelled.
65. Somerset Apple Cake – recipe and tin size given on Page 15.
66. A Victoria Sandwich made with 3 hen eggs and equivalent weight of fat, flour and sugar. Raspberry jam to be used.
67. Sausage Roll (2 evenly sized)
68. Shortbread, 5 pieces – even sized.
69. A Quiche – short crust pastry.
70. Scones, Sweet or Savoury, 5 – even sized.
71. A Loaf of Bread, displayed on a board.
72. * Pot of Jam (stoned fruit).) ***Any Variety –**
73. * Pot of Jam (soft fruit).) **to be labelled**
74. * Pot of Marmalade.)
75. * Pot of Fruit Jelly)
76. * Jar of Chutney.)
77. Pot of Lemon Curd.

NB. All preserves should be in approx..1lb/450g jar (or equivalent);
Lemon Curd should be ½lb/250g jar (or equivalent).

Foodstuff to be covered with cling film **or** dome.

Note: NO ADVERTISING ON JAR OR LID

As Seen at the Evercreech Show!!!



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WINE

For Exhibitors Guidelines on Staging, please see Pages 24 to 26.

The C Neale Cup will be awarded to the exhibitor gaining the most points in this Section.
(Winner 2023: **Violette Valentine**)

The Roy and Gladys West Cup will be awarded to the most outstanding exhibit in this Section.

- 78. 1 bottle of Red or White Wine made from natural ingredients or kit.
- 79. 1 bottle of Liqueur.
- 80. 1 bottle of Home-made Beer made from natural ingredients or kit.
- 81. 1 bottle of Home-made Squash, Cordial or Syrup.

NOTE: Kits allowed in **Classes 78 and 80 only**.
All bottles to be of clear glass and labelled with the Main Ingredient.

PHOTOGRAPHY

The Allcock Cup will be awarded to the most outstanding exhibit in this Section.
(Winner 2023: **Helen Fry**)

- 82. Subject: **Generations**
- 83. Subject: **Speed**
- 84. Subject: **Somerset** (as shot, without manipulation).
- 85. Subject: **Silhouette**
- 86. Subject: **Splash!**
- 87. Black & White Photograph: **Mechanical**.
- 88. Subject: **Shoot a Theme, on any one of the above subjects**.
4 pictures each 6" x 4" minimum, displayed on a single mount.

Notes: Photographs to be mounted on plain card.
Maximum size of mount 12" x 8" (**except Class 88**).

The bottom border should be slightly wider than the sides and top.

There are no restrictions on the method of printing photographs.

ART

The Sellick Cup will be awarded to the most outstanding exhibit in this Section.
(Winner 2023: Alison Feaver)

The Glen Cup will be awarded to the winner of Class 94.
(Winner 2023: Pamela Wood)

- 89. A Watercolour.
- 90. An Oil Painting. (Oil or acrylic painting on canvas or board).
- 91. A Pastel Painting.
- 92. **Novice Class** – A Portrait of a Person **or** Animal.

The definition of **NOVICE** is “open to an exhibitor who has **NOT** previously won a First Prize in this Section at the Evercreech Show”.

- 93. A Drawing. (Any picture in Pen, Pencil, Coloured Pencil or Charcoal).
- 94. Any Other Medium. (Work in any other medium e.g. Mixed Media, Collage, Printmaking, Textile Art, etc.)
- 95. A Still Life, any medium.

Note: Classes 92, 94 and 95 can be in any medium.
Paintings that are copies, please state with the exhibit that they are after “Turner, Palmer, etc”.

FAMILY CLASSES

Entry Fee: 50p

The Jubilee Salver will be awarded to the most outstanding exhibit in this Section.
(Winner 2023: Scarlett Morris)

- 96. A structure made from dried spaghetti and glue
- 97. A Limerick of 5 lines, first line being:

“While walking one day in the Drang.....”

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CHILDREN

Entry Fee: None

Prize Money: 1st £3; 2nd £2; 3rd £1

Mrs Neill's Cup will be awarded to the exhibitor gaining the most number of points in this Section. **(Winner 2023: Arya McLeod)**

FOR 8 to 11 YEAR OLDS

The Paradise Cup will be awarded to the most outstanding exhibit **in this age group.**
(Winner 2023: Arya McLeod)

98. A bicycle made from recycled material. (Space allowed 50x50cm)
99. A small cake decorated as an animal. (base cake can be purchased)
100. A Photograph you have taken, mounted on card.
101. Handicraft – a garden on a plate.

FOR 4 to 7 YEAR OLDS

The Doble Cup will be awarded to the most outstanding exhibit **in this age group only.**

102. A **Monster** made from fruit and/or vegetables.
103. Rocky Road Cakes, 5.
104. A decorated **animal** made from paper **or** card.
105. A picture you have painted or drawn. Maximum size A4.

PRE-SCHOOL

106. A Picture of My Favourite Toy. Maximum size A4.

CLASSES FOR PUPILS ATTENDING EVERCREECH PRIMARY SCHOOL

107. For 8 to 11 years old – Exhibit relating to one subject of the school curriculum - subject to be chosen by the teacher. (No Glitter)
108. For 4 to 7 years old – Exhibit relating to one subject of the school curriculum – subject to be chosen by the teacher. (No Glitter)

AGE TO BE STATED ON ALL EXHIBITS

(Age on 31st August determines group to be entered)

NOTE: A CHILD MAY ONLY ENTER IN THEIR RESPECTIVE AGE GROUP

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THE AFTER PARTY

SUMMER SUPPER & DANCE

SAVE THE DATE
7th September 2024

GUIDELINES FOR EXHIBITORS

The following notes are a guide to what judges are seeking when making their decisions. It should be emphasised that very few entries are perfect and most have blemishes, however small, so please do not let these notes deter you from entering, whatever you have to make the Show a success.

VEGETABLES

- **Roots** should be washed with a sponge, not a brush which may damage the skin
- **Beets, carrots, parsnips and turnips** should have leaves removed so that about 3" of leaf stalk remains.
- Take care that the number of vegetables entered complies with the number required in the Schedule. They should be as symmetrical in shape as possible.

BEANS (Runner) Long, slender straight flesh pods with no outward sign of seeds, intact stalks.

COURGETTES Tender shapely fruits, 4" – 6" in length, any colour but well matched, intact stalks and flowers if possible.

LEEKS Thick, well blanched, clean and spotless stems with no "bulbing" at root end. Roots and tops NOT to be trimmed.

LETTUCE Firm hearts, unbroken, good colour.

MARROW Young tender fruits can be of any colour but must be well matched. Maximum 12" unless Schedule specifically allows larger.

ONIONS Firm bulbs with thin necks. Leaves above neck should be removed and stalk should be neatly tied with string or cotton. Roots should be trimmed.

PARSNIPS Large skins, white roots free from side roots, stains or discolouration to tops.

PEPPER Select fruit of the right shape, size and colour for the cultivar. Fruit may be shown immature but fully formed, usually green, or at the mature or coloured stage. The exhibit should be uniform in colour.

POTATOES Medium size (not too big or small) shapely, clear skinned, eyes few and shallow.

RHUBARB Straight, thick fresh stalks with undeveloped leaf blades brightly coloured. Trim to 3" (75mm).

SHALLOTS Round, solid and with thin necks, maximum diameter 1½" balanced separately on a plate of sand with necks tied as for onions.

TOMATOES

Medium sized, round firm and well coloured. Uniform size, do not remove green stalks.

FRUIT

- All fruit should be presented in a fresh condition with bloom intact ("Bloom" is the film of waxy powder covering fruit or leaves).
- Stalks should always be intact and left on fruit.

APPLES (Cooking and Dessert)

Eyes and stalks intact, clear unblemished skin.

BLACKBERRIES

Large ripe unblemished fruit, stalks intact.

CURRANTS (Black)

Fresh stalks, jet black in colour, large ripe berries bunches should not have any berries removed.

PLUMS

Large ripe fruit, perfect bloom, stalks intact.

RASPBERRIES & STRAWBERRIES

Large ripe fruits with stalks intact, free from blemish.

FLOWERS

- Flowers should be staged in an attractive manner (in a close contest good presentation may swing the balance).
- Flowers should be fresh, free from insects and, when a number of specimens in a class is prescribed, as shapely and symmetrical as possible.
- Flower stems should, in general, be cut as long as possible.
- Make sure the number of stems complies with the number in the Schedule.
- Remove any flowers or stems damaged in transit.

JAMS, JELLIES, MARMALADES AND PICKLES

- Jars and lids must not carry any trade names as this contravenes the Trades Description Act.
- Use clean, non sticky jars.
- Jars should be dated, as well as named.
- Jam, jelly and marmalade should fill the jar within $\frac{1}{8}$ " (3mm) of the rim and the only necessary cover is waxed paper on the surface and cellophane or paper lid held on with an elastic band.
- Chutney and pickle must have a metal, plastic lined lid and should have $\frac{1}{2}$ " (12mm) clearance from the rim. It should not be younger than three months to ensure the flavours have blended.
- Marmalades especially should be labelled with the type of fruit, e.g. Seville Orange, Grapefruit etc.
- Jellies should be solid, but wobble on the knife.
- Jams and marmalades with skin fruits should be well cooked before sugar is added to ensure tender skins.
- Lemon curd should be filled to the brim of the jar before sealing with a waxed disc and cellophane cover.

CAKES, SCONES AND PASTRIES

- If cakes are burnt on the base, it shows; equally, undercooked ones are liable to peel away underneath.
- A fine skewer or steel knitting needle should be used to test if it is cooked. A large knife will leave a big hole in the cake.
- **Victoria Sandwich** – sandwich cakes bottom to bottom. Dust with caster sugar.
- Pastry is better cooked on a metal plate, to thoroughly cook bottom layer of pastry. Fillings should be well flavoured and labelled to help the judge keep a clean palate.
- Shortbread is better made with butter. If it is cooked on a lined dish this can leave tunnel tracks on the base.
- All dishes should be cold at the time of judging.
- Food items should be covered.

FRUIT SYRUP, SQUASH AND CORDIAL

- Usually shown in clear glass bottle with screw top.
- 12 – 25mm (½ - 1 inch) headspace.
- Colour clear and bright, without haze.
- Consistency syrupy, but not too thick, and not clotted.
- Squash and cordial to have tissue (fruit pulp); syrup to be clear.
- Aroma rich and true of fruit used; 1:5 dilution.
- Bottle should be sterilised to form a seal.

WATER IS AVAILABLE ON SITE

Please bring your own drinking vessel

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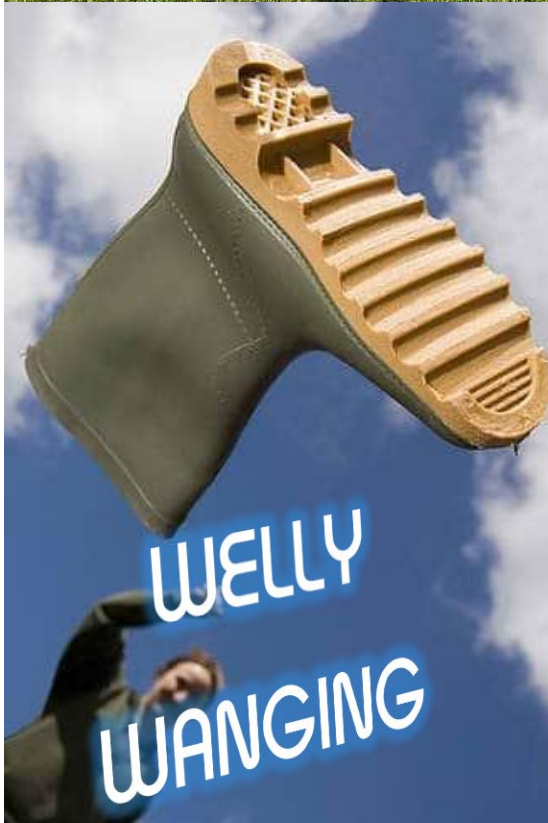
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