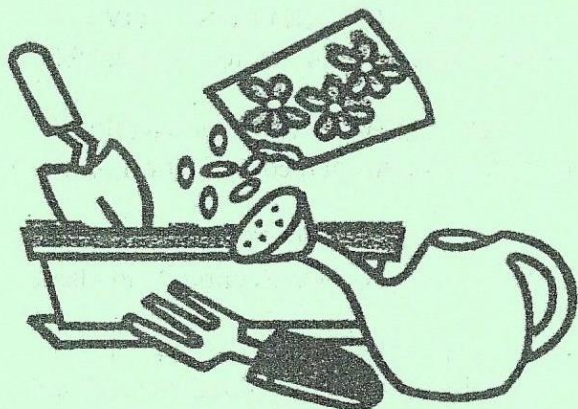


Sibford Horticultural Society
Horticultural And
Produce Show
Schedule 2024



Saturday 24th August

2.30 - 4.00 pm

Sibford Village Hall

ENTRY NIGHT

at SIBFORD VILLAGE HALL

Wednesday 21st August, 7.00 - 8.00pm

or by email in advance of entry night

to catherine@opusps.co.uk

Sibford Horticultural Society

Chairman
Treasurer
Secretary
Committee

Gillian Soden
Paul Harffey
Veronique Tyrrell
Helen Lamb John Berry Diana Thompson
Carolyn White Catherine Berks Valerie Law
Ann Bishop

CUPS AND TROPHIES

THE SIBFORD ROSE BOWL

for the most points gained in Section A vegetable classes only

THE ALBERT SPICER TROPHY

for the most points gained in Section A all classes

THE SOCIETY CUP

for the runner-up in Section A all classes

THE MRS F PADBURY CUP

for the most points gained in Section B

THE DR H TAYLOR CUP

for the runner-up in Section B

THE MRS F PADBURY ROSE BOWL

for the most points gained in Section C

THE SUMMER CUP

For the most points in section D

THE COMMITTEE CUP

for the most points in the show gained in more than one Section

THE IAN WARDEN CUP

Awarded by the committee

NOTE: All Sections are open to Children, however ages will not be shown in adult classes.

SECTION 'A' – Fruit and Vegetables

1. Cooks' Choice – a collection of 5 types of vegetable (2 of each) suitable in size and variety for everyday cooking purposes (not to exceed 60cm x 60cm)
2. A collection of 3 types of salad vegetables (not to exceed 45cm x 45cm)
3. Potatoes – coloured – 4 of any variety
4. Potatoes – white – 4 of any variety
5. French beans – 6 pods
6. Runner beans – 6 pods (no plate required)
7. Beetroot – round – 3 as grown
8. Carrots – 4 as grown
9. A table marrow
10. A cucumber – long
11. Cucumbers – 2 short
12. 5 onions – trimmed
13. 5 Shallots – trimmed. Presented on a white plate
14. 4 Greenhouse tomatoes – presented on a white plate (not cherry tomatoes)
15. A white plate of cherry tomatoes (min of 10)
16. A pot of growing peppers (including chillies)
17. 3 courgettes – not more than 6 inches in length
18. Any vegetable not included above (supply 2 to 6 according to size) (an exhibitor can enter this class more than once)
19. A collection of 4 varieties of culinary herbs – named
20. The longest runner bean
21. The heaviest marrow
22. A saucer of soft fruit – one variety (an exhibitor can enter this class more than once)
23. A saucer of stoned fruit – one variety (an exhibitor can enter this class more than once)
24. 3 cooking apples
25. 4 dessert apples

SECTION 'B' – Plants and Flowers

1. A vase of cut flowers
2. A vase of cut foliage
3. Vase of herbaceous perennials – may include bulbs (more than one variety)
4. A vase of cut annuals
5. A vase of cut flowers of all one variety – perennial
6. Dahlias – pompom – 3 blooms – not exceeding 2" in diameter
7. Dahlias – cactus – 3 blooms
8. Dahlias – decorative – 3 blooms
9. A vase of penstemons
10. A vase of sweet peas
11. Roses – 'most fragrant rose in the garden' – any variety
12. Roses – any one variety – 3 single bloomed stems
13. A single specimen rose
14. Asters – 3 blooms
15. Phlox – 3 blooms
16. Best bloom in the garden
17. Gladiolus – one spike
18. 3 Hydrangea stems
19. Cactus or succulent plant in a pot
20. A flowering plant in a pot (which has been in the owner's possession for at least 6 months) Not to include orchids (see class 24)
21. A foliage plant in a pot (which has been in the owner's possession for at least 6 months)
22. Fuchsia in a pot
23. A container of growing plants
24. An orchid in a pot

SECTION 'C' – Flower Arranging

1. Flower arrangement 'for a country kitchen' – max 61cm x 61cm x 61cm (accessories allowed but must be within size limit)
2. An arrangement 'Beauty without flowers' – max 61cm x 61cm x 61cm
3. An arrangement in an unusual container – max 30cm x 30cm x 30cm
4. An arrangement of flowers in a teapot
5. A miniature arrangement – max 10cm x 10cm x 10cm
6. An arrangement of dried flowers - max 30cm x 30cm x 30cm
7. An arrangement in green and white - max 30cm x 30cm x 30cm
8. A buttonhole for a summer wedding

SECTION 'D' – Cookery

1. 6 eggs – Hens
2. A bottle of damson gin
3. A bottle of sloe gin
4. A fruit vodka
5. Country wine in a clear, labelled bottle
6. Bottle of Cider
7. Bottle of elderflower cordial – undiluted
8. Chutney in a clear labelled jar
9. A jar of honey – clear
10. A jar of honey – set
11. Lemon curd in a clear jar
12. Marmalade in a clear, labelled jar
13. Raspberry jam in a clear, labelled jar
14. Fruit jam in a clear, labelled jar
15. Mint jelly in a clear, labelled jar
16. Fruit jelly in a clear, labelled jar

SECTION 'E' – Children's classes

This section is open to children residing in the villages of Sibford Ferris and Gower at the time of the Show, and those attending Sibford schools.

4 years and under

1. A jam jar of flowers
2. An animal made from fruit and / or vegetables
3. A decorated pebble

5 years to 8 years

4. An unusual container of flowers
5. An animal made from fruit and / or vegetables
6. A decorated pebble

9 years to 13 years

7. An unusual container of flowers
8. An animal made from fruit and / or vegetables
9. A container of growing salad leaves

RULES

1. Entries may be either:
 - made on the attached Entry Form with the appropriate fee, and handed to any member of the Committee, before Wednesday 21st August 2024, by email to catherine@opusps.co.uk before 7.00pm on Wednesday 21st August 2024
 - or
 - made at the Village Hall on Wednesday 21st August 2024, between 7.00pm and 8.00pm

No entries will be accepted after 8.00pm on Entry Night.
2. Entries are restricted to:
 - Members of Sibford Horticultural Society
 - Residents of the Sibfords and Burdrop
 - Children attending Sibford village schools, or residing in the village at the time of the show.
3. There will be an entry fee of 35p per class for non-members. Members and Children's entries are free.
4. Exhibits must be staged in the hall between 8.30am and 10.45am on the Show Day. The hall will then be closed for judging.
5. The Society will not be responsible for any loss of, or damage to exhibits. Exhibits may not be removed from display until after the prize giving. Any items not cleared by 4.30pm may be disposed of.
6. The decisions of the judges shall be final.
7. Exhibits must be the property of, or have been made or grown by the exhibitor.
8. Exhibitors are restricted to one entry per Class unless otherwise stated in the schedule; professional gardeners may only enter produce from their own personal gardens.
9. Prizes or awards may be withheld from an insufficiently entered Class. Judges will only award prizes that they feel are deserved.
10. Objections or complaints regarding exhibits must be made in writing to the Show Secretary by 3.30pm on Show Day. Such documents will be adjudged by the committee and its decision will be final.
11. Infringement of these Rules will disqualify an entrant. **An exhibit not conforming to this Schedule is ineligible.**
12. If two entries in one Class are judged as equal, the sum of points will be shared equally.
13. No exhibitor will be awarded more than one cup or trophy. Should such entitlement arise, the second award will be given to the next most successful entrant.

AWARDS

All classes will receive Society Certificates.

Points awarded will be;	1st	2nd	3rd
Classes A1, A2, B1, B3, B4	10	6	4
All other classes	5	3	2

PLEASE NOTE

CUPS AND TROPHIES WILL BE PRESENTED AT 4.00PM.

CUPS AND TROPHIES MAY BE HELD FOR ONE YEAR ONLY, AND MUST BE RETURNED TO A MEMBER OF THE COMMITTEE BY NO LATER THAN ENTRY NIGHT.

HINTS AND TIPS ON SHOWING FRUIT, VEGETABLES AND FLOWERS

These are just a few points to help if you are unsure about staging any of the classes.

If there are things that you think we have left out or want to know, please tell a committee member.

Fruit and Vegetable Classes

As grown – Means the produce to be washed, not scrubbed and not trimmed.

Onions and Shallots – Take one or two skins off, tops trimmed, folded down and tied with raffia or string and roots trimmed back to base.

Leeks – Trim roots not the leaves.

Collection of herbs – Ideally in four separate vases/jars and labelled. Culinary means they are often used in cooking.

Plants and Flowers

Herbaceous perennials:

Any plant with a non-woody stem that either dies down to the ground completely each winter (e.g. delphinium) or retains its basal foliage (e.g. bergenia) but which has a rootstock that remains alive throughout several years. This can include bulbs, corms, rhizomes and tubers.

Annuals:

A plant that grows from seed and flowers, seeds and dies within twelve months.

Cookery

Jams and Jellies: Use jars that do not have wording on the sides or lids. Label and date the preserve. Ideally the jars should be filled to the top.

ENTRY FORM

RING the Class Number of your entries. Entry fee must be enclosed with entry form.

SECTION A NAME

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15 16 17 18 19 20 21 22
23 24 25

SECTION B NAME

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15 16 17 18 19 20 21 22 23 24

SECTION C NAME

1 2 3 4 5 6 7 8

SECTION D NAME

1 2 3 4 5 6 7 8 9 10 11
12 13 14 15 16

SECTION E

- | | |
|----------|------|
| 1. Name: | Age: |
| 2. Name: | Age: |
| 3. Name: | Age: |
| 4. Name: | Age: |
| 5. Name: | Age: |
| 6. Name: | Age: |
| 7. Name: | Age: |
| 8. Name: | Age: |
| 9. Name: | Age: |

Entrants in Section 'E' must declare their ages at the time of entry.