

FLOWER, VEGETABLE & PRODUCE COMPETITION

AT THE HBT VILLAGE SHOW
& SUMMER FAIR

SATURDAY 13TH JULY 2024



Competition Classes 2024

Welcome to the 2024 Hurstbourne Tarrant & District Horticultural Society Flower, Vegetable and Produce Competition.

After the amazing response we had last year with such fabulous support and an incredible array of entries (despite the weather being against us) we are really looking forward to building on that success this year.

As well as all the usual favourites, we have made a few enhancements to the schedule by bringing back some past categories and introducing some newbies. So, we welcome back, runner beans, scones, handmade bread and photographs of landscapes and we say a big hello to wonkiest vegetable, brownies and the Olympic themed “HBT Bake-Off!” (see the recipe for French Apple Tart at the end of this schedule).

We were blown away by the number of entries in the children’s categories last year, so this year we have decided to split the most popular age group (5-11yrs) into 5-7yrs and 8-11yrs. In addition to the usual cups, we are introducing rosettes for 1st, 2nd and 3rd places in the children’s age categories so there is even more reason to get those entries in!!

As always, without your entries there is no competition. You do not need to be Alan Titchmarsh or Mary Berry to take part – it is a fun event and an integral part of life in our villages!

We look forward to seeing you all when you register your entries – see dates and locations below – and of course at the Village Show on the day.

Lynn

Lynn Hedger | Show Secretary

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Please come and register your exhibits with £1 for up to 4 entries at:

The Rural
Business Hub
SUN 7TH JULY
5–7pm

HBT Primary School
Playground
MON 8TH JULY
3–4pm

The Show Marquee
King George V Fields
SAT 13TH JULY
8–9am

VEGETABLES

_The Society Challenge Cup for the
'Best Local Vegetable Exhibit' (Classes 1 – 22)

1. 4x Coloured Potatoes
2. 4x White Potatoes
3. The Heaviest Potato
4. 3x Carrots (with 3" of leaf stalk)
5. 1x Cabbage (with at least 2" of stem)
6. 3x Onions (trimmed, but not skinned)
7. 6x Shallots (trimmed, but not skinned)
8. 2x Bulbs of Garlic
9. 6x Pods of Peas (stalks attached)
10. 6x Runner Beans
11. 6x Pods of French Beans
12. 6x Pods of Broad Beans
13. 2x Lettuces (with roots attached and washed)
14. 3x Beetroot (round leaves removed leaving 3" stalks)
15. 2x Cucumbers
16. 3x Courgettes (6" or under)
17. 4x Tomatoes (standard, calyx attached)
18. Cherry Tomatoes (full truss)
19. 4x Stalks of Rhubarb
20. Parsley (five stems in water)
21. 3x Varieties of Herbs (cut stems in water)
22. Wonkiest vegetable of any variety

FRUITS

_The Millennium Cup for the
'Best Local Fruit Exhibit' (Classes 23 – 27)

23. Gooseberries – a dish of 12
24. Redcurrants – 8 strigs (bunches)
25. Blackcurrants – 8 strigs (bunches)
26. Raspberries – a dish of 12 (plug left in)
27. A Dish of Any Other Fruit (single fruit variety)

FLOWERS

_The Lt. Col. Wright Challenge Cup

for the 'Best Local Flower Exhibit' (Classes 28 – 39)

28. 1x Flowering Pot Plant (including Cacti)
29. 1x Foliage Pot Plant (including Cacti)
30. 6x Pansies
31. A Vase of Perennials
32. A Vase of Lavender
33. A Vase of Penstemon
34. 3x Varieties of Hybrid Tea Rose (in one vase)
35. 1x Old Fashioned Rose (1 stem)
36. 3x Varieties of Floribunda Rose (in one vase)
37. 3x Varieties of Rose (in one vase)
38. 3x Stems of Dahlia (in one vase)
39. A Vase of Home Grown Mixed Flowers

_The Seward Cup for the 'Best Local Scented Rose Exhibit'

40. 1x Rose (judged on scent only)

_The Cookson Cup for 'Best Local Sweet Pea Exhibit'

41. A Vase of Sweet Peas

FLORAL ART

_The Sir Arthur Hort Cup for the 'Best Local Floral Art Exhibit' (Classes 42 – 47)

42. A Miniature Arrangement (not to exceed 5" / 125mm square)
43. 'Just 5 Stems' (minimum effort, maximum impact)
44. 'No Flowers Allowed' (just foliage, grasses & seed heads)
45. Any Arrangement in an Unusual Container
46. An Olympic Inspired Arrangement
47. A Teacup & Saucer Arrangement (in or out of the cup)

PRODUCE

_ **The Janet Coysh Trophy**

for the 'Best Local Victoria Sponge Exhibit'

48. A Classic Victoria Sponge Cake
(Traditional sponge. No cream. Raspberry jam. Caster sugar dusting)

_ **The Marie Boake Cup** for the 'Best Local Produce Exhibit' (Classes 49 – 67)

49. 6x Cup Cakes (assorted or matching)
50. Best Decorated Cake
51. 6x Biscuits (including shortbread, flapjacks, etc)
52. 4x Brownies
53. A Loaf Cake (cooked in a 2lb loaf tin)
54. Handmade Plain Loaf of Bread (not machine made)
55. Artisan Flavoured Loaf of Bread (not machine made)
56. 4x Scones (plain)
57. A Quiche
58. Strawberry Jam (one pot)
59. Any Flavour Jam (other than strawberry – one pot)
60. Marmalade (one pot)
61. Pickled Vegetables (including shallots & onions – one pot)
62. Chutney (one pot)
63. 6x Eggs
64. Homemade Wine (one bottle)
65. Fruit Liqueur (including sloe gin – one bottle)
66. Fruit Cordial (to include elderflower – one bottle)
67. Homemade Cider (from local apples – one bottle)

HANDICRAFTS

_ **The Hon Mrs Frankland Cup**

for the 'Best Local Handicraft Exhibit'

68. Needlework, Tapestry, Felting, Crochet or Knitting, etc

_ **The Ella Ruth Tacey Cup** for the 'Best Local Painting or Sketch Exhibit'

69. Painting or Sketch (inc. oil, watercolour, pastel & mixed media)

_ **The Maltings Cup** for the
 ‘Best Local Photography Exhibit’ (Classes 70 – 76)

- 70. Photograph: ‘Flower Power’
- 71. Photograph: ‘Fur or Feather’
- 72. Photograph: Action shot
- 73. Photograph: Insect
- 74. Photograph: Weather
- 75. Photograph: ‘Caption Competition’ - supply photo and caption.
- 76. Photograph: Landscape (urban or rural)

_ **The Sid Vowles Cup** for the
 ‘Best Photograph of the Parish Exhibit’

- 77. Photograph: A4 print ‘Taken in the Parish of HBT’

Photography Notes. Black & white or colour. All photographs to have been taken within the past two years. Maximum size A5 (8x6”) unless otherwise stated. All photographs to be unframed.

CHILDREN’S CLASSES

_ **The Ethiopia Cup** for the ‘Best Painting or Drawing’

_ **Sir Donald Wolfit Cup** for the ‘Best Model or Handicraft’

_ **The King Edwards Cup** for the ‘Best Bug Hotel,
 Miniature Garden or Posy’

_ **Royal Wedding Cup** for the ‘Best Sweet Treat’

_ **Bryn & Sue Evans Trophy** for the ‘Best Photograph’

| | < 5yrs | 5-7yrs | 8-11yrs | 12-16yrs |
|--|--------|--------|---------|----------|
| Painting or Drawing (inc computer drawn) | 78 | 84 | 90 | 96 |
| Model or Handicraft (any medium inc Lego etc) | 79 | 85 | 91 | 97 |
| Bug Hotel or Miniature Garden | 80 | 86 | 92 | 98 |
| Posy in a Jam Jar | 81 | 87 | 93 | 99 |
| Homemade Sweet Treat (sweets, cake, biscuits) | 82 | 88 | 94 | 100 |
| Photograph (any of the adult categories) | 83 | 89 | 95 | 101 |

_ NEW The Great HBT Bake Off

All entries must follow the recipe and method below:

102. French Apple Tart

Ingredients

For the pastry

125g cold butter, cubed
200g plain flour,
plus extra for dusting
1 tbsp golden caster sugar
1 egg, beaten

For the filling & topping

1 ¾ kg (about 12) eating
apples, like Cox's, Russet
or Granny Smith
50g golden caster sugar
1 tbsp calvados, cognac
or brandy (optional)
25g butter, melted
3 tbsp apricot jam
icing sugar, to serve
(optional)

Method

1. Pastry: rub butter into flour, sugar and a pinch of salt in a bowl until crumbly. Mix in the egg to form a dough. Form a puck shape, cover & chill for 30 mins. Will keep chilled for two days.

2. Heat oven to 200C/180C fan/ gas 6. Roll pastry out on a lightly floured surface to the thickness of a £1 coin, and use to line a 23cm fluted tart tin, leaving some overhanging. Line with a disc of baking parchment big enough to cover the edges, and fill with some baking beans to weigh it down (dried rice or lentils if you don't have baking beans). Bake for 15 mins. Remove parchment and beans and bake for 10-15 mins more until the pastry is biscuity. Trim away any overhanging pastry with a serrated knife. Leave to cool.

3. Set aside four apples, peel, core and roughly chop the rest. Put them in a shallow saucepan with 2 tbsp water, all but 1 tbsp of the sugar and the alcohol, if using. Cover and cook over a low heat for 25-30 mins, stirring occasionally. Add more water if needed, until the apples have collapsed into a purée. Taste the mixture and sweeten with more sugar, if needed.

4. Turn the oven up to 210C/190C fan/gas 8. Peel, core and halve the reserved apples, then cut into even-sized slices. Spread the apple purée over the base of the tart case, then arrange the apple slices in neat, concentric circles, starting from the outside. Brush the apples with butter, then scatter over the reserved sugar and bake for another 20-25 mins until golden.

5. Mix the jam with 1 tbsp hot water from a freshly boiled kettle. When the tart has finished baking, glaze generously with the jam, then leave to cool and dust with icing sugar, if you like.



A Guide to Exhibitors

- 1.** If the class asks for 6 Runner Beans make sure you show 6, and 6 only. When a class asks for more than one item, the judge will generally be looking for consistency in size, colour and shape.
- 2.** Vegetables should be shown at their optimum size and ripeness for eating or cooking; bigger does not always mean better, unless of course it is specified in the class. When harvesting fruit or vegetables, take care not to break off the stalks and handle and transport carefully to avoid bruising.
- 3.** Entries in the preserve classes should be labelled with the date of making and main ingredients. Make sure your label does not give away your identity! For food safety all preserves should have an airtight seal and any vinegar-based products should have a plastic lined lid.
- 4.** Any exhibit in the Produce Section may be sampled, please ensure that they are food safe and fit for human consumption!
- 5.** A good quality exhibit has often lost a prize because of poor presentation. Allow plenty of time to stage your exhibits. It can take longer than you think. Have a look on the website gallery for some inspirational photos www.hbtvillageshow.org.uk
- 6. You must leave the marquee by 10am for judging.**
- 7.** Although every care will be taken to safeguard exhibits, the Show organisers will not be responsible for any loss or damage.
- 8.** Cups and trophies will be awarded at the end of the afternoon. Before leaving the show, cups must be returned to the organiser's tent. They will be engraved and returned to the winners, who can keep them for the year.
- 9.** Cups and trophies can only be awarded to a resident of Hurstbourne Tarrant, Ibthorpe, Upton, Netherton, Linkenholt & Faccombe
- 10.** Please remove your exhibits from the marquee between 3 – 3.30pm.
- 11.** Any remaining exhibits (unless you have left a note with them) will be either auctioned off (with proceeds going to the Horticultural Society), devoured – or destroyed!