

BOVEY TRACEY GARDEN CLUB

SUMMER SHOW 2025

Saturday 23rd August

at

The Methodist Church Hall, Le Molay Littry Way

Exhibitors 8.00am – 9.45am

Doors open 1 – 5pm

SCHEDULE

HELP, RULES, HINTS FOR ENTRANTS

ENTRY FORM ATTACHED

Hard Copy Schedule price £2 (available from Timothy Johns Hairdressers, Cottage Tea Rooms (if open) & Information Office (Riverside Community Centre)).

Schedule and entry form also available to download free on the website-

www.bovey-gardeners.org.uk

Show entry on the day is FREE

Donations are welcome

Welcome to our new Summer Show format and venue

The change of venue was necessary as the familiar marquee we have enjoyed for so many years became too expensive to hire resulting in a large financial loss to the Club. Apart from this monetary problem the other factor which persuaded us to look for another venue was the lack of help and man-power. Obviously now in a much smaller venue we have had to scale back our entries.

There are still lots of classes and the Garden Club hopes that this new format will still encourage you to enter. We welcome new members and new ideas so if you are interested, please get in touch with the Chairman, Julia Mooney on 01626 830 332. We would love to hear from you.

We are delighted to let you know that home-made cakes, tea/coffee and cold drinks will still be available at realistic prices

Rules for Exhibitors

Please read the following information carefully.

- Class entry fees are 25p per entry except that junior (i.e. 16 years and under) entries are free.
 - Persons intending to exhibit shall take their completed entry forms together with correct entry fees (both placed in a sealed envelope marked "Summer Show entries"), to The Old Cottage Tea Shop or Timothy John Hairdressers, or the Information Office, Riverside Community Centre by the **18th August**. We regret late entries cannot be accepted as exhibition space will have been allocated.
 - Exhibits may be brought to the Hall between 8.00am-9.45am on the day of the Show
 - The Hall must be vacated for judging by 10.00am
 - Prize cards and exhibits should be removed from the hall by 5.15pm
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- 1 A maximum of two entries may be entered in any one class
 - 2 If an exhibitor obtains more than one award in a class only the points for the higher/highest award will count
 - 3 All flowers, vegetables and garden produce to have been grown by the person who is exhibiting, except in Division C and E. Joint exhibitors are permitted.
 - 4 All vegetables must be washed and trimmed. Entries with more or fewer than the number specified will be disqualified – Not According to Schedule - NAS.
 - 5 Flowers to be placed in water. Reeds, moss, oasis or compost may be used for staging but must not appear above the rim of the staging. Exhibitors must supply their own vases, pedestals etc. Where a pot is specified, any suitable container of the correct size may be used. Exhibitors should write their initials (not their names) on the underside base of vases, pedestals, containers etc. (This is to help identify the owners of any vases etc should they be left behind on Show day).
 - 6 The classification of Dahlias will be by national standards.
 - 7 The committee is not responsible for damage to, or loss of any exhibit.
 - 8 Any protest regarding the judging must be handed to the Show Secretary in writing (a form is available from one of the committee members) before 3pm on the day of the Show, with a deposit of £2 which will be refunded if the protest is upheld.
 - 9 Subject to para 8, the decision of the judge is final, and the judge has the power to withhold an award if the exhibits are not in her or his opinion, of sufficient merit.
 - 10 Points per class for award are: 1st – 6 points, 2nd – 4 points, 3rd – 2 points, Highly Commended – 1 point.
 - 11 There is no prize money for senior entrants. Prize money for junior exhibitors (aged 16 years or under) will be 1st £3, 2nd £2, 3rd £1 and will be distributed at the Treasurer's table between 3 and 4pm on the day of the Show.
 - 12 A miniature cup will be awarded to any exhibitor winning the same trophy three years in succession.
 - 13 Subject to the above, all trophies are the property of the Club, to be held for one year and returned prior to the next Show – as clean as you can make them, please.
 - 14 If you wish to have a trophy that you have won engraved, then this must be done professionally.
 - 15 Exhibits must not display "For Sale" signs.
 - 16 Unclaimed non-consumable exhibits will be held by the Show Secretary for one week, after which they will be disposed of.

Exhibitor Hints

General

For expert hints try the RHS Handbook or The Great British Village Show (both published by the RHS). There is also information on-line and on the Club's Web site – www.bovey-gardeners.org.uk

Beans - broad, French or runner: fresh pods of uniform colour. Stage with pods on a plate, or directly on the bench, with a portion of stalk attached.

Beetroot – of even size, for round varieties between 50 and 70mm. For long varieties straight, even and well developed. Trim foliage to approximately 60mm.

Carrots – Select uniform roots of good colour. Trim tops (stalks) to about 75 mm.

Leeks – of uniform size and length, and solid. Tie leaves neatly.

Onions – uniform, well-ripened bulbs of good colour. Tops should be tied or whipped with uncoloured raffia, and the roots nearly trimmed back. May be placed on rings or soft collars.

Potatoes – Medium size, matching for shape, shallow eyes, clear skin

Tomatoes – Select for the right shape, size and colour for the cultivar. Aim for uniform firm set with small eyes and firm, fresh calyces. Stage on a plate with calyces uppermost.

Apples – should be of average size for variety and good colour. Stage with the eye upwards, stalk downwards, one fruit in centre and the other around it.

Berries – on a plate, stalks and calyces intact.

Rhubarb – leave a fan of leaves for presentation

Flowers – At all times the quality of the bloom must be the first and chief consideration and this will override size. With cut flower exhibits, aim for neatness and uniformity and to ensure freshness cut in the evening before the show and leave them overnight in a cool place up to their necks in water. Note particularly the quantity required in the class. Exhibitors may name the cultivar exhibited if they wish, but this for general interest only and not a requirement.

Domestic – Jam, Lemon curd, marmalade – jars and bottles must be labelled and dated. There is more advice about lids for preserves on our website. Savoury loaves should be labelled clearly to say what flavour they are.

Division A – Vegetables and Fruit

1. Collection of 5 different kinds of vegetable, 3 of each kind in a contained not larger than 60 x 60cm
2. 3 carrots any variety
3. 3 onions any variety
4. 6 runner beans with stalks attached
5. 6 pods of peas with stalks attached
6. 3 squash (which may be courgettes)
7. 6 dwarf Frech beans with stalks attached
8. 5 potatoes, white, kidney or round
9. 3 sweet peppers
10. 3 beetroots
11. 10 pickling onions or shallots not exceeding 3cm in diameter
12. 3 leeks, tops tied, roots intact
13. 7 chilli peppers
14. 10 tomatoes, varied any size or shape
15. 5 dessert apples (please state variety if possible)
16. 5 cooking apples (please state variety if possible)
17. 3 sticks rhubarb, with leaves trimmed
18. Vase of culinary herbs, 4 kinds, one stem of each

Division B - Flowers and Plants

19. 1 rose H.T. in vase with own foliage, foliage to count
20. 3 roses, H.T. in vase
21. 1 spray, cluster-flowered roses
22. 1 spray modern shrub roses
23. 3 spikes gladioli, any variety
24. Vase of perennials, 3 kinds of each kind, excluding shrubs
25. 3 vases of dahlias, 3 blooms per vase, each vase a different variety
26. 1 dahlia specimen small or medium, any type
27. 3 sprays - Penstemons – any colour
28. Vase of garden flowers, 10 stems, mixed
29. 6 supported individual fuchsia flower heads
30. 6 stems of sweet peas
31. 6 pansies or violas
32. 5 stems of Rudbeckia in a vase
33. 5 stems of Crocosmia in a vase
34. 1 pot plant, flowering, excluding Begonia, pot up to 13cm diameter
35. As class 34, pot over 13cm in diameter
36. 1 pot plant, foliage excluding fern
37. 1 pot plant tuberous or rhizome Begonia
38. 1 fern in a pot
39. 1 fuchsia in a pot
40. 1 pelargonium in a pot
41. 1 potted orchid
42. 3 pots of cacti or succulents
43. Planted container, maximum base size 60cm x 60cm

Division C – Flower arranging

44. *'Summer Explosion'*

Pedestal Exhibit. Pedestal to be supplied by the exhibitor

45. *'Celebration'*

Exhibit in a basket. Space 60 cm in width and depth. Height optional

46. *'Tea and Cake'*

Miniature exhibit in a teacup. Not to exceed 15cm in width, depth and height

Rules for Flower Arranging

- Flowers need not have been grown by the exhibitor
- Only natural plant material to be used
- Flowers and foliage to predominate in all exhibits, unless otherwise stated
- Exhibitors not to use any adhesive substance on the table, and please make sure you use watertight containers

Note: An exhibit is composed of natural plant material-fresh and/or dried – with or without accessories, contained within the space as specified in the schedule.

Division D - Domestic

47. Jar of jam, soft fruit, approx. weight of contents 450g
48. Jar of any other fruit, approx. weight of contents 450g
49. Jar of fruit jelly, approx. weight of contents 450g
50. Jar of marmalade, approx. weight of contents 450g
51. Jar of lemon curd, approx. weight of contents 450g
52. Salad dressing, in a capped bottle or jar
53. Jar of chutney or relish, approx. weight of contents 450g
54. 3 sausage rolls
55. A bacon, egg and cheese quiche
56. A loaf
57. 5 flapjacks
58. 5 savoury or 5 fruit scones
59. An open fruit tart or flan with pastry or sponge base
60. A Bakewell tart
61. A Victoria sponge made using the following ingredients: 200g self-raising flour; 200g margarine, 200g caster sugar, 4 eggs baked in 2 x 20cms cake tins, jam filling
62. A boiled fruit cake made using the following ingredients: 125g margarine; 175 sugar; 175 currants; 175 sultanas; 50 candied peel; 225ml water; 1 tsp bicarbonate of soda; 1 tsp mixed spice; 2 beaten eggs; 125g self-raising flour; pinch of salt.
63. Shortbread made using the following ingredients: 150 flour; 100g butter; 50g caster sugar; prick and cut into 8 portions
64. An apple tart: shortcrust pastry top and bottom.
65. A gingerbread made using the following ingredients:- 125g margarine; 125 soft brown sugar; 75g black treacle; 75g golden syrup; 150ml milk; 1 egg; 225g plain flour; 3-4 tsps. ground ginger; 1 tsp bicarbonate of soda.
66. 3 Cupcakes
67. A Swiss roll with a filling of your choice.
68. A vegetable-based cake (e.g. carrot, courgette, beetroot, parsnip) – please specify which vegetable on a label)

Division E - Juniors

Age 9 – 12 years for the Howgill Cup awarded & presented to the best in this Division by the judge

- 69. *'Floral Parade'* A flower arrangement in a container of your choice
- 70. Create a miniature garden on a plate.
- 71. Re-use discarded objects or material to make something new
- 72. Bake 6 Showstopper cupcakes – GBBO style
- 73. Paint a pebble

The above to be the work of the junior exhibitor, supervised as appropriate. Classes 69 and 70 to be of natural plant material.

Bovey Tracey Garden Club

Chairman – Julia Mooney

Committee – Julia Mooney, Yvette Bacon (Treasurer) Gillian Millington (Membership Secretary & Committee Secretary) Sue Nickels (Vice Chairman), Diana James, Richard Harvey, Nina Down and Jenny Pryce-Davis.

Judges

Jim Collins (Flowers)

Liz Hill (Floral art)

Kath Vooght (Domestic)

Phil Baker (Fruit and Vegetables)

The Committee would like to thank everyone and Stewards involved with the setting up of the Show and for their willing support without which we could not hold the Show.

Bovey Tracey Garden Club welcomes new members – if you are interested in joining us then please have a chat with our Membership Secretary whilst you are at the Show or take a look at our website www.bovey-gardeners.org.uk

WE WELCOME YOUR SUPPORT

BTGC 2025 Summer Show Entry Form

- Put a cross in relevant class entry (maximum of two entries per class). If possible, please use a coloured highlighter to highlight your entries.
- Entrance Fees 25p per entry, per class, Juniors (16 years and under) free. Age of child must be stated on entry form. You can enter as many classes as you like.
- Please hand this form and fees (in a sealed envelope marked "Summer Show Entries", please) to The Bovey Tracey Tourist Information Office (Riverside Community Centre) or The Old Cottage Tea Shop, 20 Fore Street, Bovey Tracey or Timothy John Hairdressers, 72 Fore Street, Bovey Tracey before 12 Noon on Monday, 18th August. Sorry, we cannot accept late entries.

Total Entries _____ Total Fees _____ Age if 16 yrs or under _____

First name: _____ Family name: _____

Phone Number _____ Email address* _____

Address _____

[illegible]