



*Illustration by Olivia Martin*

**SATURDAY**  
**12<sup>th</sup> August**  
**2.00 pm**

**EAST KNOYLE**  
**VILLAGE**  
**HALL**

In this, the year of the Coronation of our new King, Charles III, we are reminded of just what our country stands for. The ancient ceremony of crowning our Head of State is rooted in the annals of ancient history and gives our Nation a sense of continuity and certainty. The ancient traditions that our country continues to uphold include the many fetes and shows that take place during the summer months. They provide fun, entertainment, a bit of good-natured competition and, importantly, a sense of belonging.

Most of us were proud to watch the Coronation and see it as something “the British can do well”. There might be strikes; the economy might not be doing as well as it should; there are too many potholes in the road, but, so what? We can do Coronations and flower shows as well, if not better than most. However, to keep these events going we do need your active support to provide meaning and continuity. Do come to the show, either as a participant or just for an enjoyable afternoon; it might not be the Coronation but it is one of East Knoyle’s crowning events. And long may it rain – at the right time!

*Bill Willmott, Chairman*

### **Organising Committee**

Please contact a member of the committee if you have any questions, or if you might consider volunteering to help with preparations for the show or organising on the day.

Diana Makgill (President)	830260	Bill Willmott (Chairman)	830009
Maxine Smallbone (Secretary)	830843	Tom Kenyon (Treasurer)	830246
Jo Cumberlege	830375	Martin Smith	830420
Val Morsman	830030	Helen Lever	830473
		Venetia Wright	830882

## SCHEDULE of EVENTS

### Thursday 10<sup>th</sup> August – Midnight

Online entry forms completed on the Flower & Vegetable Show website: [www.ekfavs.co.uk](http://www.ekfavs.co.uk)

### Friday 11<sup>th</sup> August – 16:00 to 19:00

Collection of Show Exhibitor Cards\* and early show exhibits accepted.

Submission of late entries. Late entries will only be accepted if filled out using the official entry forms downloaded from the website or available in the Village Hall on Friday.

### Saturday 12<sup>th</sup> August – 08:30 to 10:30

Remaining exhibits should be taken to the Village Hall between 08:30 and 10:30.\*

**No exhibits will be accepted after 10:30**

**\*Important Note:** Every exhibit must be accompanied by an official Show Exhibitor Card provided by the Show Stewards. Each card will indicate the exhibitor's individual Show Number and Class Number. Exhibitors are responsible for placing their card by their exhibit with their number uppermost.

### The programme for Saturday will be as follows:

11:00 – 14:00	Judging (Hall closed to exhibitors and public while judging takes place)
14:00	Show opens to the public. Tea and cakes available on the lawn
16:00	Raffle drawn and presentation of cups and prizes
16:15	Exhibits not for sale are removed
16:30	Sale of exhibits begins

### Prizes and Trophies

**The Harry Seymour Cup** – Best in Show (for the most overall points accumulated in all show categories).

Donated by Mr and Mrs Seymour.

**The Adrian Lever Cup** – Runner Up for Best in Show. Donated by Helen Lever in memory of her father.

**The Simon Master Cup** – To the winner of the rose classes (i.e. An accumulation of points from Classes 1, 2 and 3).

Donated by Mrs Master.

**The Douglas Morris Cup** – For the best 5 stems of mixed herbaceous perennials of different varieties in a vase (Class 4). Donated by the East Knoyle branch of the Royal British Legion.

**The Battle Trophy** – For the most points accumulated in the Flower category (Classes 1 to 13). Donated by Ben and Christine Battle.

**The Mackain-Bremner Cup** – For the best Flower Arrangement (Class 13). Donated by Dawn Mackain-Bremner

**The Anthony Claydon Memorial Cup** – For the exhibit judged to be the most outstanding in the Vegetable category (Classes 14 to 28). Donated by Mrs Claydon.

**The 100 Yards Cup** – For the exhibit judged to be the most extraordinary in the Novelty Vegetable classes (Classes 30 to 34).

**The Caroline Hyde Cup** – For the most points accumulated in the Home Produce category (Classes 35 to 47). Donated by Mr and Mrs Hyde.

**The Charlie Cumberlege Cup** – For the exhibit judged to be the best jam or jelly in the Home Produce category (Classes 35 and 38).

**The Helen Lever Cup** – For the best exhibit by a 3 or 4 year-old (Class 48). Donated by Helen Lever.

**The Village Hall Shield** – For the most points accumulated overall in the 5 to 9 year-old children's category (Classes 49 to 51). Donated by Friends of the Village Hall.

**The Garden Club Shield** – For the most points accumulated overall in the 10 to 14 year-old children's category (Classes 52 to 54). Donated by members of the Garden Club.

**The Hunter Cup** – To the winner of the photography competition. Donated by Charles and Theresa Hunter.

**Certificates will be awarded as follows** – For any class with more than three entrants: 1<sup>st</sup> Prize (red), 2<sup>nd</sup> Prize (blue), 3<sup>rd</sup> Prize (yellow). In addition, "Highly Commended" certificates may be awarded at the judge's discretion.

**Judges** – The judges will not be residents of East Knoyle.

## SCHEDULE of CLASSES

### Flowers

1. 3 roses; single blooms
2. A bowl of mixed roses
3. One single stemmed rose
4. 5 stems of mixed **herbaceous\*** perennials of different varieties in a vase
5. 5 stems of mixed annuals of different varieties in a vase
6. 3 dahlias; same variety or mixed
7. A display of sweet peas
8. An arrangement of any type of flower in a teacup
9. A cactus or succulent in a pot no bigger than 15cm diameter (must have been in the competitor's possession for a minimum of 3 months)
10. Three gladioli in a vase
11. Sunflowers; 3 blooms
12. A pot plant in a pot no bigger than 15cm diameter (must have been in the competitor's possession for a minimum of 3 months)
13. A flower arrangement on the theme of "Fireworks for His Majesty King Charles III", not exceeding 60cm in height or width. Bought flowers and materials may be used.

**\* A herbaceous perennial is a plant which dies down completely in winter. Woody plants such as hydrangeas or roses are NOT acceptable.**

### Vegetables

14. 4 general-purpose onions not exceeding 250gms, dressed and tied with raffia
15. 4 red onions, not exceeding 250gms, dressed and tied with raffia
16. 9 shallots, not exceeding 30mm in diameter, dressed and tied with raffia
17. 3 garlic bulbs; dried, cleaned and the necks trimmed to 25mm
18. 3 carrots; any stump rooted variety, tops trimmed to 75mm
19. 5 white potatoes
20. 6 pea pods of any variety, shown on a plate
21. 3 globe beetroot, trimmed
22. 3 courgettes not exceeding 20cm in length
23. A pair of cucumbers, ridged
24. A pair of cucumbers, indoor
25. 6 runner bean pods
26. 6 dwarf bean pods
27. A truss of cherry tomatoes
28. 5 standard tomatoes on a plate; leave stalks on
29. A basket of mixed vegetables

### Novelty Vegetables

30. The heaviest marrow
31. The longest runner bean
32. The longest carrot; as grown, with foliage intact
33. The heaviest tomato; leave stalk on
34. The most bizarrely shaped vegetable

### Home Produce

**For Home Produce classes all ingredients MUST be listed either on the jar or on a separate piece of paper (with the exception of classes 45 and 46).**

35. Jar of jam of any fruit
36. Jar of marmalade of any flavour
37. Jar of lemon curd
38. Jar of jelly, made from any fruit
39. Jar of chutney of any flavour
40. A sourdough loaf of bread – hand made
41. A 2lb loaf of white bread – hand made
42. 3 cheese scones
43. A savoury flan, approx. 20cm in diameter\*
44. 4 cupcakes decorated with icing of any sort
45. Gentlemen's Challenge; eight sausage rolls (see recipe on page 5)
46. Technical Challenge: a 'Royal' Lemon Thyme Cake (see recipe on page 5)
47. A latticed fruit tart, made from any fruit

*\* Recipe inspiration: Why not try the Coronation Quiche recipe (which can be found at [www.royal.uk/the-coronation-quiche](http://www.royal.uk/the-coronation-quiche))*

### Children's Classes

**For all children's classes, the exhibitor's age MUST be clearly stated on all exhibits, if necessary on a separate piece of paper placed next to the exhibit.**

#### Ages 3 to 4

48. A drawing or painting of flowers (max. size A4)

#### Ages 5 to 9

49. A flower arrangement in a jam-jar
50. A face on a plate using flowers, fruit and/or vegetables
51. Five decorated biscuits or cookies

#### Ages 10 to 14

52. Handwriting challenge: A short poem of your choice, copied out and illustrated on a sheet of paper (max. size A4)
53. A flower arrangement in a vase
54. Six chocolate brownies

## Class 55 - Special Award

Open to all children aged from 5 to 14

55. A poster for next year's show; maximum A4 size, in any medium. Special prize of £15 for the winner.  
**Note – to qualify for this class, all competitors MUST have entered AT LEAST one additional class (from 49 to 54 inclusive).**

## Photographic Classes – Sponsored by The Clouds Partnership

- Entries are limited to two photographs per person per class.
- First prize rosettes will be awarded to the winners of each class.
- All photographs must have been taken by the exhibitors themselves.
- Entries must be unmounted and no larger than 5"x7" or 13cm x 18cm.
- The photographer's name and contact details must be clearly written on the back of the photograph. Failure to do so may result in the image being displayed in the wrong class.
- The photograph that is judged as the best overall by public vote from all the classes (62 to 65) will be awarded the Hunter Cup.

## Children under 15

56. The Natural World

## Adults

57. Trees  
58. A celebration  
59. A Landscape or Seascape  
60. Animals

**NOTE** – If you are unable to print a photo from your smartphone or tablet, please email your image to Martin Smith on [martinsmith2009@live.co.uk](mailto:martinsmith2009@live.co.uk) and he will print off your image/s for you and ensure they are displayed at the show.

All digital entries must reach Martin by Monday 7<sup>th</sup> August and should be clearly marked with your name and the category/ies you are entering. Failure to do so may result in your photograph/s being displayed in the wrong class/es.

# RECIPES

## Gentlemen's Challenge: Sausage Rolls

*This year our talented gentlemen bakers are challenged to produce a plate of 8 savoury sausage rolls.*

### Ingredients

1 tablespoon sunflower oil	4 rashers streaky bacon, finely chopped
1 small onion, finely chopped	1 x 320g sheet ready rolled puff pastry
6 good quality pork sausages, skins removed	1 egg, beaten
1 tablespoon English mustard	1 tablespoon sesame seeds

### Method

Preheat the oven to Gas 6, 200C or fan 180C. Heat the oil in a frying pan set over a medium heat and gently cook the onion for 8 to 10 minutes until softened. Transfer to a large bowl and leave to cool. Add the sausage meat, mustard and bacon to the bowl with the onions and mix together. Preheat the oven to Gas 6, 200C or fan 180C.

Unroll the pastry and cut in half lengthways to make two long strips. Halve the sausage mix and lay each half along the long edge of one of the pastry strips in a thin sausage shape. Tightly roll up the meat in the pastry, finishing with the join underneath. Press lightly to seal the join. With a pastry brush, brush all over with the egg and sprinkle with the sesame seeds. Cut each roll into four and space them out on a baking sheet. Bake in the oven for 30 to 35 minutes until golden, crispy and cooked through.

## Technical Challenge: 'Royal' Lemon Thyme Cake

*Former Royal chef Carolyn Robb created this recipe at Highgrove for the then Prince Charles and it remains among His Majesty's favourites. For this recipe you'll need a 24cm bundt tin or ring-shaped cake tin.*

### For the cake:

1 extra-large egg  
240ml plain Greek yoghurt  
180ml extra-virgin olive oil  
250g golden caster sugar  
2 tbsp finely grated lemon zest  
1 tsp vanilla extract  
260g plain flour  
40g cornflour  
3 tsp baking powder

### For the lemon syrup:

125g granulated sugar  
60ml freshly squeezed lemon juice  
5 sprigs thyme

### For the decoration:

250g fresh strawberries, raspberries, blueberries, cherries, or any fruit of your choice  
6 sprigs thyme, leaves picked  
Icing sugar, for dusting

### For the cake:

Preheat oven to 325F, 160C and generously grease the tin with a little vegetable oil, ensuring that you reach every corner. In a large bowl, whisk egg, yoghurt and olive oil to combine. Slowly sprinkle in the caster sugar and whisk to combine. Add lemon zest and vanilla, then sift flour and baking powder into the bowl. Whisk just to combine. Tip the batter into the prepared bundt tin or ring-shaped cake tin, and bake in centre of oven until golden and a tester inserted into the centre of the cake comes out clean – 50 to 55 minutes.

### For the lemon syrup and assembly:

In a small saucepan over medium heat bring granulated sugar, lemon juice and thyme to a simmer, whisking to dissolve sugar. Remove from the heat and allow to infuse for 10 minutes. Meanwhile run a knife around the edge of the cake and turn out onto a wire rack set on a baking sheet. When completely cold, glaze the cake with the lemon syrup. Place on a plate, fill the centre with the fruit and dust with icing sugar. Finally, sprinkle with thyme leaves.



## GENERAL RULES for the SHOW

1. All classes are open to everyone resident in East Knoyle and the children and grandchildren of residents (irrespective of where they live). Individuals may enter as many classes as they wish, but may only have **one entry** per class.
2. The cost of entry is £2 for up to 10 classes. A further 10 (or fewer) class entries will be charged an additional £2. Children's entries are free. Payment can be made online on submission of the completed entry form (see paragraph 3 below).
3. **Entries should be made online whenever possible** or – in an emergency - by using the form downloaded from the website ([www.ekfavs.co.uk](http://www.ekfavs.co.uk)) or by obtaining a form at the Village Hall on Friday 11<sup>th</sup> August between 16:00 and 19:00.
  - (a) Online entry forms can be found on the website from 1<sup>st</sup> August at [www.ekfavs.co.uk](http://www.ekfavs.co.uk). Exhibitors should complete these forms online, listing all classes entered, and follow instructions on how to submit their completed forms along with payment.
  - (b) Completed entries **MUST** be sent via the website by midnight on Thursday 10<sup>th</sup> August. **No online entries can be accepted after this time.**
  - (c) Late entries will be accepted on Friday 11<sup>th</sup> August between 16:00 and 19:00 only if brought in person to the Village Hall, along with the relevant entry fee. Paper entry forms will be available on Friday for last minute entries, and for those unable to use the online forms.
  - (d) Exhibits should be taken to the Village Hall, either between 16:00 and 19:00 on the evening before the show (Friday), or between 08:30 and 10:30 on the morning of the show (Saturday).
4. Exhibitors will be given an **exhibitor card** for each of their entries. This will show the exhibitor number and class number. This card should be placed adjacent to the entry as directed by a steward. No name or owner identification marks should be visible. The steward will record prizes awarded by the judge.
5. Unless the show schedule specifically states otherwise, any plant, flower, vegetable, or any other product exhibited in the competition must be the property of the person in whose name it is entered. It must have been grown or made by the exhibitor, been in their possession, or cared for by him/her for at least two months (and in the case of pot plants, three months) prior to the date of the show.
6. In the flower arrangement classes (8 and 13), purchased materials may be used.
7. All exhibits will be regarded as having been donated to the organising committee for sale, except in the Pot Plant and Cactus classes, thus allowing the exhibits to be sold at the end of the show.
8. **Exhibitors who wish to reclaim their exhibits should place a RED DOT (available from the stewards) on the front of their exhibit cards.** The disposal of unsold exhibits will be at the discretion of the committee.
9. An exhibit may be cut or opened by the judges for inspection and/or tasted. Any competitor who refuses to permit this will be automatically disqualified.
10. As explained in Paragraph 1, in the flower and vegetable classes, an exhibitor may only make one entry per class. In other words two or more persons may not compete separately in the same class with produce from the same garden or allotment. For this purpose the term 'Exhibitor' includes all **adult** members of the family unit living at the same address. If members of a household wish to share the credit and prizes, then the exhibits should be entered in joint names.
  - (a) Except in the vegetable classes, children may enter the same classes as their parents with their own exhibits if they have made them themselves, e.g. jams, cakes, flower arrangements, etc.
11. In the children's classes, the work **must be solely the effort of the exhibitor. No assistance should be given in constructing or assembling the exhibit.**
12. Exhibitors should provide their own containers. All cakes should be placed on a disposable plate or cake board. The organisers cannot be held responsible for loss of plates or vases – it is the responsibility of the exhibitor to ensure that their utensils and containers are collected.
13. Exhibitors must comply with the show stewards' directions, who shall determine the placing of all exhibits. **Entries that do not conform to the rules will be disqualified, therefore please read them carefully.**
14. Judging will begin at 11:00 and while in progress only accredited show officials will be allowed to remain in the hall.
15. The judges' decisions are final. Judges finding themselves in doubt about any matter shall be at liberty to consult with the show's Chairman who will be the sole arbiter in matters pertaining to the application of the rules for the show. If there is a dispute over entries that cannot be resolved before judging commences, then the show Chairman has the right to annul the class. The exhibits will remain on the show bench but will not be judged.
16. The cups, trophies and prizes will be awarded on the following basis:  
1<sup>st</sup> in class – 4 points; 2<sup>nd</sup> in class – 3 points; 3<sup>rd</sup> in class – 2 points  
In any class where there are less than three entries, prizes will be awarded at the discretion of the judge.
17. All cups and trophies are the property of the *East Knoyle Flower and Vegetable Show*. The winner may retain the cup or trophy for one year but it should be returned to the show Chairman in good clean condition when asked for.
18. Reasonable care will be taken of all exhibits, but the show committee cannot be held responsible for any loss or damage.

And finally... The organisers have planned the show using guidelines set out in the "Horticultural Show Handbook", the official RHS guide to organising, judging and competing in a show. That is the source of the above rules. They are certainly not all-inclusive, but aim to form the basis of a fun day.

# EAST KNOYLE FLOWER and VEGETABLE SHOW 2023

## Online Entry

It really couldn't be simpler to enter the Show online, using the friendly [www.ekfavs.co.uk](http://www.ekfavs.co.uk) website. Just follow the simple steps below and *voila!* your class entries will all be logged, paid-for and Exhibitor Cards prepared automatically.

### Step 1

Log onto our dedicated website:

[www.ekfavs.co.uk](http://www.ekfavs.co.uk)

### Step 2

Create a Household Account (Those of you who did this in 2021 and 2022 will know how easy it is!)



### Step 3

Verify your Account (follow the simple instructions online to do this):

2 4 6 8 0 1 

### Step 4

Add household members:



### Step 5

Select the Classes you would like to enter:



### Step 6

Pay for your entries:



### Step 7

Collect your Exhibitor Cards from the Village Hall on Friday 11<sup>th</sup> or Saturday 12<sup>th</sup> August!

*For those who do not have a computer or are not online, the regular paper entry forms will be available at the Village Hall on Friday 11<sup>th</sup> and Saturday 12<sup>th</sup> August to be completed on the spot and handed to the stewards, who will then issue the relevant Exhibitor Card/s.*



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