

Illustration by Olivia Godfrey

# East Knoyle Flower & Vegetable Show

**SATURDAY**  
*3rd August*  
**2.00 pm**

**VILLAGE HALL**

This year our show celebrates “Woodlands”. We are fortunate enough to live in a place where trees and woods are easily accessible and help us to enjoy and feel the natural world. They absorb carbon dioxide and in return give us oxygen. They provide shelter for many living creatures and they are a haven of peace and tranquillity. But they need to be looked after. To mention just one of our native trees, there are at least 3,400 ancient oaks in England, more than in the rest of continental Europe put together. Each tree, over 400 years old, supports more than 2000 other species from birds to fungi.

Last year we celebrated the Coronation of our King. He was a lone voice for better stewardship and understanding of our natural environment, long before the true impact of human activity on our planet became obvious to us all. So we hope that, as you take part in the show and create, arrange, bake or grow, something related to our precious woodlands, you think of their importance and how much we enjoy them and rely on them.

*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
Maxine Smallbone (Secretary)	830843
Jo Cumberlege	830375
Val Morsman	830030

Bill Willmott (Chairman)	830009
Tom Kenyon (Treasurer)	830246
Helen Lever	830473
Venetia Wright	830882

## SCHEDULE of EVENTS

### Thursday 1<sup>st</sup> August – Midnight

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

### Friday 2<sup>nd</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 3<sup>rd</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 an eggcup
9. 3 hydrangea flower stems in a vase
10. 3 gladioli in a vase
11. Sunflowers; 3 blooms
12. A pot plant (includes cacti and succulents) 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 "A Woodland Wonderland", 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; A Coffee Walnut Cake (see recipe on page 5)
46. Technical Challenge: a Black Forest Gateau (see recipe on page 5)
47. A latticed fruit tart, made from any fruit

### 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 a tree (max. size A4)

#### Ages 5 to 9

49. A flower arrangement in a jam-jar
50. A woodland spirit face on a plate using leaves, twigs, moss, etc.
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 decorated cupcakes



## 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

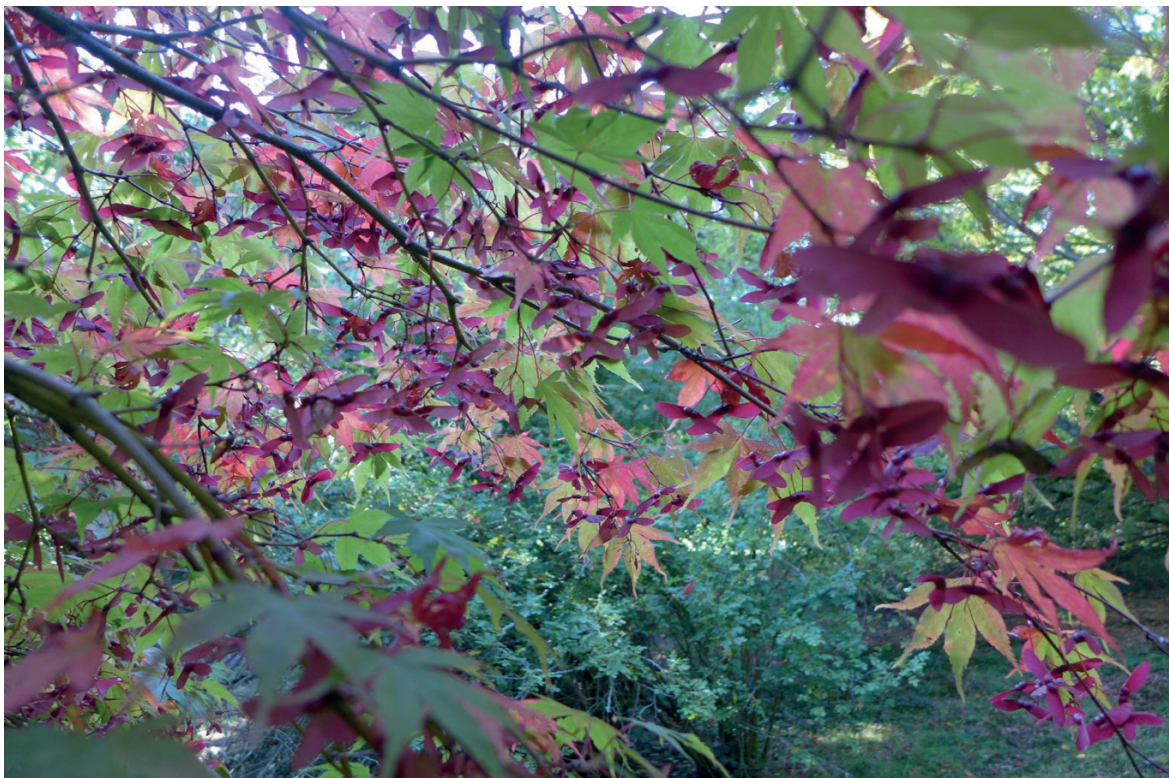
- Entries are limited to two photographs per person per class.
- First prize rosettes will be awarded to the winners of each class.
- All photographs must have been taken by the exhibitors themselves.
- Photographs must be unmounted and no larger than 5"x7" or 13cm x 18cm.
- The class number, photographer's 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 (56 to 60) will be awarded the Hunter Cup.

## Children under 15

56. Woodlands

## Adults

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



# RECIPES

## Gentlemen's Challenge: Coffee Walnut Cake

*This year our talented gentlemen bakers are challenged to produce a coffee walnut cake.*

### Ingredients

#### **For the cake:**

3 large free-range eggs, beaten  
200g self-raising flour  
200g butter  
200g caster sugar  
1tbsp instant coffee, dissolved in 1 tbsp boiling water  
50g walnut pieces

#### **For the coffee icing:**

125g butter, room temperature  
250g icing sugar, sifted  
1tbsp instant coffee, dissolved in 1 tbsp boiling water

#### **To decorate:**

12 walnut halves

### **Method**

Preheat the oven to Gas 6, 200C or fan 180C. Lightly grease and line base of two 17.5cm/7in sandwich tins. Whisk eggs and sugar together till light and fluffy and pale yellow. Add the eggs and whisk thoroughly with butter and sugar till creamy. Add the cold coffee flavouring and whisk to amalgamate. Sift the flour and gently fold into mixture, in two or three parts. Stir in the walnut pieces and divide batter into the two cake tins. Level the top and bake for 25 minutes. A skewer inserted into the centre of the cakes will come out clean when they are done. Run a knife round the edges of the tins and gently tip out the cakes onto a cooling rack. Peel off the greaseproof paper and leave cakes to cool. Meanwhile make the icing. Cream the butter with the icing sugar and when stiff but still spreadable, stir in the cold coffee flavouring. When the cakes are completely cold, cover one half with approx. one third of the icing. Sandwich cakes together and use the rest of the icing to cover the top and sides. To finish, place the 12 walnut halves round the top of the cake.

## Technical Challenge: Black Forest Gateau

### **Ingredients:**

6 eggs	100g morello cherry jam
250g caster sugar	425g tin pitted black cherries, drained
100g plain flour	500ml double cream
60g cocoa powder	2tbsp icing sugar
150g butter, melted and cooled, plus extra for greasing	100g dark chocolate, to decorate

Preheat oven to 180C/160C Fan/Gas 4. Grease and line the base of three 20cm/8in sandwich tins with baking paper. Whisk together the eggs and sugar with an electric hand whisk until very light and fluffy. The mixture should leave a visible trail when you lift the whisk (ribbon stage). In a separate bowl, sift the flour and cocoa powder together before gently folding it into the egg mixture. Slowly pour in the cooled melted butter down the inside of the bowl and carefully fold it in. Divide the mixture equally between the three tins and bake for 20–25 minutes, until springy to the touch. Set aside to cool for 5 minutes, then turn out onto a wire rack, peeling off the baking paper, and allow to cool completely. Heat the jam in a small saucepan to melt. Reserve eight of the tinned cherries for the top of the cake, then mix the remainder into the jam. Set aside to cool completely. Whisk the cream and icing sugar together until soft peaks form. Set aside in the fridge until you are ready to assemble. When the cake is completely cool, place the whipped cream in a piping bag with a star nozzle and pipe a small amount of cream onto the first layer of sponge and spread evenly. Then pipe a ring around the edge and fill the middle with half the cherry mixture. Place the second layer of sponge on top and repeat the process. Pipe eight swirls of cream on top of the cake, topping each with a reserved cherry. Use a vegetable peeler to shave the dark chocolate into curls over the top (alternatively, grate the chocolate and sprinkle over).

## 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 2<sup>nd</sup> August between 16:00 and 19:00.
  - (a) Online entry forms can be found on the website 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 1<sup>st</sup> August. **No online entries can be accepted after this time.**
  - (c) Late entries will be accepted on Friday 2<sup>nd</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 class, 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 2024

## 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, 2022 and 2023 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 2<sup>nd</sup> or Saturday 3<sup>rd</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 2<sup>nd</sup> and Saturday 3<sup>rd</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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