

South Cerney Flower Show Committee
presents the

105th South Cerney Show 2022



South Cerney Village Hall, by Jenny Williams

Saturday 6th August, 2pm to 5pm
Sunday 7th August, 11.30am to 4.30pm

South Cerney Village Hall, School Lane, GL7 5TU

Adult Admission £1
Refreshments Available

SHOW SCHEDULE

South Cerney Flower Show

Registered Charity No. 261150

President: Mike Stuart

Chairman:	Dave Herrington
Treasurer:	Peter Redfern
Minute Secretary:	Carol Penny
Entry Secretary:	Gill Scott
Show Secretaries:	Cathy Blackaller ☎ 07812 462381 💻 cathy.blackaller@yahoo.com Julia Nicholas ☎ 07773 055127 💻 julianicholas1@googlemail.com

Honorary Members

Enid Chubb	John Deacon
Phyllis Hope	Chris Laws
Ray Scriven	Anne Stuart
Peter Jay	Jenny Jay

Committee

Roger Beard	Kate Brown
Jane Franklin	Judith Franklin
Rosemary Froggatt	Lesley Homerston
Carol Lambie	Therese Munro-Warwick
Roger Penfold	Jane Williams
Eleanor Wroath	

Friends of the Show

Lynne Curtis-King	Charlie & Selena Kingsbury
David Lewis	Derek & Sue Poulton
Arty Choke	Hilary Thornton

Proceeds from the show will be distributed at the AGM to local good causes.

Schedule of Classes

Section 1	Vegetables	p.4
Section 2	Flowers	p.5
Section 3	Cookery.....	p.6
Section 4	Hobbies and Handicraft	p.7
Section 5	Photography	p.7
Section 6	Children's Classes	p.8

Entry Forms

Please take your completed entry form to:

Gill Scott

“Rivendell”, Meadow Way, South Cerney, GL7 6HY

01285 860414

before 5pm, Wednesday 3rd August 2022

[Rivendell is the third building on the left on entry to Meadow Way from Clarks Hay]

Late entries will be accepted at the Committee's discretion and will be charged £1

Entry Fees

This year there will be **no entry fees**

Prize Money

This year there will only be cash prizes for the children's classes

1st	2nd	3rd
£3	£2	£1

Section 1 - Vegetables

VEGETABLE CLASSES

1. **Collection of 4 Vegetables**, 4 distinct kinds, numbers as below where applicable, garnishing allowed (maximum space - 45cm x 90cm deep)
2. **Collection of 4 Salad Vegetables** (maximum space - 45cm x 60cm deep)
3. **Coloured Potatoes**, 6 of one variety
4. **White Potatoes**, 6 of one variety
5. **Carrots**, 4 (without tops)
6. **Onions** (not red), 3 large, without tops, from sets or seeds (bulb to exceed 225g)
7. **Onions** (not red), 5 (no bulb to exceed 225g)
8. **Red Onions**, 5 (no bulb to exceed 225g)
9. **Garlic**, 3 bulbs
10. **Runner Beans**, 6 pods (with stalks)
11. **Dwarf Beans**, 6 pods (with stalks)
12. **Peas**, 4 pods (with stalks)
13. **Cucumbers**, 2
14. **Beetroot** (globe, red), 3 (leaf stalks trimmed to 7.5cm)
15. **Courgettes**, 3 (between 10cm and 15cm in length)
16. **Lettuce**, 2 of any one variety
17. **Shallots**, 6 on a white paper plate of dry sand
18. **Tomatoes**, 6 (with calyx), on a white paper plate
19. **Cherry Tomatoes**, 8 on a white paper plate
20. **Cherry Tomatoes**, a single stem
21. **Any Other Vegetable** (including speciality potatoes)

FRUIT CLASSES

22. **Dish of Soft Fruit**, one variety
(do not remove stalks)
23. **Any Other Fruit**, 3 of one variety
(do not remove stalks)

NOVELTY CLASSES

24. **Longest Runner Bean** tip to tip
25. **A Distorted Vegetable**

PRODUCE CLASS

26. **Basket of Produce**
grown in a garden or allotment
(maximum size 50cm x 30cm)

GREEN CLASS

27. **Homemade Compost**
One litre container
(approximately)

Section 2 — Flowers

NO CONCRETE OR STONE POTS please— use clay (terracotta)/plastic pots.

Please supply a saucer for each pot exhibit and please try to comply with Rule 13.

28. **Collection of Cut Flowers**, 3 kinds, 1 vase of each, space 45cm tiered
29. **Fuchsia** in a pot, pot not to exceed 25cm
30. **Geranium or Pelargonium** in pot, pot not to exceed 25cm
31. **Annuals**, 1 vase mixed
32. **Zinnias**, 1 vase, 3 blooms
33. **Sweet Peas**, 1 vase, 9 stems
34. **Bowl of Sweet Peas**, bowl not to exceed 15cm
35. **French Marigolds**, 6 blooms
36. **H.T. Rose**, 1 specimen bloom
37. **Roses**, 5 stems of clustered flowers
38. **Cosmos**, 6 blooms
39. **Dahlia**, 1 specimen bloom
40. **Dahlias**, 1 vase, 3 blooms, any variety
41. **Sunflower**, largest diameter head
42. **Antirrhinums**, 1 vase, 4 stems
43. **Any Other Flowers** of 1 variety not in schedule
44. **Floating Flower Heads** in a dish or bowl not to exceed 25cm diameter
45. **Flowering Plant** in a pot, pot not to exceed 25cm
46. **Foliage Plant** in a pot, pot not to exceed 25cm
47. One **Cactus or Succulent** in a pot, pot not to exceed 25cm
48. **Orchid** in a pot, pot not to exceed 25cm
49. 3 stems from one **Flowering Shrub**
50. **Floral Exhibit in a Tea Cup**
51. **Collection of Mixed Culinary Herbs** in a small vase
52. **Vase of Mixed Flowers**

Section 3 — Cookery

Please present all cookery exhibits on white paper plates, covered with cling film.

Please write the name of the preserve on a white, dated label.

For classes indicated by *, please use the recipes provided on pages 12 and 13.

53. **Granary Loaf** (handmade or bread machine)
54. **Cheese Scones** *, 6
55. **Family Fruit Cake** *
56. **Chocolate Brownies**, 4
57. **Victoria Sandwich** *
58. **Lemon Drizzle Cake** *
59. A round of **Shortbread**
60. **Strawberry Jam**, 1 pot
61. **Raspberry Jam**, 1 pot
62. **Gooseberry Jam**, 1 pot
63. **Blackcurrant Jam**, 1 pot
64. Any variety of **Fruit-based Jelly**, 1 pot
65. **Marmalade** made from Seville Oranges, 1 pot
66. **Lemon Curd**, 1 small pot
67. **Chutney**, 1 pot
68. **Pickled Onions**, 1 jar

*Exhibits must be brought to the Village Hall
on Friday between 7pm and 9pm, or
on Saturday between 8am and 9.50am.*

***Please do not forget paper plates and cling film.
Please collect your entries from 4.30pm on Sunday.***

Section 4 — Hobbies and Handicrafts

All exhibits must have been completed since March 2020.

More than one entry per person will be accepted in classes 69–75.

Class 75* may be subdivided for further awards depending on entries and at the judge's discretion.

In the case of an exhibitor entering multiple entries in one class, only the best placed will count towards the scoring for the awarding of trophies.

69. **Handknitted Article**

70. **Embroidered Article** including canvas work

71. **Quilted Item**

72. **Hand-stitched or Machined Item**

73. **Handmade Greeting Card**

74. **Handicraft Mainly in Wood**

75. **Any Other Handicraft ***

Section 5 - Photography

Only one entry per class.

Photographs not exceeding 7" x 5" (18cm x 13cm)

Photographs should not be mounted.

Photographs that have won prizes in previous South Cerney Shows must not be presented again.

76. **Water**

77. **Wildlife**

78. **A Street Scene**

79. **The Sky at Night**

80. **A Place of Worship** (black & white)

Section 6 — Children’s Classes

Please make sure that **children’s ages only** are clearly visible on the **front of all entries** with names on the back.

Age as on 31st August 2022.

81. South Cerney Brownies

7 years of age and under

82. Lego Model

83. Drawing of your Favourite Animal or your Pet

16 years of age and under

84. Garden on a Plate

85. Model Made from Recycled Materials or Lego

86. Decorated Homemade Biscuit or Cupcake

87. Photo - “On Holiday”

88. Any Other handicraft

89. Handwriting - please write the following poem in your best handwriting

Little Things (by Julia Abigail Fletcher Carney)

Little drops of water,

Little grains of sand,

Make the mighty ocean

And the pleasant land.

Thus the little minutes,

Humble though they be,

Make the mighty ages

Of Eternity.

90. Hand-drawn and coloured picture of “My Favourite Fictional Character”

A date for your diary:

**The 106th South Cerney Show
will be held on 5th and 6th August 2023.**

SOUTH CERNEY SHOW ENTRY FORM

Tear out this page and return to Gill Scott **before 5pm, Wednesday 3rd August** – see page 3 for details.

Name Of Exhibitor (in capitals please)	Please circle each class you intend to enter (one entry per class)
SURNAME:	Section 1: VEGETABLES & FRUIT 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 26 27
FIRST NAME:	Section 2: FLOWERS 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52
ADDRESS:	
TEL.:	Section 3: COOKERY 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68
EMAIL:	Section 4: HOBBIES & HANDICRAFTS 69 70 71 72 73 74 75
NUMBER OF ENTRIES:	Section 5: PHOTOGRAPHY 76 77 78 79 80
	Section 6: CHILDREN'S CLASSES 82 83 84 85 86 87 88 89 90

GDPR

Personal details will only be held for the purposes of assessing and completing the awards. The names of the winners will be retained for reference by the Show Committee.



TWIGS (Therapeutic Work In Gardening Swindon) is a charity, set in 2 acres of beautiful community gardens in Cheney Manor, Swindon, which supports people experiencing mental health issues to regain confidence, self-esteem and to learn new things.

Service users, supported by members of staff and individual volunteers, participate in seasonal horticultural and craft activities as part of their journey of recovery.



TWIGS was established in 1997 and is affiliated to **THRIVE**, the National Society for Horticultural Therapy.

Our funding comes from Swindon Borough Council, local sponsorship and from local fundraising – such as supporting Eleanor Wroath’s plant sales in South Cerney!

Thank you so much for your support and interest in making a difference to people’s lives – and do come and visit us.

We can be found adjacent to the Manor Garden site in Cheney Manor (SN2 2QJ).



The gardens are open to the public 3 days a week on Mondays, Wednesdays and Fridays.

We have a vast arrange of well-priced, home grown and unusual plants on sale and you can pop next door to our sister project, the **Olive Tree Café** for a cuppa afterwards.

To find out more about our work visit www.twigscommunitygardens.org.uk

 @friendsof.twigs  @twigscommunity

Awards

Trophies to be held for one year

- THE MORSE CUP**Class 1 — collection of vegetables.
- THE GASSOR CUP**Class 2 — collection of salad vegetables.
- THE BILL GRIFFITHS CUP**Most points in classes 1–23.
- THE DIGGER UPPERS BOOT**Class 26 — basket of produce.
- BRISTOL HYDROPLANE RACING CUP I**Class 28 — collection of cut flowers.
- THE DEN STEPHENS CUP**.....Most points in classes 28–52.
- THE HILDA STEPHENS MEDAL**.....Class 33 — 9 stems of sweet peas.
- THE HERBERT STARK CUP**.....Class 52 — vase of mixed flowers.
- BRISTOL HYDROPLANE RACING CUP 2** Most points in classes 53–59.
- MARGARET RAGSDALE CUP**Most points in classes 60–68.
- HANDICRAFT CUP**.....Most points in Section 4.
- THE BARBARA FLETCHER MEMORIAL MEDAL**.....Best exhibit of handicraft.
- THE BRADSTONE SALVER**Most points in Section 5.
- THE HANDWRITING CUP**.....1st place in class 89.

Worshipful Company of Gardeners

- DIPLOMA IN HORTICULTURE**Section 1, excluding Classes 1 and 2.
- DIPLOMA IN HORTICULTURE**Section 2, excluding Class 28.

*Exhibits must be brought to the Village Hall
on Friday between 7pm and 9pm, or
on Saturday between 8am and 9.50am.
Please collect your entries from 4.30pm on Sunday.*

Recipes for Cookery Classes

(N.B. Fan ovens require a lower temperature for all recipes.)

Cheese Scones

50g butter	75g grated cheddar cheese
200g self-raising flour	about 150ml milk
½ teaspoon of salt	pepper to taste
1 egg, beaten	

Rub the butter into the flour in a bowl until the mixture resembles fine breadcrumbs.

Stir in the cheese and seasoning.

Mix to a soft dough with milk.

Knead lightly until smooth.

Roll out the dough on a lightly floured surface to about 2cm thickness. Stamp out shapes using a plain 6.5cm cutter.

Brush tops with beaten egg and bake in a preheated oven at 230°C / 450°F / gas mark 8 for 10 to 12 minutes. Cool on a wire rack.

Family Fruit Cake

200g self-raising flour	1 teaspoon grated orange or lemon rind
75g brown sugar	1 egg, beaten
100g margarine or butter	150ml milk
150–200g dried fruit — cherries (optional)	¼ level teaspoon salt

Sieve flour and salt into a mixing bowl. Rub in butter until mixture resembles fine breadcrumbs.

Stir in sugar, fruit and grated rind. Beat egg and milk together.

Make a hole in the centre of the dry ingredients and pour in the egg and milk.

Mix to form a smooth dropping consistency using additional milk if necessary.

Spoon into a lined greased round cake tin 15–18cm diameter. Bake at 180°C / 350°F / gas mark 4 for about 1½ hours.

The cake is cooked when it feels firm when lightly pressed in the centre.

Lemon Drizzle Cake

100g butter, softened	4 tablespoons milk
150g self-raising flour, sieved	2 eggs, beaten
150g caster sugar	finely grated rind of large lemon
syrup: juice of large lemon mixed with 3 tablespoons of icing sugar	

Preheat the oven to 180°C / 350°F / gas mark 4.

Grease and line a 1kg (2lb) loaf tin.

Beat the butter and sugar together until light and fluffy.

Add the eggs and milk a little at a time, with a little of the flour if needed to prevent curdling.

Stir in the lemon rind and carefully fold in the remaining flour.

Transfer the mixture to the prepared tin.

Bake for approximately 1 hour until cooked (cover the top after 40 minutes if the cake gets too dark).

Leaving the cake in the tin, prick it all over with a skewer, and while it is still warm spoon over the syrup. Cool completely before turning out.

Victoria Sandwich

150g self-raising flour	3 medium eggs, beaten
150g caster sugar	pinch of salt
150g butter or block margarine	raspberry jam

Preheat the oven to 180°C / 350°F / gas mark 4.

Bring ingredients to room temperature.

Prepare, with grease and flour, two 18–20cm diameter tins.

Beat fat and sugar together until light and fluffy.

Add the beaten eggs, a little at a time, with a little of the flour to prevent curdling.

Fold in the rest of the flour and salt until well mixed.

Put equal amounts of the mixture into the two tins and level the surface.

Bake in the centre of the oven for approximately 25 to 30 minutes, until firm to the touch and beginning to shrink away from the sides of the tins.

Turn out and cool on a wire rack. When cool, sandwich together with raspberry jam.

Judge's note – do not sprinkle with caster sugar.

Hints for Exhibitors

Please read the schedule carefully!

Root vegetables — wash and clean with a soft cloth. Leave on about 7.5cm of leaf stalk.

Collections — should be displayed on a tray or board covered with black material.

Beans — pods should be even, free from blemish and uniform in colour and length. Cut stalks with scissors and leave on a portion of the stalk. Try wrapping in damp cloth overnight to keep straight and fresh.

Onions — extremely loose outer skin should be removed but not peeled. Cut off tops between 4cm and 5cm from bulb then fold over and bind with uncoloured raffia. Stage on ring (e.g. cardboard or drainpipe) so they stand straight.

Shallots — stage as onions but on white paper plate of dried sand.

Tomatoes — keep stalks on having harvested and cut with scissors, display on white paper plate.

Fruit — pick with stalk intact, having cut from plant with scissors.

Flowers — remove any damaged, broken or discoloured leaves or flowers. Arrange blooms so flowers can be seen from front.

Woody stems — cut stems on slant and soak for a few hours before the show.

Dahlias — check back of bloom and remove dead petals.

Pot plants — ensure pots are clean and supports unobtrusive. Remove diseased or damaged leaves. Remove dead flowers.

Preserves — jars should be full with airtight seal, labelled with contents and date.

Jam — fill to within 3mm of top, with fruit evenly distributed, with no mould, scum or sugar crystals.

Lemon curd — make sure it is cooked. Top with a waxed circle and cellophane.

*Exhibits must be brought to the Village Hall
on Friday between 7pm and 9pm, or
on Saturday between 8am and 9.50am.
Please collect your entries from 4.30pm on Sunday.*

Rules of the Show

1. All exhibits must be at the Village Hall by 9.50am on Saturday 6th August and remain there until 4.30pm on Sunday 7th August. The Village Hall will be open for staging your exhibit(s) from 7pm until 9pm on Friday 5th August and from 8am until 9.50am on Saturday 6th August.
2. No competitor to enter more than one exhibit in each class, other than section 4. The judge shall have power to withhold any prize/s if exhibits are deemed not worthy.
3. **The Village Hall will be cleared at 10am on Saturday** for judging to commence.
4. All plants must be the *bona fide* property of the exhibitor and must have been in their possession for at least 8 weeks. The cut flowers, vegetables and fruit must have been grown by the exhibitor. The committee reserve the right of inspecting, prior to the show, all exhibits entered for competition.
5. The Challenge Cups, diplomas and certificates will be presented in the Village Hall at 4.30pm on Sunday 7th August. The cups must be returned by July 2023. Following the presentations, all exhibits must be removed by the owners after the Show Secretary has announced permission to proceed. Exhibitors are invited to donate produce in aid of funds.
6. The committee will take care of the exhibits while the show is on, but will not be responsible for any loss or damage that may occur from any cause whatsoever.
7. **THE JUDGE'S DECISION IS FINAL**
8. A bowl is a vessel as wide as or wider than its height. A vase is a vessel which has a height greater than its width.
9. Prize money will be paid out to children in the Village Hall during the Saturday and Sunday of the show. **PRIZE MONEY UNCLAIMED BY THE END OF THE SHOW MAY BE COLLECTED FROM THE TREASURER.**
10. In a section where a points cup or trophy is being contested, should there be a tie in the number of points for a cup then the competitor with the highest number of First places in that section will be awarded the cup or trophy.
11. **No flowers to be arranged in the hall; final adjustments only allowed.**
12. Handicrafts must have been completed since March 2020.
13. Please use the smallest dish or plate possible for individual exhibits.
14. Naming of exhibits is encouraged, but must be on the exhibitor's name side of card.
15. All entries are accepted at the discretion of the committee.
16. RHS points list available on request from the Show Secretary.

With Thanks to the Sponsors of the Show

Braai House Deli 01285 719880

Cerney Motors 01285 869940

Charles Oakey, Podiatrist 07749 209736

Claire Booth Cooks, South Cerney Golf Club 07546 961788

Dreamteam TV 07968 367007

EweMove 01285 702489

Harry Franklin, Agricultural Contractor 07866 870943

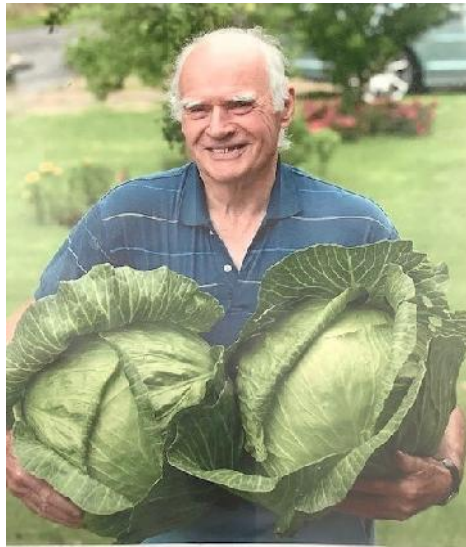
South Cerney Gardening Club

South Cerney Golf Club 01285 861001

South Cerney Trust

Thursday Group

TMS 01793 759184



BEST IN SHOW, 2009

*Chairman John Reynolds with the show recordbreaking cabbages,
weighing 24lbs each, grown by Ray Scriven from Fairford.*

Any relevant guidelines relating to COVID-19 will be adhered to.

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