

# BOX VILLAGE SHOW

*SUNDAY 1<sup>st</sup> SEPTEMBER 2024*



**Run by Box Gardening Club**

*Open to All - especially Children*

**PRODUCE, FLOWERS, BAKING, PHOTOGRAPHY, CRAFTS**

**Doors open for exhibits ~ 9.00 am**

**Judging begins ~ 10.30 am**

**Show open to public ~ 3.00 pm Free Admission**

**Presentation of trophies and prizes ~ 4.00 pm**

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**Show Secretary: Liz Hughes, Findon, Church End, Hampton Green  
Tel 885478**

# Box Village Show

## RULES

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1. Open to all Box Residents, Gardening Club members or members of any Box-based club. Residents' visiting children/grandchildren may also enter.
2. All exhibitors must fill in the enclosed entry form which, together with the entry fee, should be handed in not later than **WEDNESDAY 28th August**.  
The entry fee is 50 pence for each exhibit.

**Late Entry Fee £1 for each exhibit (for entries received from Thursday 29th August to 10.00am Saturday 31st August).**

**Children 14yrs and under no fee.**

3. Exhibits must be grown, nurtured or made by the exhibitor. All containers etc are to be provided by the exhibitor.
4. The hall will be open for staging exhibits on Sunday 1st September from 9.00 to 10.30 am, after which the hall will be **CLOSED PROMPTLY** for judging to commence.
5. Exhibitors may enter one exhibit in any one class. Where there are four or more entries, First, Second and Third places will be awarded; where there are fewer than four entries, the number of awards will be at the discretion of the judges.  
No exhibit may be removed before 4.00pm.
6. The committee has the power to settle any dispute arising for which these rules do not provide, and its decision is final.
7. The committee will not be responsible for any loss of or damage to any exhibit.
8. Children's competition: carrots can be grown in a garden or planter. They must be sown and nurtured by the children.

**ENTRIES TO MARK ROGERS, TWELVETREES, Tel 833588  
or LIZ HUGHES, FINDON, HAMPTON GREEN, Tel 885478**

## AWARDS

The following awards will be presented:

**The Collian Cup** - For the most points in the show overall.

**The Hatton Cup** - For the best exhibit in Section A (Fruits & Veg.)

**The Gardening Club Award** - For the most points in Section A (Fruits & Vegetables).

**The Pownall Cup** - For the most points in Section B (Flower Arranging)

**The Gloucestershire Regiment Tankard** - For the best exhibit in Section B (Flower Arranging - adults).

**Prizes for Children's Entries** - In Section B (Flower Arranging)

**The Crawford Cup** - For the best exhibit in Section C (Flowers and Pot Plants).

**The Ragless Rose Bowl** - For the most points in Section C (Flowers and Pot Plants).

**The Village Hall Cup** - For the most points in Section D (Baking and Preserves)

**Prizes** - For best Preserve and Baking in Section D

**The Searle Cup** - For the most points in Section E (Photography - Adults).

**Prizes** for best Photographs in Section E (Adults and Children)

**Prizes** for best Crafts in Section F (Adults and Children)

**The Rose Medal** - For the best rose exhibited.

**Prize** for the most points in Sections A and C.

**Prizes** for Children's Growing Competition

## SECTION A - FRUITS and VEGETABLES

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1. 4 Onions - not skinned, roots removed, stalks loosely bound with string
2. 3 Beetroot - with trimmed tops
3. 4 Carrots - with trimmed tops
4. 5 Potatoes - one variety
5. 3 Courgettes - up to 20cm/8"
6. 6 French Beans with stalks
7. 6 Runner beans with stalks
8. 4 Tomatoes
9. 6 Cherry tomatoes
10. 4 Green tomatoes
11. Any Squash with stalks
12. 4 Plums, with stalks - one variety
13. 4 Apples - cooking or dessert, one variety
14. 6 Raspberries, with stalks
15. 6 Cultivated Blackberries, with stalks
16. A mis-shapen fruit or vegetable
17. 3 Garlic Bulbs - not skinned, 2 inch stem, roots removed
18. 3 Chillies
19. A dish of mixed fruit or vegetables - (dish not to exceed 30cm/12")
20. Children's Growing Competition, 2 Classes - 3 age groups up to 14 years

**Presentation:** Entries should be of even size, shape, colour and ripeness.

## SECTION B - FLOWER ARRANGING

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21. A Summer Wreath
22. A Floating Arrangement
23. A Three-Colour Arrangement
24. Arrangement of plant material – no flowers
25. CHILDREN ONLY - Arrangement in a mug.

**Judging:** Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

**No Oasis to be used in any arrangement.**

## SECTION C - FLOWERS AND POT PLANTS

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26. Rose - 1 specimen bloom in container, no buds
27. Rose - floribunda or cluster, 1 stem in container, can have buds
28. Sweet Pea, 6 stems, one colour or all different, in container
29. Dahlias, 3 stems, mixed or single variety, in container
30. Hydrangeas - 3 blooms, any variety, in container
31. Vase of dried material/seedheads from your garden
32. Vase of mixed flowers - no separate foliage or berries
33. Container of 4 different stems of foliage - named if known, no fruit, seeds or flowers
34. Collection of 4 different blooms of the same species, in a container, e.g. clematis, fuchsia, penstemon etc
35. Succulent or cactus, one variety, in 25cm/10" max pot
36. Flowering pot plant, 18cm/7" max pot
37. Foliage pot plant - 18cm/7" max. pot
38. Pelargonium/geranium in pot - 25cm/10" max. pot

## SECTION D - BAKING AND PRESERVES

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39. Jam made from any fruit
40. Marmalade
41. Jelly
42. A Jar of Pickles
43. 4 Apricot and Seed Flapjacks - Recipe 1 (supplied)
44. 4 Cheese and Walnut Savouries - Recipe 2 (supplied)
45. Chocolate Sponge (own recipe)
46. 4 Plain Scones (own recipe)
47. Courgette and Lemon Cake - Recipe 3 (supplied)
48. MEN ONLY: Gingerbread Loaf - Recipe 4 (supplied)
49. CHILDREN ONLY: 4 Chocolate Krispie Cakes - Recipe 5 (supplied)

Note: Jars of preserves to be filled to a point not below narrowest part of neck. Label to state variety and date only, placed on side of jar. No trade names to appear on pots or lids; plain lids or cellophane.

**Judging:** Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

### BRING AND BUY SALE

We would be grateful for any contributions of extra produce or imperfect, mis-shapen fruit or vegetables or any preserves or baking.

We can also sell off your show entries after the judging!

**Please bring any contributions along to the Village Hall at 3.00pm. Everything will be sold at a fixed low price of 50p.**

**PLUS - 'Guess The Number' Competition  
ONLY 50p Entry!**

## SECTION E - PHOTOGRAPHY ADULTS AND CHILDREN

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All entries to be sized from 5" x 7" to A4 max on photographic paper. Entries can be mounted on card but should be unframed and suitable for vertical display.

### ADULTS

50. Sunlight
51. Bark of a Tree
52. Moving Water
53. Creature(s) of the Common

### CHILDREN

54. Wildlife in the Garden
55. An Interesting Tree

**Judging:** Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

## SECTION F - CRAFTS ADULTS AND CHILDREN

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### ADULTS

56. A Peg Bag
57. A Lego Model (no kits!)
58. Paint a Terracotta Pot

### CHILDREN

59. A Collage of a Butterfly or Moth
60. Paint a Terracotta Pot
61. Make a Bracelet
62. Painting or Drawing of an Underwater Scene
63. A Lego Vehicle

**Judging:** Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

## RECIPE 1 - APRICOT & SEED FLAPJACKS

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125g Butter	125g Light Muscovado sugar
250g Rolled oats	2 tbsp Golden syrup
50g Dried apricots, chopped	25g Sesame Seeds
25g Sunflower Seeds	

### *Method*

1. Preheat the oven to 180C/160C fan oven/gas 4. Grease and line a 20cm square cake tin.
2. Place the butter, sugar and syrup in a large saucepan and heat gently over a low heat. Stir until the butter has melted and combined with the sugar.
3. Add the oats, seeds and dried apricots and mix well. Tip into the greased and lined tin and press level with the back of a spoon.
4. Bake for 25-30 minutes until golden. Remove from the oven and mark into squares.
5. Allow to cool slightly and remove from the tin.  
Cut into squares before the flapjacks have cooled completely.

## RECIPE 2 - CHEESE & WALNUT SAVOURIES

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75g Butter, sliced	1 tbsp Ready mixed
110g Plain flour	Wholegrain mustard
2 tbsp Walnuts, finely chopped	Milk for brushing
110g Strong cheddar, grated	Sesame seeds for coating

### *Method*

1. Preheat the oven to 180C/160C fan oven/gas 4. Grease a baking sheet, if baking immediately.
2. Rub the butter into the flour until like breadcrumbs. Add the chopped walnuts and cheese. Stir in the mustard and press the dough together. Add a little water if the dough seems too dry.
3. Form into a roll and wrap in clingfilm or foil. This can be stored in the fridge for a day or two and baked when needed, or can be frozen.
4. Before baking, brush the roll with milk and roll in sesame seeds.
5. Slice into rounds 1cm thick and bake on greased baking sheet for about 20 minutes or until golden. Cool on a wire tray.



## RECIPE 3 - COURGETTE & LEMON CAKE

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200g/7ozs Grated courgette	140g/5ozs Castor sugar
110ml/4fl ozs Vegetable oil	1 Egg
200g/7ozs Plain flour	¼tsp Salt
½tsp Bicarbonate of soda	2 tsp Baking powder
1 small tsp Ground cinnamon	2 tsp Lemon zest (approx. 2 lemons)

### *Method*

1. Preheat the oven to 180C/160C fan oven/gas 4. Grease and line a 2lb loaf tin.
2. Beat together the courgette, sugar, egg and oil.
3. In a separate bowl, sift flour, salt, bicarbonate of soda and baking powder and then stir in the cinnamon and lemon zest.
4. Stir the flour mixture into the courgette mixture until completely blended.
5. Pour batter into the prepared loaf tin. Cook for 45 minutes.
6. Leave to cool in tin for 10 minutes before turning out onto a wire tray.

## RECIPE 4 - GINGERBREAD LOAF MEN ONLY

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150g Butter	300g Golden syrup
100g Black treacle	2tsp Ground ginger
1tsp Ground Cinnamon	2 Medium eggs, beaten
1tsp Bicarbonate of soda, dissolved in 2 tbsp of water	
250mls Full fat or semi skimmed milk	
300g Self raising flour	125g Dark brown sugar

### *Method*

1. Preheat the oven to 170C/150C fan oven/gas 3. Grease and line a 2lb loaf tin.
2. Melt the butter, syrup, treacle, sugar and spices in a saucepan. Allow to come to a gentle simmer.
3. Add the milk and give a quick stir, then add the beaten eggs and dissolved bicarb of soda and mix well. (Adding the milk first makes sure the mixture is not too hot for the eggs.)
4. Put the flour into a mixing bowl and pour on the contents of the saucepan. Mix well with a whisk to ensure there are no lumps and the batter is smooth. Run through a sieve if necessary.
5. Pour into the prepared loaf tin and bake for 45/60 minutes.
6. Cool in the loaf tin. The cake will get stickier if left in a cake tin for 12 hours.





*Please cut off this section and fill in both sides*

**ENTRY FORM (side 1)**  
Box Village Show Sunday 1st September 2024

*Please use a separate section for each member of your family. Please state age for children's entry.*

Exhibitor's name .....	Tel. No. ....
Email address .....	
Section A .....	Section B .....
Section C .....	Section D .....
Section E .....	Section F .....

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Exhibitor's name .....	
Section A .....	Section B .....
Section C .....	Section D .....
Section E .....	Section F .....

*Please turn over and fill in other side*

**ENTRIES TO MARK ROGERS, TWELVETREES or LIZ HUGHES, FINDON**

**ENTRY FORM (side 2)**  
**Box Village Show Sunday 1st September 2024**

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*Please use a separate section for each member of your family. Please state age for children's entry.*

Exhibitor's name .....

Section A ..... Section B .....

Section C ..... Section D .....

Section E ..... Section F .....

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Exhibitor's name .....

Section A ..... Section B .....

Section C ..... Section D .....

Section E ..... Section F .....

*Total number of entries ..... @50p per entry = .....*

*NO ENTRY FEE PAYABLE FOR CHILDREN 14 years and under*

*LATE ENTRY FEE: £1.00 per entry from Thursday 29th August to 10.00am on Saturday 31st August*

**ENTRIES TO MARK ROGERS, TWELVETREES or LIZ HUGHES, FINDON**