

SECTION "A" CLASSES 1 to 25 - VEGETABLES AND FRUIT

1. 3 x Potatoes (white or coloured)
2. 5 x French Beans
3. 5 x Pods of Peas
4. 5 x Runner Beans
5. 5 x Broad Beans
6. 3 x Onions – under ½ lb / 227gms in weight
7. 3 x Onions – over ½ lb / 227gms in weight
8. 3 x Beetroot
9. 1 x Courgette
10. 3 x Carrots
11. 2 x Cabbages
12. 1 x Sweetcorn cob
13. 6 x Pickling Shallots (under 1.2" / 30mm in diameter)
14. 6 x Large Shallots (over 1.2" / 30mm in diameter)
15. 1 x Cucumber
16. 3 x Tomatoes
17. Truss of Tomatoes
18. Collection of any 5 Vegetables (one of each of any 5 different kinds in a seed tray not exceeding 18" x 12" / 45.5cms x 30.5cms)
19. Collection of Fresh Herbs
20. Longest Runner Bean
21. Heaviest Onion
22. Heaviest Potato
23. Any other Vegetable not on schedule
24. Ugly or Misshapen Vegetable (Please give your vegetable a "name")
25. 5 x Bowl of Homegrown Fruit (5 of same kind)

Tips: Class 1 - 3 x Potatoes. Choose 3 equally match size and shape with shallow eyes. Clean gently with a soft sponge.

Class 4 - 5 x Runner Beans. Choose fresh beans of the same size and colour, ensuring that each one has a small piece of stalk still attached.

Class 8 - 3 x Beetroots. Should be uniform in shape (as possible), avoid misshapen or any that are marked with pest damage.

Class 9 - 1 x Courgette. Should be young and tender with a good colour and not exceeding 15cms.

Class 10 - 3 x Carrots. Firm and smooth with a good shape. Leave 75mm foliage on. Avoid split carrots, green coloured crowns and any evidence of pests or disease.

Class 16 - 3 x Tomatoes. Choose fruit of the same size and colour, firm but avoid overripe and underripe fruit. Leave the stalk (calyx) attached.

SECTION "B" CLASS 26 – STANDARD FUCHSIAS

26. Standard Fuchsia

Tip: Remove any faded or damaged flower heads or foliage.

SECTION "B1" CLASS 27 – HANGING BASKETS, CONTAINERS, POTS AND TUBS

27. Hanging Basket, Container, Pot or Tub

Tip: Remove any faded or damaged flower heads or foliage.

SECTION "B2" CLASSES 28 to 45 – FLOWERS AND PLANTS

28. 1 x Single Rose
29. 3 x Roses
30. 5 x Asters (single or double)
31. 3 x Ball or Pompon Dahlias
32. 3 x Cactus or Semi-Cactus Dahlias
33. 3 x Dahlias – any other type
34. 1 x Specimen Dahlia
35. 5 x Pansies or 5 Violas (one species – not mixed)
36. 5 x Stalks of Sweet Peas
37. 1 x Specimen spike of Gladiolus
38. A Spray of Chrysanthemums
39. 3 x Hydrangea Heads
40. 5 x Stems of Antirrhinums (Snap Dragons)
41. A Vase of Mixed Garden Flowers
42. 3 x Vases of Flowers (a different variety in each vase – no extra foliage)
43. Flowering Pot Plant (Geranium, Orchid etc.)
44. Flowering Pot Fuchsia
45. Foliage Pot Plant (Succulent, Cactus etc.)

Tip: Remove any faded or damaged flower heads and leaves. Gladiolus (37) should have a straight spike, erect tip and do not remove any flowers!

Note: We have vases in various sizes if required.

SECTION "B3" CLASSES 46 to 49 – FLORAL ARRANGEMENTS

46. Miniature Flower Arrangement (under 4" x 4" / 10cms x 10cms)
47. Arrangement in a Basket (not to exceed 15" / 38cms overall)
48. Buttonhole or Corsage
49. Arrangement in a Teacup

Note: Shop bought flowers are permitted in section B3 for Floral Arrangements, classes 46 – 49.

Tips: Remove any faded or damaged flower heads or foliage. Soak flowers and foliage in water ahead of arranging to ensure they look fresh and last longer.

SECTION "C" CLASSES 50 to 51 – PHOTOGRAPHS

50. Photograph "Wildlife" (not zoo animals)
51. Photograph "A Recognisable Building in South Marston"

Tip: Use good quality photography paper if printing at home.

SECTION "D" CLASSES 52 to 67 – CAKES, BAKES AND PRESERVES

52. Jar Soft Fruit Jam*
53. Jar Stone Fruit Jam*
54. Jar Jelly*
55. Jar Marmalade*
56. Curd (any fruit) *
57. Chutney/Piccalilli/Salsa/Relish*
58. Pickled Onions or Shallots
59. 6 Sausage Rolls
60. Apple Pie (with pastry top and bottom and no decoration)
61. 6 Cheese Scones
62. 6 Fruit Scones
63. Bread Pudding or Bread and Butter Pudding
64. Victoria Sandwich (see ingredients, size and shape of tin on separate sheet)
65. Fruit Cake (see ingredients, size and shape of tin on separate sheet)
66. Dorset Apple Cake
67. Shortbread

***Note:** When using recycled jars please use a wax disc and cellophane top if the lid bears commercial identification. It is ok to use lids if they are plain.

Tip: These will be judged on appearance and taste. **Please clingfilm all cooking entries.**

SECTION "E" CLASS 68 – HOMEBREW

68. Homemade Wine, Lager, Beer, Cider or Liqueur etc.

SECTION "F" CLASSES 69 to 74 – CRAFTS

69. Metal, Wood, Glass or Ceramic Item
70. Knitting or Crochet item
71. Cross Stich or Embroidery Item
72. Artwork (Acrylic, Charcoal, Watercolour etc.)
73. Material item (Fabric, Felt, Fur etc.)
74. Papercraft item (Decoupage, Stamping, Stencilling, Quilling etc.)

CHILDREN'S SECTION – AGE 0 to 16 YEARS

- Class G (5 years and under) A Potato print Picture
Class H (6 to 8 Years) A Potato Head
Class I (9 to 11 Years) 4 x Cupcakes + Decoration
Class J (12 to 16 Years) A Baked Cake (any size or flavour)

INGREDIENTS FOR CLASSES 64 & 65

Victoria Sandwich

6oz / 170gms Self Raising Flour
6oz / 170gms Caster Sugar
6oz / 170gms Butter or Margarine
3 Eggs
Jam

Fruit Cake

8oz / 227gms Self Raising Flour
7oz / 198gms Fruit
4oz / 113gms Sugar
4oz / 113gms Butter or Margarine
2 Eggs
1/8th pint / 142mls Milk

***Cakes to be made in 7 - 8" / 17.5cms – 20cms size round tins using the above ingredients only.
Judges will use their discretion to disqualify cakes made using any other ingredients or size of tin.***