

Englefield Flower Show and School Fete



Schedule of Classes

Saturday 10th September 2022

at 2:00pm in Englefield Village

On Englefield Primary School playing field

Show Information 2022

Timetable

Show Opens	2:00 pm
1st, 2nd, and 3rd prizes may be collected from the Treasurer's Tent	3:30 pm – 4:00 pm
The Raffle & Presentation to Cup Winners	4:15 pm

Prizes	1 st	2 nd	3 rd
DIVISION A	£3.00	£1.50	£1.00
DIVISION B	Rosettes for 1 st , 2 nd , 3 rd and highly commended where appropriate.		

Entry Fees - To get the Early Bird Discount, emailed and paper Entry Forms to be submitted **by 7th September**.

Discount Entry Fees	50p each
Entries after 5 th September	£1.00 each
Division B (Children's entries)	FREE

Making Entries Entries are welcome via email using the form at the end of the schedule and should be sent to: efsenry@gmail.com Payment for emailed entries will be taken on the day.

Paper Entry Forms should be delivered to: ENGLEFIELD STORES & TEA ROOMS.
The Street.
Englefield.
Berkshire.
RG7 5ES.

Staging Entries All exhibits MUST be displayed in the Marquee or School's area between **9:00am to 11:00am**

• **Please note that dogs are NOT allowed on the show site as it is a school playing field!**

Please Note that there is NO 'Best Kept Garden' Competition this year.

Show Regulations

Division A - Open to:

1. Those who live in the parishes of **Englefield, Sulhamstead and Ufton** (north of the railway), in **North Street** and **Gravel Pit Cottages**. In addition, the neighbouring parishes of **Aldermaston, Theale, Pangbourne, Tidmarsh, Bradfield, Beenham and Padworth**.
2. Those who are residents, in employment or are pensioners of The Englefield Estate.
3. Those whose children are educated at Englefield School, and all staff.
4. Those who are regular members of St Mark's Church, Englefield.
5. Relatives of 2, 3, and 4 above.
6. Those who are current members of the Bradfield Gardening Club.
7. Those who are current members of Dr. Ellertons Allotment Association, Theale.

Division B - Open to:

- School children qualifying under Division A and under the age of 17 years on the date of the Show.
- Members of Uniformed groups/ organisations that are linked to the parishes listed above.

Exhibits

- All exhibits must be cultivated by the exhibitor and, except where otherwise stated in the schedule, they must have been grown on land in the exhibitor's occupancy. All exhibits in the Household Classes must have been made by the exhibitor. No exhibitor can make more than one entry in any one class and no two persons from the same household may compete in any one flower or vegetable production class.

Entries and Entry Fees

- Entry fees – 50p per entry per entrant. **No entry fees for children's classes.** All entries should be made on the official entry form and should reach the Secretary no later than **Wednesday 7th September**. Late entries will be charged at the rate of £1.00 each. The Committee reserves the right to refuse any entries.
- Entries are for individuals and NOT families or groups/ teams. Please clearly state entrant name on form.

Times for Staging

- Between 9.00 am and 11.00 am on the day of the Show. No exhibit may be removed until the prize distribution has been completed. Any exhibit not claimed by 5.30 pm will be disposed of at the Committee's discretion.

Vases

- Vases will be provided and only these will be used except for the Floral Art Classes where exhibitors must provide their own containers.

Labelling of Exhibits - Kinds and Varieties

- In the schedule the words 'kinds' and 'varieties' are used in the following sense. Potatoes and Onions are kinds and Great Scot, and Eclipse are varieties of potatoes.
- If possible, exhibits of vegetables and flowers should bear a label with the name of the variety.

Exhibit Cards

- Every exhibit must bear a card obtainable from the Secretary's Tent and all cards MUST be in place by 11.00 am. Exhibitors are responsible for placing cards and the correctness of the particulars thereon.

Rules for Judging

- Wherever applicable the Show will be governed by RHS rules for judging, the rules of the National Rose Society, the National Chrysanthemum Society, and the National Dahlia Society.

Prize Awards

- Points in Challenge Cup competitions shall be awarded as follows:

1st Prize	= 4 points.
2nd Prize	= 3 points.
3rd Prize	= 2 points.
Highly Commended	= 1 point.
- Prizes may be withheld in any class if there are less than five exhibits or where in the opinion of the judge the exhibits are of insufficient merit.

Decisions

- The judges' decisions will be final as to relative merits of the exhibits and the Committee's decision will be final on any matter concerned with the Show.
- Any appeal must be delivered in writing to the Chairman by 4.00 pm on the day of the Show and must be accompanied by a deposit of 50p which will be refunded only if the appeal is upheld. Appeals can only be accepted from a person exhibiting in the same class.

Cups and Prizes

- Cups will be presented at 4.15 pm. Other prizes must be collected from the Treasurer in the Treasurer's Tent between 3.30 pm and 4.00 pm.

- ***Please note that dogs are NOT allowed on the show site as it is a school playing field!***

Show Classes Division A

Flower Classes (home grown)

No.	Entry	Description
1	Rose	One bloom with the best scent
2	Rose	One bloom, any variety
3	Roses	Two stems, any variety of Floribunda or Cluster
4	Sweet Peas	A vase or bowl, mixed without foliage – Six or more stems
5	Dahlias	A vase of five stems, can be mixed
6	Pansies or Violas	Six stems
7	Collection	One vase of mixed flowers, not more than nine stems
8	Perennial	One vase of mixed stems, not more than three kinds
9	Flowering Shrub	Three sprays
10	Gladioli	Three stems, any variety
11	Annuals	One vase of six stems, not more than three kinds
12	Pot Plant	Flowering, in a pot up to 8 inches/20 cm diameter – must have been in possession for at least three months
13	Hanging Container	Any size, to be hung

The **Cox Cup** will be awarded to the winner of **Class 1**.

The **Rose Challenge Cup** will be awarded for the best exhibit in **Class 2**.

The **Bill Partridge Cup** will be awarded for the best exhibit in **Class 5**.

The **Bridges Challenge Cup** will be awarded for the most points in **Classes 1 to 40**.

The **Kathleen Lamperd Memorial Cup** will be awarded for the best exhibit in **Classes 4, 5 and 9**.

Vegetable & Fruit Classes (home grown)

No	Entry	Description
14	Potatoes	Five, any variety.
15	Parsnips	Five, any variety.
16	Beetroot	Three, any variety.
17	Carrots	Five, any variety, with tap roots and tops trimmed to approx. 3"/7.5 cm.
18	Leeks	Six, with foliage trimmed.
19	Onions	Five, under 250g.
20	Onions	Five, over 250g.
21	Shallots	Five.
22	Runner Beans	Five pods, with stalks.
23	Dwarf Beans	Five pods, with stalks.
24	Cabbages	A pair of heads, any variety.
25	Marrow	One pair to be judged for table quality, optimum size 10-12"/ 25.5-30 cm.
26	Tomatoes	Four, any variety, with calyx.
27	Runner Bean	One, to be judged for length only.
28	Courgettes	Five, optimum size 6 inches/15 cm overall including stalk.
29	Other Vegetable	A dish of any vegetable not listed in Classes 16 to 26, e.g. Squashes, Gourds
30	Apples	Five, displayed on a plate.
31	Pears	Five, displayed on a plate.
32	Any other fruit	Displayed on a plate.
33	Collection of Salads	Any three of the following: two Cos lettuce, one Cucumber, bunch of Radishes, five Carrots, two Cabbage Lettuce, three Tomatoes, bunch of Spring Onions, three Beetroot.
34	Collection of Herbs	Three kinds to be shown in own jar.
35	Collection of Vegetables	Any three of following: 3 Potatoes, 3 Parsnips, 3 Tomatoes, 5 pods of Peas, 5 pods of Beans, 3 Carrots with approx. 3"/7.5 cm stalks, 3 Leeks.

Note: All fruit must have stalks.

The **Senior Citizens Shield** will be awarded for best exhibit in **Classes 14 to 32**.

The **Bob Orchard Memorial Cup** will be awarded for best exhibit in **Classes 19 to 21**.

The **Ambrose Setterfield Shield** will be awarded for the most points attained in the **Vegetable Classes**.

Floral Art

No.	Entry	Description
36	Arrangement	An exhibit to include “ Magical White ” not to exceed 24 inches/60 cm overall. May include accessories.
37	Miniature	An exhibit, not to exceed 4 inches/10 cm in width or depth with height to be “in reasonable proportion”
38	Arrangement	An exhibit to feature mainly foliage.
39	Floral Art	An exhibit to the theme “ In a Crown ”. 20 inches/ 50 cm X 20 inches/ 50 cm, with unlimited height. Accessories allowed
40	Novice	An exhibit of a simple buttonhole – secured by foil is acceptable. <i>For exhibitors who have not previously won a first prize in a floral decoration class.</i>

The **Miniature Challenge Cup** will be presented to winner of **Class 37**.

The **Floral Challenge Cup** will be presented for most points in **Classes 36 to 39**.

The **Novice Cup** will be presented to the winner of **Class 40**.

Household Classes (home-made)

No	Entry	Description
41	Chutney or Relish	One jar.
42	Jam (excluding Raspberry)	One jar, soft or stored fruit.
43	Marmalade	One jar, made with real fruit.
44	Raspberry Jam	One jar, made with real fruit.
45	Honey	One jar.
46	Chocolate Chip Cookies	MEN ONLY. <i>Recipe provided on page 7.</i>
47	Mini Victoria Sponges	Individual “Modern” Victoria sponges, own recipe, and filling. Six.
48	Panettone Buns	Exhibitor’s own recipe. Four individual, flavoured buns to be displayed.
49	Cheese Scones	Exhibitor’s own recipe. Six to be displayed.
50	Jubilee Cake	<i>See recipe provided on page 7.</i>
51	Maids of Honour	Exhibitor’s own recipe. Six to be displayed.
52	Victoria Sponge	Traditional Victoria Sponge. Exhibitor’s own recipe.
53	Edible Cake Topper	Decoration Only. Suitable for a Street Party on an 8-inch cake board.
54	Eggs	Six
55	Homemade Wine	Bottle of, any type, variety
56	Homemade Liqueur	Bottle of any type, variety
57	Handmade Card	Handmade Card suitable for a “ Party Invitation ”
58	Knitted or Crocheted Article	This year’s work
59	Embroidery	This year’s work
60	Handicraft	Soft. NOT to be knitted, crocheted, or embroidered.
61	Handicraft	Hard

In **Classes 41 to 45 (produce) & 55 to 59 (craft)** exhibits must be no more than one year old and clearly dated.

Class 41 should have an air-tight, screw type lid, no commercial labels on jars or lids.

Class 42 to 45, Jars must be clear and have a cellophane seal, no commercial labels on jars or lids.

In **Classes 46 to 53** exhibits must be in a suitable display container or covered with cling film.

The **Social Club Ladies Challenge Cup** will be presented to the exhibitor gaining the most points in **Classes 41 to 61**.

The **Victor Brown Memorial Bowl** will be presented to the winning exhibitor in **Class 46**.

The **Wendy Greaves Memorial Cup** will be presented for the best exhibit from **Classes 57 to 61**.

Photography and Art

No.	Entry	Description
62	Photography	Theme ‘ Together ’ – standard print not enlargement, mounted.
63	Two Standard Prints	‘ Wet and Dry ’ – two related prints not enlargements, mounted.
64	One Enlargement	Any subject, max size 8 x 10 inches/ 20 x 25.5 cm
65	Any coloured medium	Painting or Drawing, this year’s work
66	Black and White Drawing	Any subject
66	A Message	An open class using the initial letters from the title ‘ QUEEN ELIZABETH ’ devise an acrostic message to be sent on a postcard.

The **Photography Cup** will be presented for the best photograph from **Classes 62 and 63**.

The **Des Allen Memorial Cup** will be presented for the Best Enlargement, **Class 64**

Division B - Children's Classes

Classes for under 5's

Name and Age to be shown clearly on each exhibit.

No.	Entry	Description
68	Collage	To the theme of " Love ". Any material, max size A3.
69	Craft	Model. To the theme of " Love ". Any material.
70	Cookery	Edible decoration of a commercial biscuit. 4 on a plate.
71	Growing	Best looking carrot grown in a recycled container.
72	Art	Vegetable Printing. Max size A4.

Classes for Reception, Y1 and Y2

Name and Age to be shown clearly on each exhibit.

No.	Entry	Description
73	Craft	Model. To the theme of " Love ". Any material.
74	Handwriting	" Roses are Red " – Full poem page 8, max size A4.
75	Cookery	School Days Sprinkle Sponge, recipe on page 7. Six squares on a plate.
76	Growing	Best looking carrot grown in a recycled container.
77	Art	Drawing or painting of ' Love of Gods World '. Max size A4.

Classes for Years 3 and 4

Name and Age to be shown clearly on each exhibit.

No.	Entry	Description
78	Craft	Model. To the theme of " Love ". Any material.
79	Handwriting	" Together " – Full poem page 8, max size A4.
80	Cookery	Decorated cupcakes, own recipe and decoration. Four on a plate.
81	Growing	Best looking carrot grown in a recycled container.
82	Art	Drawing or painting of ' Love of Life '. Max size A4.

Classes for Years 5 and 6

Name and Age to be shown clearly on each exhibit.

No.	Entry	Description
83	Craft	Model. To the theme of " Love ". Any material.
84	Handwriting	" I love you more than apple sauce " – Full poem page 8, max size A4
85	Cookery	Decorated cupcakes, own recipe, animal theme decoration. Four on a plate.
86	Growing	Best looking carrot grown in a recycled container.
87	Art	Drawing or painting of ' Love of others '. Max size A4.

For ALL Children up to 16 years of age inclusive

No.	Entry	Description
88	Junior Photography	" Water " – standard print, mounted not framed.
89	Miniature Garden	Create a miniature garden in a standard size seed tray.
90	Colouring	Colour and add to the picture provided with schedule.
91	Acrostic message	Use the initial letters from the title ' PARTY ' devise an acrostic message to be sent on a postcard.

Note:

In **Classes 68 to 91** all entries must be the child's own unaided work. The child's name, age and where applicable, school year must be written on the back of the entry.

Handwriting Shields will be presented for the best handwriting in **Classes 74, 79 and 84**.

Joan Dunn Memorial Cup will be presented to the winners of **Classes 76, 81 and 86**.

Mrs Black Memorial Cup will be presented to the winner of **Class 88**.

The **Children's Cup** will be presented to the child gaining the most points in **Classes 68 to 91**

Class Recipes

Class No. 46 Chocolate Chip Cookies – MEN ONLY

Preparation time: 15 minutes.

Cooking time: 10/ 12 minutes.

Ingredients.

120 grams of softened butter.

150 grams of dark chocolate drops.

1 medium egg, beaten.

1 tsp vanilla extract

½ tsp salt

75 grams of caster sugar.

75 grams of light brown sugar

180 grams of plain flour.

½ tsp bicarbonate of soda

Method

Heat oven to 180C, line and grease 2 or 3 baking trays. Cream the butter and the sugars until light and fluffy and then beat in the egg and vanilla extract. Add the flour, bicarbonate, salt and chocolate. Mix well.

Divide the mixture into 12 balls. Place them well apart, on baking sheets, leave enough space between each to allow for spreading. Bake in the oven for 10-12 mins or until firm at the edges but soft in the middle. Leave to cool and harden on the tray.

Class No. 50 Jubilee Cake

Preparation time: 15 minutes.

Cooking time: 30 minutes.

Ingredients.

20 grams of butter.

1 cup of self-raising flour.

1 egg.

¼ cup of mixed peel OR chopped

glace cherries

2 tbsp of caster sugar.

1 pinch of salt

½ cup of milk

½ cup sultanas

Icing & Decoration

1 tbsp hot milk, 1 cup icing sugar

¼ cup shredded coconut

¼ sliced almonds

Method

Heat oven to 180C, grease and line a loaf tin (24 x 14 cm). Rub chopped butter (straight from the fridge) into the flour. Add the salt and sugar and combine well. Combine the milk and well beaten egg before adding to the dry ingredients. Stir well to combine. Use a whisk if necessary to form a batter with a smooth consistency.

Add sultanas and peel/ cherries and mix well. Pour into the loaf tin and bake for 30 mins. Allow to cool for 5 to 10 minutes before removing from the tin.

To decorate. Combine the hot milk and icing sugar to a smooth consistency. Pour over the cake as soon as you remove it from the tin (while still warm). Decorate with coconut and almonds.

Class No. 75 School Days Sprinkle Sponge

Preparation time: 15 minutes.

Cooking time: 45 minutes.

Ingredients.

200 grams of softened butter.

200 grams self-raising flour.

4 large eggs.

2 tsp vanilla extract

200 grams of caster sugar.

50 ml milk

180 grams of plain flour.

200 grams Icing sugar and sprinkles

Method

Heat oven to 180C/ 160 fan/ gas 4, butter a 20 cm x 30 cm cake tin and line with baking parchment.

Cream the butter and the sugars until light and fluffy and then add in the eggs, flour, milk and vanilla extract. Beat again until you have a smooth batter.

Place in the baking tin and spread the edges and corners and smooth the surface. Bake for 40 – 45 mins (until a skewer comes out clean). Allow to cool.

Mix the icing sugar with a small amount of water to make a thick icing. Spread the icing over the cooled cake and top with lots of sprinkles. Leave to set. Cut into squares.

Children's Handwriting Poems

Year 1/ 2

Roses are Red

Roses are red,
Violets are blue,
Sugar is sweet,
And so are you!

Year 3 /4

Together

by John Kitching

We're bacon and eggs.
We're fried fish and chips.
We're curry and rice.
We're lipstick and lips.

We fit well together.
We have no loose ends.
So that's how we know
That we'll always be friends.

Year 5/6

I Love You More Than Apple sauce

by Jack Prelutsky

I love you more than applesauce,
Than peaches and a plum,
Than chocolate hearts,
And cherry tarts,
And berry bubble-gum.

I love you more than lemonade,
And seven-layer cake,
Than lollipops,
And candy drops,
And thick vanilla shake.

I love you more than marzipan,
Than marmalade on toast,
For I love pies,
Of any size,
But I love you the most.

Name of Exhibitor	Class No.	Description of Class/ Exhibit	Fee
FEES TOTAL			

Please indicate with x your eligibility as a member or relative of the show community	Resident in one of the listed parishes	<input type="checkbox"/>	Resident, employee or pensioner (or relative of) of Englefield Estate	<input type="checkbox"/>
	Member or relative of Englefield Social Club	<input type="checkbox"/>	Member of the Five a Day Market Garden	<input type="checkbox"/>
	Child/relative/teacher of Englefield C E Primary School	<input type="checkbox"/>	Member or relative of St. Mark's Church, Englefield	<input type="checkbox"/>
	Member of Dr. Ellerton's Allotment Association or Bradfield Gardening Club	<input type="checkbox"/>	Member of uniformed organisation or group.	<input type="checkbox"/>

I agree to abide by the regulations laid out in the Flower Show Schedule.

Signed:	
Name: (please print clearly)	
Address: (please print clearly)	
Telephone Number:	
Email address: (please write clearly)	

To get your early bird discount, please hand this entry form into:
The Englefield Stores & Tea Rooms, The Street, Englefield by 12pm on Wednesday 7th September 2022.
 If you prefer to make an entry via email, please complete form electronically and send to efsentry@gmail.com

Personal details will be kept on file for the express purposes of recording the prize and cup winners and for emailing next year's schedule and entry form to you.

Please do not bring dogs into the show and onto the school playing field.