



TOPSHAM ALLOTMENTS AND GARDENS SOCIETY

SHOW PROGRAMME

Topsham Flower & Vegetable Show 2023

**Matthews Hall, Topsham
SUNDAY 20TH AUGUST 2023**

**Free Entry to all classes
Free Admission for the public between 2 – 4 pm**

See inside for PROGRAMME AND ENTRY FORMS

**Entry forms to be delivered to the TOPSHAM BOOKSHOP, FORE
STREET OR NANCY POTTER HOUSE, NELSON CLOSE by 4.30pm on
Wednesday 16TH AUGUST 2023**

**ENTRIES FOR THE PHOTOGRAPHY COMPETITION MUST BE
SUBMITTED ONLINE TO topshamags@gmail.com**

By Sunday 30TH JULY 2023

INTRODUCTION to the Topsham Flower and Vegetable Show

Welcome: Our 2022 Show was a great success with a wonderful Topsham community spirit enjoyed by all. We hope to provide an especially good Show again this year – all are welcome to come and see Matthews Hall bursting with produce!

This really is a fun Show: Please do support the Show by entering lots of classes. We welcome exhibits of every shape and size! Give it a go even if you have never entered before. If you are an experienced exhibitor please give new entrants a helping hand when setting out your displays in the spirit of friendly competition! The Show is open to all residents of Topsham and the surrounding area, Topsham Allotment Holders, Topsham Flower Club and TAGS members.

Produce Stall: We welcome your donations to the Produce Stall – any fruit, vegetables, flowers and plants that you can spare will be sold on the day to help cover the costs of the Show. We have expanded the BAKING category, so please try your hand at these. Make a few extra; they will be very welcome on the Teas & Cakes Stall!

Show Summary: On the day of the Show, the hall is open to the public between 2 pm and 4 pm. Admission for everyone is free so come and:

- **See the exhibits!**
- **Enter the raffle with many excellent prizes!**
- **Purchase from our home-grown produce stall!**
- **Enjoy some tea and homemade cakes!**
- **View photography competition winners!**

Many thanks to the Judges, the Show Committee, volunteers and exhibitors who make the Show such an enjoyable event. **We look forward to seeing you at the Show!**

PROGRAMME FOR SHOW DAY

8.30 am TO 10.00 am	Exhibits to be brought to Matthews Hall and set out
10.30 am	Judging commences
2.00 pm	Show opens to the Public
4.00 pm	Show closes to the Public
4.00 pm to 4.15 pm	Removal of exhibits and produce stall still open

Prize Certificates/Trophies: Prize Certificates will be placed with each exhibit as usual and Trophies and Raffle Prizes will be awarded at the end of the Show; correct phone numbers on the Entry Form are still important if you wish to collect them later.

Competition finalists: The winners of the Photography Competition will be announced at the Show.

Come along to Matthews Hall with friends and family for a visual treat and to see who has won the classes and competitions! It could be you!

Also join us on the Green: The Produce Stall will be selling Topsham home-grown and homemade produce. Donations may be left in the Trading Hut at Butts Park Allotments on the Saturday or brought to the Produce Stall on Show Day. Please bring any and every type of home-made cake for the Teas and Cakes Stall to Matthews Hall on the day of the Show.

GENERAL HINTS FOR SHOWING

RHS Handbook: Please read all the **RULES** and **ADVICE** carefully. These are summarised from the latest RHS Horticultural Show Handbook, 8th Edition, revised 2016. This Handbook gives detailed advice on how to select and prepare vegetables, fruit and flowers for showing. Copies of the Handbook are available for reference at the Topsham Library, the Allotment Trading Hut and the Show Secretary.

Entry Form: Specific details for each Class are shown on the Entry Form, supplemented by expanded notes in this Programme, pages 7-12. **Pay particular attention to the number of exhibits required** as specified on the Entry Form as well as the Method of display. Two copies of the Entry Form are included with the printed Programme so you can keep one copy for referral on Show Day.

Appearance of your exhibits: *Exhibits* should be *clean/free from blemishes/pests*. If you do clean and prepare your exhibit, do so as gently as possible. Highly polished exhibits will be seen as 'unnatural' and exhibits with skins rubbed off will be marked down. Whilst roots should be carefully washed, oil or similar substances must not be used.

Where it states *'bloom intact'*, this means to be especially careful when picking the vegetables or fruit not to touch the skin or outer leaves but rather to hold them by the stalk when handling.

To assess the *relative merits of fruit and vegetables*, the Judge will look for condition, uniformity, size and colour. Exhibits should be fresh, young, unblemished by pests/diseases and of good colour typical of the cultivar.

Ripeness: Apples, gooseberries, medlars, pears and quinces may be shown either ripe or unripe and all other fruits should be ripe, unless specified. *Cultivars which are in season are preferred*, over-ripeness is considered as a defect.

Vegetables, Fruit and Flower Classes: All exhibits must have been grown in the exhibitors' own garden or allotment for *at least 2 months before the Show*. Pot plants must have been in the possession of the exhibitor for at least 2 months prior to the Show.

Extra specimens: *Take extra* specimens to the Show in case of accident.

Multiple Exhibits: Where multiple exhibits are asked for they *should be matched* as far as possible.

Cultivar: Judges like to see *the name of the type/cultivar if known*. Exhibits should be named on the Entry Slip or on a separate card. Alternatively state name 'unknown'. Incorrect naming will not lead to disqualification.

Presentation: *Attractive presentation* will be taken into account by the Judges, especially if there is a close competition.

Fruit and vegetables are to be displayed on 7" or 10" plates which will be *provided to you* with an individual entry slip for each entry. This must be placed on the plate with the exhibit.

RULES FOR ENTRY

A.	An exhibitor may only enter a maximum of two exhibits per Class.
B.	Arrive at Matthews Hall with your exhibits on Show Day between 08.30 – 10.00 am. Late entries of exhibits will not be accepted, this includes last minute doubling-up in a Class after the entry deadline has passed.
C.	The Show Committee reserves the right to accept/refuse an entry.
D.	No entry fee will be charged and no prize money will be paid.
E.	The Show is open to the public from 2- 4 pm. Exhibits <i>may not be</i> removed before 4 pm.
F.	ALL exhibits must be collected by 4.15 pm. Exhibits left after this time will be disposed of at the discretion of the Show Committee.
G.	Any queries exhibitors may have concerning the results must be made directly to the Show Secretary before 2.30 pm on Show day.
H.	Anything not included in the above rules or the interpretation thereof shall be decided by the Show Secretary.
I.	The Stewards will take care of exhibits, but do not accept responsibility for loss/damage arising from any cause whatsoever.
J.	The signed Entry Form shall be deemed to be an acceptance of all the above rules by the exhibitors.

K.	<p><i>Classes will be judged on an Individual basis and points will be awarded to give a cumulative overall score across the Show for each competitor, as follow:</i></p> <p>1st: 8 points 2nd: 6 points 3rd: 4 points</p> <p>Highly commended: 2 points.</p>
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ADVICE ONLY FOR CLASSES (GIVE IT A GO!)

CLASS NO.

1.	The truss of tomatoes to have no fruits missing and should gradually reduce or taper down from good quality ripe edible fruits to a number of smaller immature unripe fruits. Single or double trusses are acceptable.
2, 3, 4.	The individual tomatoes to be shapely, ripe but firm and well-coloured with fresh calyces attached. There are separate classes for small, medium and large tomatoes; pay particular attention to the size limitations as specified on the Entry Form. For all tomato classes, no distinction is made between indoor and outdoor grown.
5, 6.	The sweet or hot chilli peppers to be fresh, brightly coloured and of good size and shape with stalk attached.
7.	The radishes to be firm, tender and well coloured. The foliage must be trimmed to approximately 30mm.
8.	A tray is provided on arrival for setting up at the Show. Bear in mind that different types of vegetables attract different scoring points. Space does not permit these to be elaborated, so reference to the RHS Handbook is required if you wish to have a better chance of winning.
9, 10.	The potatoes to be medium sized approximately 200 - 250g each, clear skinned with eyes few and shallow.
11.	The salad potatoes to be of attractive appearance.
12.	The potato will be weighed by the Judge at the Show.
13.	The beetroot shape should be cylindrical, globe or long. They should be well-proportioned, of uniform size, with a single tap root, free from side shoots with a smooth skin of uniform colour. Cylindrical beetroot should be approximately 150mm long,

	globe beetroot 60-75mm in diameter, long beetroot should be evenly tapered with clean broad shoulders.
14.	Dwarf or climbing French beans are considered as one kind as it is difficult to distinguish between them. The pods to be straight and tender, with no outward sign of seeds, of good size, even length and with uniform tails.
15.	Runner beans to be long, uniform, straight, shapely and with no outward sign of seeds.
16.	Other beans, for example borlotti or similar types, the pods to be uniform, well filled and displaying colour according to the cultivar. The seeds should be prominent, of an even size, mature but not dry and the pods well developed.
17.	The length of the bean will be measured by the Judge.
18, 19, 20, 21.	The onions, shallots or garlic to be firm, thin-necked, grown from either seed or sets with well-ripened, unbroken skins. The tops to be neatly trimmed, bent over and tied with natural coloured raffia or light brown/buff string. Excessive stripping of outer skins should be avoided.
22.	The marrows to be less than 350mm long or 500mm circumference for round cultivars.
23.	The squash or pumpkin to be shapely, firm, of any colour, ripe with stalk attached.
24.	The courgettes to be tender, of good uniform shape and colour, approximately 150mm long and approximately 25-30mm in diameter. Round cultivars should be approximately 75mm in diameter. Specimens must be well matched, shown with or without flowers.
25, 26.	The cucumbers to be green, tender, straight and of uniform thickness with short handles.

27.	The pea pods to be firm, smooth, of good colour with bloom intact and well filled with tender peas. If mangetout or snap peas are shown, these should not be over-developed.
28, 29.	The carrots to be firm, smooth, of good weight with colour maintained for the full-length of the root. Skins clean and bright with no evidence of side roots.
30.	The cabbage to be shapely with a solid head and bloom intact. The shape depends on the cultivar with approximately 75mm of stalk.
31.	The sweetcorn cob to be cylindrical and of good length, well set throughout to the tip with straight rows of undamaged plump, tender grains and with fresh green husks.
32.	The rhubarb stalks to be straight, long and tender with well-developed colouring and the leaf blades trimmed back to approximately 75mm. Tie the stalks together with natural coloured raffia or light brown/buff string for showing.
33.	The salad material to be clean and of attractive appearance.
34.	The herbs to be healthy and clean. Culinary herbs to have no flowers.
35, 36.	Probably for the children or the young-at-heart.
37.	Eating apples should be between 60 and 80mm in diameter, unless the cultivar is naturally small or large. Fruits to be shapely with eyes and stalks intact.
38.	Blackberries should be large, ripe fruits, of good colour, in good condition, with fresh calyces and having stalks.
39.	Dessert pears should be large for the cultivar, shapely with undamaged eyes, stalks intact.
40.	Plums should be large, fully ripe, of good colour with bloom intact and having stalks.

41.	Soft fruit, excluding blackberries, should be large and ripe with bloom intact and/or with fresh calyces and stalk depending on the cultivar.
42.	Any fruit with fresh calyces and stalk depending on the cultivar.
43 to 60.	All flowers and plants should be in peak condition, cut flowers staged in water or oasis type material, presented in clear glass containers with a stable base so that they do not topple over on the table and spill water. Flowers should be uniform in age, size and form where groups of the same type are exhibited. Pot plants to be presented in containers which must be not more than 200mm in diameter and the spread should be limited to 400mm. Pot plants not to be oversized. The merits of Dahlias, Roses, Sweet Peas and Gladioli are described in the RHS Handbook.
61, 62, 63, 64.	Flower arrangements to be presented in a suitable and stable container so that they do not topple over on the table. An exhibit is composed of natural plant material with or without accessories. In all exhibits natural plant material should predominate. Flowers and foliage used in this section may come from any source. Artificial plant material is NOT allowed. Fresh plant material must be in water, or a water retaining medium (except for fruit and vegetables and plants or plant material which will remain turgid for the duration of the Show). The overall arrangement must fit the diameters specified for each of the Classes. PLEASE DO NOT ARRANGE YOUR EXHIBIT FROM SCRATCH IN THE HALL.
65, 66, 67, 68.	Homemade preserve containers to be clear glass without trademarks, clean and correctly sealed. New lids are recommended as used ones may not seal properly. Labels to be on jars, not on lids and include date of making. Jars of preserves to be filled to the top with minimal air, jars to be clean with good lids. For chutney only, lids to be coated, screw or snap on; cellophane is NOT acceptable.

<p>69, 70, 71, 72. 73.</p>	<p>Baking exhibits to be displayed on your own plate and covered in cling film. To save ‘tramlines’, put on sugared paper or baking paper while cooling. If you are planning to enter the Victoria Sponge section then please use the recipe below, which has been provided by the Judge:</p> <p>6_{oz} (170g) butter or margarine, 6_{oz} (170g) caster sugar, 3 eggs (size 1 – large), 6_{oz} (170g) self-raising flour, raspberry jam. A drop of hot water if needed, 2 x 7” sponge tins (it will be measured).</p> <p>Cream the butter and sugar together until pale. In a separate jug beat eggs together and add a little at a time to the mixture, beating well after each addition. When eggs have been incorporated, take a metal spoon (which will cut and fold much better than a wooden spoon). Sieve flour and add to mixture a little at a time. The mixture should drop off the spoon easily, but if not, add a drop of hot water.</p> <p>Divide the mixture between tins and place on the centre shelf of oven and cook for 25-30 minutes at 325 F (170C) Gas Mark 3. When completely cooled, sandwich together with Raspberry jam and dust the top with a little of the caster sugar.</p>
<p>74.</p>	<p>The Topsham Tipple to be presented in a clear glass bottle with a plain white label stating the type of wine/spirit/liquor/cordial and the year made. It is especially important to identify a cordial if this requires dilution to taste.</p>
<p>75, 76, 77.</p>	<p>Still photographs can be of any format but must be submitted online by the date specified on the front of the Programme. Points will be awarded as for all other Classes and there is a Trophy for the highest scoring entrant accumulated over the three categories. Points will also count towards winning the Show Champion Trophy. See over page:</p>

- Email your photos, maximum of two per entrant one at a time please to topshamags@gmail.com, limited to 2 photos per Class per person i.e. to be a maximum of 6.
- Do not include people in your photos as we will not be able to use these.
- Include your name, the theme and any description you want to add in the email message.
- The images need to be .jpegs and not more than 5 MB file size.
- If you want help please email topshamags@gmail.com.
- If you can't email and need to print your photos please deliver or post them to Jan Lawson, 54 Ashford Road Topsham EX3 0LA.
- If you have to print your photos, write your name, phone number, theme and any description on the back of each photo.
- The photos should be recent and submitted before the deadline.
- The Exhibition will be displayed on the various town websites.
- By participating in the Competition you are agreeing that your photos can be displayed publicly.

Please contact:

Dave Hayes – 01392 875897 or

Ralph Hare – 07817 915623 for any further details.