

SHOW PROGRAMME Topsham Flower & Vegetable Show

Sunday 18th August 2024 Matthews Hall, Topsham

Free Admission for the public between 2.00 and 4.00pm
 Free entry to all competition classes
 Two Entry Forms inside

With new children's section



3 classes just for children
, See inside for details
GIVE IT A GO!

DEADLINES

Entry Forms to be delivered to Topsham Bookshop (27 Fore Street) or Nancy Potter House (Nelson Close) by 4.30pm on Wednesday 14th August 2024

Entries for the photography and poetry competitions to be submitted by midnight on Sunday 28th July 2024

See page 4 & 5 for full rules and submission details

This Programme & Entry Forms can be downloaded at topshamags.co.uk/show

WELCOME

Our 2023 Show was a huge success and brought Topsham's community spirit to the fore. We're hoping for a good turn-out again this year – all are welcome to come and see Matthews Hall bursting with produce!

Please support the Show by entering lots of classes. The Show is open to all residents of Topsham and the surrounding area, Topsham Allotment Holders, Topsham Flower Club and TAGS members. We welcome exhibits of every shape and size! If you have never entered before: **GIVE IT A GO!**

Many thanks to the judges, the organising team, volunteers and exhibitors who make the Show such an enjoyable event. We look forward to seeing you on Sunday 18th August 2024.

SHOW TIMINGS

8.30 to 10.00am	Exhibits to be brought to Matthews Hall and set out. If you are an experienced exhibitor please give new entrants a helping hand when setting out your displays in the spirit of friendly competition.
10.30am to 2.00pm	Judging of exhibits, no admission to Matthews Hall for exhibitors or the public.
2.00 to 4.00pm	Show open to the public, free admission! § See the exhibits, photographs and poems § Enter the raffle with many excellent prizes § Purchase home-grown items from our produce stall § Enjoy some tea and homemade cake from our marquee Come along with friends and family for a visual treat and to see who has won the classes, competitions and raffle.
4.00 to 4.15	Removal of exhibits, the produce stall remains open.

DONATIONS OF PRODUCE AND CAKE

We welcome donations of any home-grown fruit, vegetables, flowers and plants you can spare. They may be left in a designated box outside the Trading Hut before 11.00am on Show day or brought directly to the produce stall by 2.00pm.

Your home-baked goods will be very welcome at the tea & cake stall. You can bring them to Matthews Hall by 12 noon on Show day. Please don't pre-cut your donated cake into slices, our volunteers will take care of that at the Show. Also, please label any plates and cake covers with your name and phone number.

♦ ♦ ♦ NEW FOR 2024: CHILDREN'S SECTION ♦ ♦ ♦

This year we have 3 classes for children and three new trophies to be won.

Class 1000 - **SEA CREATURE**, created out of fruit and/or vegetables, maximum footprint A4; you can use matchsticks or toothpicks to hold your fruit/veg together; you could build a small tray from cardboard to keep your exhibit contained, it's up to you!

Class 1001 - **ADVENTURE GARDEN**, an arrangement of natural objects, toys, and other decorations; presented in a container the size of a standard seed tray (approximately 350 x 220 mm); you can purchase a seed tray from the TAGS Trading Hut (see page 8) or any garden centre if you don't have one; or make up a box of the same dimensions; you can incorporate items from the garden, allotment and park alongside your favourite building blocks or soft toys; let your imagination run wild!

Class 1002 - **CRESS HEADS**, an arrangement of live garden cress, egg shells and other decorations; maximum footprint A6 (size of a postcard); our judges are looking for oodles of creativity and nice cress; can you time it so that the cress that looks perfect on the day of the show? You'll need to sow the seeds some days beforehand; cress seeds are available to buy from the TAGS Trading Hut (see page 8) and most garden centres.

To enter into the competition please use a separate green Entry Form for each child. Make sure to fill in the "Age on day of Show" field. Entries will be judged in the following age groups: 4 - 7 years (inclusive), 8 - 11 years (inclusive) and 12 - 16 years (inclusive). Prize certificates (1st, 2nd, 3rd, Highly Commended) will be issued for each age group in each class. A trophy will be awarded in each age group for the highest scorer across all three classes. Trophies must be returned after 11 months.

All other classes in this Show are of course open to all children. Bake some flapjacks (1061) or pick a buddleia with a really long spike (1056). **GIVE IT A GO!**





RULES FOR ENTRY

Classes 1000 to 1070

- 1. An exhibitor may only enter a maximum of two exhibits per Class.
- 2. Arrive at Matthews Hall with your exhibits on Show Day between 8.30 and 10.00am. Late entries of exhibits will not be accepted, this includes last minute doubling-up in a Class after the entry deadline has passed.
- 3. The Show Committee reserves the right to accept/refuse an entry.
- 4. No entry fee will be charged and no prize money will be paid.
- 5. The Show is open to the public from 2.00 4.00pm. Exhibits may not be removed before 4.00pm.
- 6. ALL exhibits must be collected by 4.15pm. Exhibits left after this time will be disposed of at the discretion of the Show Committee.
- 7. Any queries exhibitors may have concerning the results must be made directly to the Show Secretary before 2.30pm on Show day.
- 8. Anything not included in the above rules or the interpretation thereof shall be decided by the Show Secretary.
- 9. The Stewards will take care of exhibits, but do not accept responsibility for loss/damage arising from any cause whatsoever.
- 10. The signed Entry Form shall be deemed to be an acceptance of all the above rules by the exhibitors.

Classes 1071 to 1073 (Photography)

- 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.
- 2. Do not include people in your photos as we will not be able to use these.
- 3. Include your name, the theme and any description you want to add in the email message.
- 4. The images need to be .JPG files and not more than 5 MB file size.
- 5. If you want help please email topshamags@gmail.com.
- 6. 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.
- 7. If you have to print your photos, write your name, phone number, theme and any description on the back of each photo.
- 8. The photos should be recent and submitted before the deadline.
- 9. The Exhibition will be displayed on the various town websites.
- 10. By participating in the Competition you are agreeing that your photos can be displayed publicly.

Class 1074 (Poetry)

- 1. Poems must be submitted before the deadline.
- 2. Email your poem(s) to topshamags@gmail.com.
- 3. Include your full name in the email message.
- 4. If you can't email your poem(s) please deliver or post them to Jan Lawson, 54 Ashford Road, Topsham EX3 0LA. Please ensure you have included your full name and postal address on a separate piece of paper with the poem. Entries will not be returned, so please keep a copy.
- 5. All entries must be typed or word-processed; handwritten entries cannot be accepted.
- 6. All entries are judged anonymously and the poet's name must not appear on the poem itself.
- 7. Maximum of two poems per entrant.
- 8. All poems must have a title and must not exceed 40 lines in length (excluding title).
- 9. Poems must be in English.
- 10. Poems must be the entrant's original work. Al-generated work is prohibited.
- 11. Entries must not have been published or made public before the Show.
- 12. Entries must be on the subject of gardens or gardening.
- 13. Under no circumstances can alterations be made to poems once they have been entered.
- 14. If you have any questions please email topshamags@gmail.com.
- 15. By participating in the competition you are agreeing that your poem(s) can be published, including on the various town websites and social media channels.

Advisory note: please remember that although your poems may include rhyme, non-rhyming poems will be equally welcome.

DEADLINES

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Entries for the photography and poetry competitions to be submitted by midnight on Sunday 28th July 2024

PRIZES AND TROPHIES

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 follows:

1st prize	2nd prize	3rd prize	Highly commended
8 points	6 points	4 points	2 points

Prize certificates will be placed with each exhibit.

The winners of the photography and poetry classes will be announced at the Show, and trophies as well as raffle prizes will be awarded at the end of the Show.

If you wish to collect your trophy or prize after the Show please ensure that you have written your correct phone number on the Entry Form or raffle ticket.

TROPHY WINNERS 2023

- § The Leger Cup for Best Tomatoes: D & D Hayes
- ♦ The John Longley Goblet for Best Potatoes: D & D Hayes
- ♦ The Burrows Cup for Best Beans: Maddy Jevon
- § The Stephenson Cup for Best Onions: John Fiddes
- ♦ The McLarin Trophy for Best Cucurbits: Lesley Vining
- ₹ The Van Oppen Cup for Best in Vegetable Classes: Ralph and Mo Hare
- ♦ The Thompson Cup for Best Dahlia: Rosie Cobley
- ₹ The Parsons Cup for Best Rose: Jo Paulett
- ♦ The Heptinstall Cup for Best Pot Plant: Christine Harrison
- ♦ The Daphne Burdick Cup for Best in Flower Arrangement: Linda Wilkerson
- § The Bragg Cup for Best in Preserves: Verity May
- ♦ The Nick Booth trophy for Best in Baking: D & D Hayes
- ₹ The Thomas Salver for Best in Fruit Classes: David and Stella McLarin
- ♦ The Vernon Cup for Best in Flowers: Christine Harrison
- ♦ The Marjorie McLarin Trophy for Best in Photography Classes: Kate Halliday
- ₹ The Association Cup for Champion of the Show: David and Stella McLarin

GENERAL HINTS FOR SHOWING

RHS The Horticultural Show Handbook

Please read all the RULES and ADVICE carefully. These are summarised in the latest Handbook, 8th Edition, revised 2016. The 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 Topsham Library and the Trading Hut (see page 8).

Entry Form

Specific details for each Class are shown on the Entry Form, supplemented by expanded notes in this Programme, pages 9-12. 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 or 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 exhibitor's 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 an 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. You can write this on a small separate card and place it next to the exhibit. Incorrect naming will not lead to disqualification.

Baking ingredients and type

Judges like to see the list of main ingredients of baked goods to help with tasting. In the case of bread please also note the type of bread. You can write this on a small separate card and place it next to the exhibit.

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. The slip must be placed on the plate with the exhibit.

Judges' feedback from the 2023 Show

You can read last year's feedback on the website at topshamags.co.uk/show. This includes notes on growing potatoes, onions, carrots, flowers and baking.

TRADING HUT

Topsham Allotments and Gardens Society operates a Trading Hut on Butts Park allotments site. The usual opening hours are 10.30 - 11.30am on Saturdays and Sundays. The Hut stocks a range of composts, manure and fertilisers together with other sundry items (e.g. netting, ground cover, protective fleece). Stock is bought wholesale where possible and sold to TAGS members at discounted prices. Also, pop in for a chat or some growing advice!

The Hut Secretary can be contacted by email at tagstradinghut@gmail.com.

ADVICE ONLY

Class	
1000 to 1002	Children only, see page 3 for details and page 4 for rules. Please do not arrange your exhibit from scratch in the hall.
1003	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.
1004 1005	' * '
1006 1007	The sweet or hot chilli peppers to be fresh, brightly coloured and of good size and shape with stalk attached.
1008	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.
1009 1010	The potatoes to be medium sized approximately 200 - 250g each, clear skinned with eyes few and shallow.
1011	The salad potatoes to be of attractive appearance.
1012	The potato will be weighed by the Judge at the Show.
1013	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.
1014	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.
1015	Runner beans to be long, uniform, straight, shapely and with no outward sign of seeds.

	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.
1017	The length of the bean will be measured by the Judge.
to 1021	The onions, shallots or garlic to be firm, thin-necked, grown from either seed or sets with well-ripened, unbroken skins. All onions to be tied or whipped with natural coloured string or raffia. Excessive stripping of outer skins should be avoided.
	The marrows to be less than 350mm long or 500mm circumference for round cultivars.
	The squash or pumpkin to be shapely, firm, of any colour, ripe with stalk attached.
	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.
	The cucumbers to be green, tender, straight and of uniform thickness with short handles.
,	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.
1029	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.
	The cabbage to be shapely with a solid head and bloom intact. The shape depends on the cultivar with approximately 75mm of stalk.
	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.
	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.
1033	The herbs to be healthy and clean. Culinary herbs to have no flowers.

1034	Find your inner child!
1035	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.
1036	Blackberries should be large, ripe fruits, of good colour, in good condition, with fresh calyces and having stalks.
1037	Dessert pears should be large for the cultivar, shapely with undamaged eyes, stalks intact.
1038	Plums should be large, fully ripe, of good colour with bloom intact and having stalks.
1039	Soft fruit, excluding blackberries, should be large and ripe with bloom intact and/or with fresh calyces and stalk depending on the cultivar.
1040	Any fruit with fresh calyces and stalk depending on the cultivar.
1041 to 1056	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 Gladioii are described in the RHS Handbook.
1057 to 1060	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.
1061	Flapjacks to be displayed on your own plain ceramic plate and covered with cling film. Must not contain nuts
1062 to 1065	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. For chutney only lids to be coated, screw or snap on; film is not acceptable.
1066 to 1069	Baking exhibits to be displayed on your own ceramic plate and covered in cling film. To save 'tramlines', place 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: • 6oz (170g) butter or margarine, 6oz (170g) caster sugar, 3 eggs (size 1 – large), 6oz (170g) self-raising flour, raspberry jam. A drop of hot water if needed, 2 x 7" sponge tins (it will be measured!). • 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. • Divide the mixture between tins and place on centre shelf of oven and cook for 25-30 minutes at 325°F /170°C /Gas Mark 3. When completely cooled, sandwich together with Raspberry jam and dust the top with a little of the caster sugar.
1070	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.
1071 to 1073	Still photographs of any format. See page 4 for rules. 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.
1074	Poems may include rhyme, non-rhyming poems will be equally welcome. See page 5 for rules. Points will be awarded as for all other Classes. Points will also count towards winning the Show Champion Trophy.

Please contact topshamags@gmail.com with any queries in the first instance. Show Secretary: Benji Goehl 07792 621 226

Volunteer Co-ordinator: Ralph Hare 07817 915 623