



14th August 2021

Illustration by Xander Morant

### About the Flower and Vegetable Show

The now famous East Knoyle Flower and Vegetable Show was first conceived by Charlie Cumberlege, a long-time resident of the village, back in the Autumn of 2014. He wanted to create an annual event which would bring the whole village together, involve young and old, garden “experts” and enthusiastic amateurs alike, in all walks of life.

Seven years later (with a brief break in 2020) we can all be proud of Charlie’s legacy. Sadly he is no longer with us, but his passionate belief that plants and gardening are the ultimate levellers lives on. We are extremely fortunate that Charlie set up the Show in such a way that it is easy to run, and both easy and fun to enter. He wanted everyone to feel they could “have a go”, and chose the various classes accordingly.

It should be mentioned that it is thanks not just to Charlie’s original idea, but also to the amazing and on-going generosity of our many sponsors and supporters that we are able to continue to run the show each year along the lines that Charlie set out on day one.

The UN General Assembly has designated 2021 as the International Year of Fruits and Vegetables. It is an opportunity to raise awareness on the important role of fruits and vegetables in human nutrition, food security and health. It also reminds us that here in East Knoyle, we have the privilege of living in a place where growing fruit and vegetables is done for pleasure and enjoyment, something that many people can only dream of.

As in previous years some new show classes have been added alongside the perennial favourites, including some which relate specifically to the UN and its primary colours of blue and white. We hope that this will be another enjoyable day for everyone in the village and that you will find plenty of classes to enter – and enjoy afternoon tea on the lawn.

This programme explains all you need to know in order to enter. If you have any questions, please do not hesitate to contact a member of your friendly and helpful organising committee.

This programme explains all you need to know in order to enter. Most importantly, you will be able to **enter online** from **1st August**, when our new electronic entry system goes ‘live’. If you have any questions, please do not hesitate to contact a member of your friendly and helpful organising committee.

Organising Committee

Please contact any of the organising committee if you have any questions, or if you might consider volunteering to help with preparations for the show or organising on the day.

Diana Makgill

Honorary President  
☎ 830260

Christine Battle

Secretary  
☎ 830975

Bill Willmott

Chairman  
☎ 830009

Tom Kenyon

Treasurer  
☎ 830246

Val Morsman

Publicity  
☎ 830030

Venetia Wright

Sponsorship  
☎ 830882

Jo Cumberlege

-  
☎ 830375

Helen Lever

-  
☎ 830473

Martin Smith

-  
☎ 830420

## Schedule Of Events

THURSDAY  
17:00 TO 19:30

VILLAGE HALL

### Collection of Show Exhibitor Cards

Collection of Show Exhibitor Cards and submission of late entries. Between 17:00 to 19:30

Late entries will only be accepted if filled out using the official entry forms downloaded from the website. Every effort should be made to complete your entry forms online by the **deadline** of **midnight on Wednesday 11th August**

FRIDAY  
16:00 TO 19:00

VILLAGE HALL

### Exhibitors can take their entries to the Village Hall

Entries should be taken to the Village Hall

Show Exhibitor cards not collected on Thursday evening can be collected at this time.

SATURDAY  
08:30 TO 10:30

VILLAGE HALL

### Remaining exhibits to the Village Hall

Remaining exhibits should be taken to the Village Hall between 08:30 and 10:30.

11:00 – 14:00

VILLAGE HALL

### Judging

The Village Hall will be closed to entrants and public while Judging takes place.

14:00

VILLAGE HALL

### Show opens to the public

Show opens to the public. Tea and cakes available on the lawn.

16:00

VILLAGE HALL

### Raffle

Raffle drawn and presentation of prizes

16:15

VILLAGE HALL

### Sale of exhibits

16:15 - Exhibits not for sale are removed.

16:30 - Sale of exhibits begins.

## Prizes and Trophies

### **The Harry Seymour Cup**

Best in Show for the most overall points in all show categories. Donated By: Mr and Mrs Seymour.

### **The Adrian Lever Cup**

Runner up for best in show. Donated By: Helen Lever in memory of her father.

### **The Battle Trophy**

For the most points accumulated in the flower category. (Classes 1 to 12). Donated By: Mr & Mrs Battle

### **The Anthony Claydon Memorial Cup**

For the exhibit judged to be the most outstanding in the vegetable category. (Classes 13 to 27). Donated By: Mrs Claydon.

### **The 100 Yards Cup**

For the exhibit judged to be the most extraordinary in vegetable novelty classes. (Classes 29 to 33).

### **The Caroline Hyde Cup**

For the most points accumulated in the Home Produce category. (Classes 34 to 46). Donated By: Mr and Mrs Hyde.

### **The Charlie Cumberlege Cup**

For the exhibit judged to be the best jam or jelly in the Home Produce category. Donated By: Jo Cumberlege

### **The Village Hall Shield**

For the most points accumulated overall in the aged 5-9 children's category. (classes 48 to 52). Donated By: Friends of the Village Hall.

### **The Garden Club Shield**

For the most points accumulated overall in the aged 10-14 children's category. (classes 53 to 57). Donated By: Members of the Garden Club.

### **The Helen Lever Cup**

For the best exhibit by a 3 or 4 year old (Class 47). Donated By: Helen Lever

### **The Douglas Morris Cup**

For the best 5 stems of mixed perennials of different varieties in a vase. (Class 3). Donated By: The East Knoyle branch of the Royal British Legion.

### **The Simon Master Cup**

To the winner of the rose class i.e. an accumulation of points from classes 1 & 2. Donated By: Mrs Master.

### **The Hunter Cup**

To the overall winner of the photography competition. Donated By: Charles and Theresa Hunter.

### **The Scarecrow Shield**

For the best scarecrow as voted by public vote. Donated By: Mr and Mrs Gibbs.

**Certificates will be awarded as follows** - for any class with more than three entrants: 1st Prize (red), 2nd Prize (blue), 3rd Prize (yellow). In addition "Highly Commended" certificates may be awarded at the judge's discretion.

**Judges** - The judges will not be residents of East Knoyle.

## Schedule of Classes

### **Flowers**

Class 1: 3 roses; single blooms

Class 2: A bowl of mixed roses

Class 3: 5 stems of mixed herbaceous perennials of different varieties in a vase

Class 4: 5 stems of mixed annuals of different varieties in a vase

Class 5: 3 dahlias; same or mixed

Class 6: A display of sweet peas

Class 7: A miniature arrangement of any type of flower in an eggcup

Class 8: A cactus or succulent in a pot no bigger than 15cm diameter. (Must have been in the competitor's possession for a minimum of 3 months)

Class 9: Three gladioli in a vase

Class 10: Sunflowers; 3 blooms

Class 11: A pot plant in a pot no bigger than 15cm diameter; home grown (must have been in the competitor's possession for a minimum of 3 months)

Class 12: A flower arrangement on the theme of "Blue and White", not exceeding 60cm in height or width. Bought flowers and materials may be used.

### **Vegetables**

Class 13: 4 general-purpose onions not exceeding 250gms, dressed and tied with raffia

Class 14: 4 red onions, not exceeding 250gms, dressed and tied with raffia

Class 15: 9 shallots, not exceeding 30mm in diameter, dressed and tied with raffia

Class 16: 3 garlic bulbs; dried, cleaned and the necks trimmed to approx. 25mm

Class 17: 3 carrots; any stump rooted variety, tops trimmed to 75mm

Class 18: 5 white potatoes

Class 19: 6 pea pods of any variety, shown on a plate

Class 20: 3 globe beetroot, trimmed

Class 21: 3 courgettes not exceeding 20cm in length

Class 22: A pair of cucumbers, ridged

Class 23: A pair of cucumbers, indoor

Class 24: 6 runner bean pods

Class 25: 6 dwarf bean pods

Class 26: A truss of cherry tomatoes

Class 27: 5 standard tomatoes on a plate; leave stalks on

Class 28: A basket of mixed vegetables

### **Novelty Vegetables**

Class 29: The heaviest marrow

Class 30: The longest runner bean

Class 31: The longest carrot, as grown with foliage intact

Class 32: The heaviest tomato; leave stalk on

Class 33: The most mis-shapen vegetable

Home Produce

For Home Produce classes all ingredients must be listed either on the jar or on a separate piece of paper with the exception of Classes 44 & 45.

Class 34: Jar of jam of any fruit

Class 35: Jar of marmalade of any flavour

Class 36: Jar of lemon curd

Class 37: Jar of jelly, made from any fruit

Class 38: Jar of chutney of any flavour

Class 39: A sourdough loaf of bread; hand made

Class 40: A 2lb loaf of white bread; hand made

Class 41: 3 cheese scones

Class 42: A savoury flan, approx. 20cm in diameter

Class 43: 4 cupcakes decorated with icing of any sort

Class 44: Gentlemen's Challenge; A Dorset Apple Cake [\(see recipe\)](#)

Class 45: Technical Challenge; A Frosted Courgette and Lemon Cake [\(see recipe\)](#)

Class 46: A latticed fruit tart, made from any fruit

Children's Classes

For all children’s classes, the exhibitor’s age must be clearly stated on all exhibits.

Ages 3 to 4

Class 47: A picture made with potato printing

Ages 5 to 9

Class 48: Five biscuits or cookies

Class 49: A troll's supper on a plate

Class 50: A painting, drawing or collage of a dragon (max. size A4)

Class 51: A monster made from vegetables (additional materials may be used for decoration)

Class 52: A necklace made from pasta. It can be painted and decorated using any "craft" materials

Ages 10 to 14

Class 53: Six iced/decorated fairy cakes; any theme

Class 54: A painted and/or decorated pebble (max. 4)

Class 55: A painting, drawing or collage of a peacock (max. size A4)

Class 56: A papier mache globe reflecting the colours of the UN

Class 57: A dream catcher (any materials may be used)

Special Award

Ages 5 to 14

Class 58: A poster for next year's show; maximum A4 size, in any medium (Special Prize of £15 for the winner!)

## Photographic Classes – Sponsored by the Clouds Partnership.

- Entries are limited to two photographs per person per class.
- First prize rosettes will be awarded to the winners of each class.
- The exhibitor should take all photographs themselves.
- Entries must be unmounted and no larger than 5" x 7"/13cm x 18cm.
- The photographer's name and contact details should be on the back of the photograph.
- The photograph that is judged as the best overall photograph by public vote from all the classes (60 to 63) will be awarded The Hunter Cup.

### Children Under 15

Class 59: My Favourite Thing

### Adults

Class 60: Village Life

Class 61: My Garden

Class 62: A Landscape or Seascape

Class 63: Animals

**Note:** If you are unable to print a photo from your smartphone or tablet, please email your image to Martin Smith on [martinsmith2009@live.co.uk](mailto:martinsmith2009@live.co.uk) and he will print off your photograph/s for you and ensure they are displayed at the Show. All digital entries must reach Martin by Monday 9th August and should be clearly marked with your name and the category/ies you are entering.

## Scarecrow Competition Guidelines

The scarecrow competition is open to all residents of the village and is free to enter.

In brief the scarecrow should be given a name and have personality of their own. Scarecrows should be no larger than 2m high, made of recyclable material, clearly visible from the road and where possible displayed within your garden boundary.

Scarecrows should be on display from **Wednesday 11th August** (weather permitting!)

Each scarecrow will be allocated an individual number that should be attached to the scarecrow. Numbers will be issued on receipt of completed entry forms and these will be available online from 1st August.

The scarecrow will be photographed on the Friday before the show (Friday 13th August) and the photograph will be displayed at the show; the winner will be decided by public vote.

Further information is available from Val Morsman (830030) or Bill Willmott (830009).

## Cake Recipes

### Dorset Apple Cake Recipe

Here is an opportunity for the men (and boys) of East Knoyle to show what they are made of... or rather what a Dorset Apple Cake is made of. Hint: follow the recipe below exactly, as any deviation from the instructions may result in disqualification.

### Ingredients

- 115g unsalted butter, diced and chilled, plus extra for the tin
- 225g self-raising flour
- 2 tsp ground cinnamon
- 115g light brown sugar
- 1 large egg, beaten
- 6-8 tbsp milk
- 100g sultanas
- 2 tbsp demerara sugar
- 225g Bramley or Granny Smith apples, peeled, cored and diced

Heat the oven to 180C/160C fan/gas 4. Butter and line a deep 20cm cake tin with baking parchment. (Hint: If you have buttered the sides carefully you only need to cut a circle to fit the bottom of the cake tin.)

Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers, until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6 to 8 tbsp of milk – add it gradually until you have a smooth, thick batter.

Add the apples and sultanas and mix to combine. Scrape the batter into the prepared tin and gently level out using the back of a spoon. Sprinkle over the demerara sugar, and bake for 30-40 mins in the centre of the oven until golden and a skewer inserted into the middle comes out clean.

Allow to cool in the tin for 15 mins and then carefully insert a knife round the edges of the tin and turn cake out onto a wire rack to cool further, before displaying on a plate.



## Frosted Courgette and Lemon Cake

### Ingredients

- 3 lemons
- 200g caster sugar
- 3 eggs
- 200g soft butter plus extra for the tins
- 2 medium courgettes, coarsely grated (you will need 300g flesh)
- 1 tsp vanilla extract
- 100g self-raising flour
- 100g wholemeal flour
- 1 tsp baking powder
- ¼ tsp salt
- 1tsp poppy seed plus extra to decorate

### For the drizzle

- 25g icing sugar
- 1tbs lemon juice

### For the frosting

- 50g icing sugar
- 50g butter
- 200g pack full-fat soft cheese
- 2 tbs lemon juice
- Zest of a lemon
- 4 tbs lemon curd

## Method

#### Step 1

Heat the oven to 180c/160c fan/gas 4. Butter two x 20cm sandwich tins and line the bases with baking parchment. Zest 2 lemons, then squeeze the juice into a separate bowl. Put 200g butter, the caster sugar, eggs, courgettes, poppy seeds, vanilla and lemon zest into a mixing bowl. Beat to a creamy batter. Stir in one tablespoon of lemon juice, the flours, baking powder and ¼ tsp salt. Spoon the mix into the tins, then bake for 25 minutes or until risen, golden and springy in the middle.

#### Step 2

Make a drizzle by mixing another tablespoon of lemon juice with 25g of icing sugar. To make the frosting, put 50g icing sugar and butter into a bowl, add the soft cheese, remaining lemon juice (about 2 tablespoons) and grate in the final lemon zest. Beat until creamy and smooth.

#### Step 3

When the cakes are ready, cool for 15 minutes in their tins, then turn onto a cooling rack. Prick several times with a cocktail stick, spoon over the drizzle and cool completely.

Make sure that they are really cold before adding the frosting. Put one cake onto a serving plate and spread with just under half the frosting. Spread over the lemon curd. Top with the second cake, spread the remaining frosting over the top and sprinkle with poppy seeds.

## General Rules For The Show

1. All Classes are open to everyone resident in East Knoyle. Individuals may enter as many classes as they wish, but may only have **one entry** per class. (See also paragraph 10 below)
2. The cost of entry is £2 for up to 10 classes. A further 10 (or fewer) class entries will be charged an additional £2. Children's entries are **free**. Payment can be made online on submission of the completed entry form (see point 3 below)
3. Entries
  - a. Entry forms can be found [here](#). Exhibitors should complete these forms online, listing all classes entered, and follow online instructions on how to submit their completed forms along with payment.
  - b. Completed entries **MUST** be sent via the website by midnight on Wednesday 11th August. **No online entries can be accepted after this time.**
  - c. Late entries will be accepted on Thursday 12th August between 17:00 and 19:30 only if brought **in person** to the Village Hall, along with the relevant entry fee.
  - d. Exhibits should be taken to the Village Hall, either between **16:00 and 19:00** on the evening before the show (**Friday**), or between **08:30 and 10:30** on the morning of the show (**Saturday**).
4. Exhibitors will be given an **entry card** for each of their entries. This will show the class number and name. This card should be placed adjacent to the entry as directed by a steward. No name or owner identification marks should be visible. The steward will record prizes awarded by the judge.
5. Unless the show schedule specifically states otherwise, any plant, flower, vegetable, or any other product exhibited in the competition **must be the property of the person in whose name it is entered**. It must have been grown or made by the exhibitor, been in their possession, or cared for by him/her for at least two months prior to the date of the show.
6. In the flower arrangement classes (7 and 12), purchased materials may be used. Pot plants must have been in the exhibitor's possession for at least three months before the show date.
7. All exhibits will be regarded as having been donated to the organising committee for sale, except in the Pot Plant and Cactus classes, thus allowing the exhibits to be auctioned at the end of the show.
8. **Exhibitors who specially desire that any of their exhibits be returned should place a 'Not for Sale' notice on the front of their exhibit cards. The disposal of the exhibits not sold at the auction will be at the discretion of the committee.**
9. An exhibit may be cut or opened by the judges for inspection and/or tasted. Any competitor who refuses to permit this will be automatically disqualified.
10. As explained in paragraph one, in the flower and vegetable classes, an exhibitor may only make one entry per class. In other words, two or more persons may not compete separately in the same class with produce from the same garden or allotment. For this purpose, the term '**Exhibitor**' includes all **adult** members of the family unit living at the same address. If members of a household wish to share the credit and prizes, then the exhibits should be entered in joint names.
  - a. Except in the Vegetable Classes, children may enter the same classes as their parents with their own exhibits if they have made them themselves, e.g. Jams, cakes, flower arrangements, etc.
11. In the children's classes, the work must be solely the effort of the exhibitor. No assistance should be given in constructing or assembling the exhibit.
12. Exhibitors should provide their own containers. All cakes should be placed on a disposable plate or cake board. The organisers cannot be held responsible for loss of plates or vases - it is the responsibility of the exhibitor to ensure that their utensils and containers are collected.
13. Exhibitors must comply with the show Stewards' directions who shall determine the placing of all exhibits. **Entries that do not conform to the schedule will be disqualified, therefore please read the schedule carefully.**
14. Judging will begin at 11:00 and whilst in progress only accredited show officials will be allowed to remain in the hall.
15. The judges' decisions are final. Judges finding themselves in doubt about any matter shall be at liberty to consult with the show's Chairperson who will be the sole arbiter in matters pertaining to the application of the rules for the show. If there is a dispute over entries that cannot be resolved before judging commences, then the show Chairperson has the right to annul the Class. The exhibits will remain on the show bench but will not be judged.
16. The cups, trophies and prizes will be awarded on the following basis:
  - 1st in class - 4 points
  - 2nd in class - 3 points
  - 3rd in class - 2 points
  - In any Class where there are less than three entries, prizes will be awarded at the discretion of the Judge.
17. All cups and trophies are the property of the East Knoyle Flower and Vegetable show. The winner may retain the cup or trophy for one year but it should be returned to the show Chairperson in good clean condition when asked for.
18. Reasonable care will be taken of all exhibits, but the show committee cannot be held responsible for any loss or damage.

And finally... The organisers have planned the show using guidelines set out in the "Horticultural Show Handbook", the official RHS guide to organising, judging and competing in a show. That is the source of the above rules; they are certainly not all-inclusive, but aim to form the basis for a fun day.

# Our Sponsors

The organising Committee are extremely grateful for the help we have received from local businesses and individuals. They have all given generously either in the form of cups or donations and sometimes both, without which we would simply not have been able to get the show off the ground.




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*The Partners of The Clouds Partnership  
are pleased to sponsor the Photography Classes  
at this year's Flower and Vegetable Show.*



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